Starters

Crab Cake..... 16
Corn Pico de Gallo, Red Pepper Aioli, Frisée, Lime Vinaigrette

Shrimp Cocktail..... 17
Housemade Cocktail Sauce, Lemon Wedges

Clam Stew..... 17
Oven Roasted Tomato Broth, White Wine, Grilled Crostini, Basil

Buffalo Chicken Spring Roll..... 8
Pulled Chicken, Buffalo Sauce, Gorgonzola Blue Cheese Dressing

Baked Ocean House Select Oysters..... 16
Cream Spinach, Pernod, Parmesan

Caprese Flat bread..... 16
Bruno's Sweet Italian Sausage, Broccoli Rabi, Shaved Parmesan, Goat Cheese Spread

Weekly Special

Fennel and Coriander Encrusted Tuna....24
Glass Noodle Salad, Sesame Vinaigrette, Soy Ginger Glaze

Soups and Salads

French Onion Soup..... 12
Sourdough Crouton, Gruyère, Chive

New England Clam Chowder..... 12
Pancetta, Chive

Caesar Salad..... 12
Parmesan Crisp, Croutons, White Anchovy Lemon Dressing

Prime Beef Carpaccio..... 18
Arugula, Crispy Potato, Caper Berry, Parmesan, Roasted Garlic Aioli

Arugula Salad..... 12
Manfredi Farm Tomatoes, Burrata Cheese, Olive Oil Jam

Side Dishes

Marinated Tomato Salad

Red Bliss Mashed Potato

Truffle French Fries

-8-

Signature Dishes

Prosciutto Di Parma Mac & Cheese..... 28
Braised Prosciutto, Fontina, Cognac Cream Sauce

Half Roasted Chicken..... 26
Potato Ragout, Chicken Jus

Veal Milanaise 44
Arugula, Roasted Tomatoes, Lemon, White Balsamic

Grilled sword fish..... 28
Coconut Forbidden Rice, Apple Jicama Slaw, Ginger Glaze

North East Family Farms Hamburger..... 18
Bacon Marmalade, Red Onion, Lettuce, Tomato
Choice of: Cheddar, Swiss, Provolone, Gorgonzola, American Cheese

Fall Dishes

Wild Mushroom Risotto..... 19
Black Truffle Butter, Pecorino Cheese, Arugula Salad

Open Faced Pulled Pork Sandwich..... 18
Jalapeno Corn Bread, Coleslaw, Foxon Park Root Beer Glaze

Beef Tenderloin..... 39
Truffle Forked Mash, Creamed Spinach, Mushroom Bordelaise

Steak Frites..... 36
New York Strip Loin, Gruyère Truffle Frites, Cracked Mustard & Maple Steak Sauce

Grilled Salmon..... 24
Summer Vegetable Medley, Dill Crème Fraîche

Espresso Flank Steak Sandwich..... 26
Fig Spread, Bayley Hazen Bleu, Onions, Arugula, Pickled Eggplant

Dessert

Chocolate Hazelnut Torte.....12
Chocolate and Hazelnut Mousses, Popcorn Ice Cream

The New Strawberry Shortcake.....12
Lemon Thyme Biscuit, Strawberry Sorbet, Quark Ice Cream

Grapefruit Sorbet.....12
Lemon Olive Oil Cake, Elderflower Marshmallow, Strawberry Rhubarb Consume

Milk Chocolate Banana Rum Gateaux.....12
Coconut Sorbet, Rum Caramel, Kafir Lime Gel

Carnaroli Rice Pudding.....12
Seasonal Fruit

Glacier Trio 12
Coconut, Cherry, Popcorn

New England Artisanal Cheese..... 21
Fig Mostarda, Peach, Honeycomb, Baguette

Henry Jordan, Executive Sous Chef

John Kolesar, Executive Chef

Please ask your server to review our Spa Cuisine selections

Parties of nine & larger will be subject to a 20% automatic gratuity

9/14-9/16