

STARTERS

New England Clam Chowder

with roasted corn 12

- Southwestern Caesar** - cornbread croutons, reggiano parmigiano, roasted poblanos - 12
- * **Nantucket Oysters** - 6 great harbor oysters on the half, pomegranate mignonette - 19
- Rocket Greens** - baby arugula, evoo, lemon, pesto, sun dried tomato, pignoli, shaved reggiano, balsamic - 13
- Melon & Prosciutto** - compressed watermelon, prosciutto, chevre, basil, balsamic drizzle - 15
- Curried Mussels** - yellow Thai curry broth, scallion & ginger rice - 19
- Crab Cake** - jonah & lump crab cake - whole grain mustard & yellow pepper cream - 18
- Chicken Dim Sum** - 4 steamed chinese style dumplings, sweet soy - 12
- Truffle Frites** - shoestring fries, parsley, asiago, & white truffle oil - 11
- Escargot Bourguignonne** - 6 escargot baked in beurre d' escargot with croustini - 14
- Clams Casino** - eight little neck clams, casino butter, & applewood smoked bacon - 18

ENTREES

- * **Pan Seared Halibut** - pecan flour dust, asparagus, corn, tomato, and red onion, forbidden black rice, lemon thyme beurre- 37
- * **Veal Loin Chop** - 14 oz grilled veal porterhouse chop, pomme anna, artichoke wild mushroom demi, haricot vert - 46
- Roasted 1/2 Rack of Colorado Lamb** - 3 mustard & herbed panko crust, bearnaise, broccolini, & minted tabbouleh - 53
- * **Seared Rare Tuna** - (chilled entree) - 7 spice dusted, nuoc cham dipping sauce, pickled ginger aioli, udon noodle salad, asparagus - 37
- * **Grilled aged Sirloin** - 12 oz, choice sirloin steak, red wine caramelized shallot demi, roasted garlic mashed - 47
- * **Fifty - Six Lobster Roll** - toasted brioche roll, celery, red onion, bell pepper, light pernod scented mayonaise, slaw, pickle & pomme frites - 31
- * **Javanese Spicy Fried Rice** - shrimp, chicken, ginger, sambal oelek, sweet soy, & oriental vegetables (* this dish is level 8 on a 1 to 10 scale of heat....cannot be modified at all, For spicy Lovers only) - 31
- Vegetarian Ravioli** - (house made) mediterranean style filling, squash, eggplant, artichoke, caramelized onion, sun dried tomato, bell pepper, olives, feta, mozzarella, and parmesan - fennel scented tomato broth - 30

Split charge: Entree \$10.00 Salad \$3.00

20% Gratuity added (to the subtotal amount including libations) on parties of six or more

*Warning the consumption of raw or undercooked Meat, Poultry, Seafood, Shellfish, or Eggs can increase your risk of foodborne illness.

***Please inform your server if you have any food allergies. You will be charged for all items prepared if you fail to inform us of your allergies!**