

STARTERS

OYSTERS ON THE HALF SHELL SEASONAL SELECTION, BLACK PEPPER MIGNONETTE, COCKTAIL SAUCE*	MP	CHARRED SPANISH OCTOPUS CALABRIAN CHILI OIL, PRESERVED LEMON, PARSLEY, SMOKED PIMENTON AIOLI, CRISPY POTATOES	16
JUMBO SHRIMP COCKTAIL CLASSIC COCKTAIL SAUCE, FRESH LEMON*	18	TRUFFLE WILD MUSHROOM TOAST WHIPPED FRESH RICOTTA, ROASTED GARLIC	13
TUSCAN LAMB MEATBALLS GREEN OLIVES, CREAMY POLENTA, SHAVED PARMESAN REGGIANO	14	GEMELLI GRILLED SHRIMP, ROASTED TOMATOES, ASPARAGUS, WILD MUSHROOMS, LOBSTER CREAM	15/28
PRINCE EDWARD ISLAND MUSSELS SAFFRON TOMATO BROTH, GRILLED SOURDOUGH	13	MAINE LOBSTER TOAST GRILLED ASPARAGUS, LEMON TARRAGON AIOLI*	17
BURRATA BABY WATERCRESS, RED PEPPER GOLDEN RAISIN CHUTNEY, AGED BALSAMIC, GRILLED SOURDOUGH	13	YELLOWFIN TUNA TARTARE SMASHED AVOCADO, WASABI CREME FRAICHE, CRISPY WONTONS, SESAME GINGER SOY VINAIGRETTE*	16
BEEF CARPACCIO BABY ARUGULA, PARMESAN, CAPERS, PICKLED SHALLOTS, ROASTED GARLIC AIOLI, FINGERLING POTATO CHIPS*	15	SHORT RIB TOAST FARM HOUSE AGED WHITE CHEDDAR, HORSERADISH	14
RIGATONI VEAL RAGU BOLOGNESE, PARMESAN REGGIANO, BLACK PEPPER MASCARPONE	14/26	ARTISAN CHEESE PLATE TRIO OF HAND SELECTED CHEESE, CROSTINI, PORT CHERRIES & MARCONA ALMONDS	15

CHILLED SEAFOOD PLATTER MP

CLASSIC COCKTAIL SAUCE, SHALLOT MIGNONETTE, FRESH LEMON*

SOUP AND SALADS

LOBSTER BISQUE SHRIMP, OVEN DRIED TOMATO, FINE HERBS	12	FIVE ONION SOUP THREE CHEESE CROSTINI	10
AUTOGRAPH WEDGE BABY ICEBERG, BACON, CRISPY SHALLOTS, TOMATOES, CABRALES BLUE CHEESE DRESSING	12	STRAWBERRY & GOAT CHEESE SALAD SPRING FRUIT, CANDIED NUTS, HONEY RED WINE VINAIGRETTE	14
SHAVED CHEF'S SALAD PROSCIUTTO, GRILLED ASPARAGUS, SHAVED BABY VEGETABLES, CHERRY TOMATOES, HARD BOILED EGG, TORN CROUTONS, BUTTERMILK DRESSING	14	CAESAR ROMAINE HEARTS, SHAVED PARMESAN, FOCACCIA CROUTONS, CAESAR DRESSING	12

ENTREES

WHOLE ROASTED FREE RANGE CHICKEN 30

CHIVE POTATO PUREE, FRENCH GREEN BEANS, MADEIRA CHICKEN JUS

PANKO CRUSTED VEAL MILANESE BABY ARUGULA, FRESH BURRATA MOZZARELLA, TOMATOES, AGED BALSAMIC, BASIL PESTO	29	CENTER CUT FILET MIGNON HARICOTS VERTS, CARAMELIZED ONIONS, POTATO PUREE, BEARNAISE AIOLI, RED WINE SAUCE, FINE HERB SALAD	47
BERKSHIRE 14 OZ PORK CHOP LOCAL MUSHROOMS, WILD GARLIC, FINGERLING POTATOES, RAMP CHIMICHURRI	32	CIOPPINO SHRIMP, CLAMS, MUSSELS, WHITEFISH, TOMATO SAFFRON BROTH, FENNEL LEEK & POTATO, SAFFRON AIOLI, GRILLED SOURDOUGH	32
CHARRED CAULIFLOWER STEAK GRILLED RED ONIONS, ANCIENT GRAINS, APPLE, DATE JAM, MARCONA ALMONDS	22	CHATHAM BAY COD CAULIFLOWER, WILD MUSHROOMS, HERB SALAD, AGED BALSAMIC	29
BRAISED BEEF SHORT RIBS YUKON GOLD POTATOES, BABY SPRING VEGETABLES, CABERNET THYME PAN JUS	32	STEEL HEAD RIVER SALMON CARROT GINGER PUREE, SPRINGS PEAS, LEEKS, FINGERLING POTATOES, LEMON BEURRE BLANC	29
HALF POUND PRIME BURGER CHEDDAR CHEESE, BEEFSTEAK TOMATOES, BACON, CARAMELIZED ONIONS, CHIPOTLE 1000 ISLAND, GARLIC FRIES	19	STEAK FRITES CHAR GRILLED SLICED FILET MIGNON, GREEN PEPPERCORN SAUCE, BABY GREENS, GARLIC FRIES	30
BALTIMORE CRAB CAKE SMASHED POTATOES, ROASTED FENNEL, SAFFRON PERNOD SAUCE	32	RED SNAPPER LEMON CAPER SAUCE, TOMATOES, HERBS, WILTED SPINACH	44

FRENCH GREEN BEANS
LEMON SHALLOT BUTTER

JUMBO ASPARAGUS
BEARNAISE AIOLI

SIDES 8

MAC & CHEESE
SMOKED GOUDA, TRUFFLE BRIOCHE

CRUST

GARLIC PARSLEY FRIES

SPRING VEGETABLES
HERB BUTTER

ROASTED BABY CARROTS
FRESH THYME & HONEY

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES

VEGETARIAN AND ALLERGY MENUS AVAILABLE UPON REQUEST

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

DINNER 4.13.18