

## Entrees

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### House Made Ravioli

Herbed Ricotta Ravioli in Pomodoro Sauce, topped with Basil, Parmesan Crisp & Ricotta Salata  
18

### Maple Mustard Glazed Pork

Grilled Tenderloin, Brussels Sprouts & Sweet Potato Hash, Crispy leeks & Balsamic Reduction  
24

### Shrimp Carbonara

Pan-seared Shrimp with Bacon, Mushrooms, Peas & House Gnocchi in Sherry & Parmesan Cream  
25

### Chicken Piccata

Crispy Chicken Breast, Fingerling Potatoes & Roasted Vegetables with Lemon, Caper & Artichoke  
Sauce 24

*Vegan Mushroom Piccata also Available*

### Corned Beef Dinner

Braised Brisket, Cabbage & Carrots with O'Brien Potato Cake, Grilled Brown Bread & Maple  
Mustard Drizzle 21

### Grilled Petit Tenderloin Beef Tips

Fire-Roasted Onion & Peppers, Local Mushroom & Real Ale Gravy, Fingerling Potatoes &  
Smoked Bleu Cheese Fondue 26

*Add a Shrimp Skewer 6*

### Miso Glazed Salmon

Served over Soba Noodles & Seasonal Vegetable Salad, Crispy Leeks & Blueberry Chili Sauce 25

### Seared Local Halibut

Lobster & Sweet Pea Risotto, Grilled Asparagus, Pea Tendrils & Caramelized Lemon Sauce 35

### Lobster Mac-N-Cheese

Maine Lobster Meat, Cavatappi Pasta, Red Peppers, White Truffle Cheese Sauce & herbed Crumb  
Topping -Market Price

### Lazy Lobster

Vermont Butter-poached, Potato Scallion Cake & Grilled Asparagus -Market Price

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