

Entrees

House Made Ravioli

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

Crispy Chicken Piccata

Chicken Breast Lightly Breaded and seared then Baked Crispy, Oven Roasted Vegetables
Fingerling Potatoes and a Lemon, Capers & Artichoke Sauce 26 ^{GF}

Gnocchi & Mushrooms

Black Pepper Gnocchi, Mushrooms, Oven Roasted Vegetables & White Bean Puree
Topped with Roasted Red Pepper Sauce & Crispy Carrots 24 ^{GF} ✓

Tenderloin Tips

Grilled Beef Tips Smothered with Fire-Roasted Onion & Peppers, Mushroom Gravy
Served with Fingerling Potatoes & Smoked Blue Cheese Fondue 28

Filet Mignon

Grilled Beef Tenderloin, Potato Scallion Cake, Roasted Cauliflower Puree
Topped with Onion Straws & Bordelaise Sauce 36 ^{GF}

Maple Miso Glazed Salmon

Pan Seared over an Asian Style Soba Noodle Salad with Grilled Asparagus
Topped with Onion Straws & Blueberry Chili Sauce 27

Seared Local Halibut

Lobster & Sweet Pea Risotto, Pea Tendrils & Caramelized Lemon Sauce 35 ^{GF}

Lobster Gnocchi Carbonara

Half Maine Lobster with Hand Cut Bacon, Local Mushrooms, Garden Peas
House Black Pepper Gnocchi in a Sherry & Parmesan Cream 33 ^{GF}

Lobster Mac-N-Cheese

Maine Lobster Meat, Cavatappi Pasta, Red Peppers, White Truffle Cheese Sauce
Herbed Crumb Topping & Parmesan Crisp *-Market Price*

Lazy Lobster

Potato Scallion Cake, Grilled Asparagus, Clarified Vermont Butter & Caramelized Lemon Sauce
-Market Price ^{GF}
