



RESTAURANT + WINE BAR

HOLIDAY MENU

December 29th to January 3rd (Excludes December 31st)

SNACKS TO SHARE:

FRIED CALAMARI – 10
Fra diavolo & gribiche sauce

COD FRITTERS – 9
With remoulade sauce

BUFFALO CHICKEN MEATBALLS – 9
Stuffed with blue cheese and roasted chile sauce

MARINATED OLIVES – 5

TRUFFLED POPCORN – 7

ENTREES:

GRILLED FILET MIGNON – 29
Dollop of mashed potato & red wine reduction
Gorgonzola butter Add \$2

POACHED LOBSTER & CHIVE GNOCCHI – 25
Served in lobster butter sauce

GRILLED SALMON – 24
With Wilted escarole & bacon vinaigrette

SEARED TOFU – 18
Brown rice, asparagus & seasonal vegetables

SIDES:

French Fries – 4
Roast Asparagus – 6

Parmesan Risotto – 6
Greens Beans Almandine – 6

APPERTIZERS:

ESCARGOTS BOURGUIGNON – 11
Puff pastry & garlic parsley butter

OUR FAMOUS CLAM CHOWDER – 8

POACHED LOBSTER & CHIVE GNOCCHI – 13
Served in lobster butter sauce

LOBSTER RAVIOLI – 13
Tomato butter sauce & poached lobster

ROMAINE HEARTS – 9
Baby romaine, ciabatta croutons, parmesan cheese
& eggless Caesar dressing

Beets & Goat Cheese Salad -11
Arugula & Balsamic Dressing

STEAK FRITES – 22
French fries & gribiche sauce

LOBSTER RAVIOLI – 23
Tomato butter sauce & poached lobster

GRASSFED BURGER - 13
8 oz of Angus Burger & hand cut French fries
Aged Cheddar Add \$1 Apple Smoked Bacon Add \$2

2lb STEAMED LOBSTER – Market Price

This menu with use of organic ingredients and local seafood whenever possible. The Commonwealth of Massachusetts advises that consuming raw or undercooked meat, poultry, eggs or seafood may increase your risk of food borne illness.