



RESTAURANT WEEK **OCTOBER 2018**

Featuring the Finest Ocean Fresh Seafood and Locally Sourced Farm Fresh Meats, Cheeses, Fruits & Vegetables

SOUPS

MAINE LOBSTER BISQUE *Cup 7. / Crock 10.*

FRENCH ONION SOUP *Cup 6. / Crock 9.*

STARTERS

FRESH OYSTERS ON THE HALF SHELL

½ DOZEN 16. / FULL DOZEN 30.

Daily Selection of Fresh Oysters Served Over Crushed Ice, with Pink Peppercorn Mignonette

CHARCUTERIE BOARD 20.18

Prosciutto Di Parma, Sopressatta, Pork Belly, Stilton Bleu Cheese, First Light Farms Local Goat Cheese, Giardiniera, Beet Pickled Eggs, Whole Grain Mustard, Grilled Crostini

BRUSCHETTA PLATTER 20.18

Saffron Tomato Confit, Tomato Jam, Marinated Olives, Roasted Red Peppers, Grilled Baguette, Fresh Mozzarella, Roasted Portabella Mushrooms, Heirloom Tomatoes, Basil Vin, Fresh Pesto

ENTREES

ITALIAN SAUSAGE & SAGE CREAM LINGUINI 20.18

Mild Italian Sausage, Spinach, Toasted Pine Nuts, Fresh Sage Cream

16 oz. BOURBON MAPLE GLAZE BONE-IN PORK CHOP 30.18

Grilled 16 oz. Premium Reserve Pork Chop, Apple Risotto, Roasted Brussels Sprouts, Bourbon Maple Glaze

PAN SEARED ALASKAN HALIBUT 30.18

Fresh Caught Pan Seared Halibut, Wild Rice, Sweet Corn Puree, Avocado Creme Fraiche

10 oz. AUSTRALIAN A-5 WAGYU RIBEYE 40.18

Grilled, Roasted Garlic Yukon Gold Whipped Potatoes, Sauteed Spinach, Choice of Sauce

ADD A SIDE

8 oz. MAINE LOBSTER TAIL 30.18