



Easter

CHEF'S FEATURES

APPETIZERS

Calamari - \$15

Marinated tender calamari dusted in seasoned flour with sesame seeds, with a teriyaki ginger dipping sauce

Strawberry Bruschetta - \$14 (V)

Housemade crostini with whipped lemon mint goat cheese, topped with sliced strawberries and a fig balsamic reduction

Skillet-Baked Eggplant Burrata - \$15 (V)

Fresh Italian creamy cheese, oven-baked, with roasted cherry tomatoes, roasted eggplant, drizzled with basil pesto and chopped pistachios

Soup du jour:

New England Clam Chowder - \$10

A creamy blend of chopped clams, bacon, and russet potatoes

DESSERT

Chocolate Lava Cake- \$12

Decadent chocolate dessert with a warm chocolate liquid center, served with fresh berries.

Ala mode +\$3

(GF) Gluten-Free (V) Vegetarian (VG) Vegan or can be made Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please make your server aware of any allergies.

ENTREES

Filet Imperial - \$48

Twin 4 oz. petite filet mignons, charbroiled and topped with creamy crab Imperial over smashed Yukon gold potatoes and grilled asparagus, finished with bearnaise sauce

Lobster Ravioli - \$28

Tender pasta stuffed with mascarpone and ricotta cheese and sweet lobster meat, tossed in a sherry seafood cream sauce with diced tomatoes and scallions

Lemon Dill Mahi Mahi - \$32

Pan-seared whitefish with a lemon dill beurre blanc served over herbed farro salad with blistered tomatoes

Cherry Gastrique Duck - \$32

Pan-seared duck breast, crispy skin, served over silky parsnip puree with roasted baby carrots, with a tart & sweet cherry red wine gastrique

Honey Maple Glazed Ham - \$24

Slow-roasted, hand-carved smoked ham finished with honey maple pineapple glaze, sweet mashed potatoes, sauteed zucchini and squash

