

**Weekday Menu**  
**Adult \$35 kids \$15**  
**Tuesday to Thursday**  
**5-9 PM**

Assorted artisanal dinner breads

Salad Bar w/ local farm assortments

New England Clam Chowder

Prime Black Angus N.Y Strip w/ truffle butter &  
caramelized onions (gf)

Rosemary Rotisserie Chicken (gf)

Baked Haddock w/buttery parmesan cracker crumbs

Penne Pasta w/ Mushrooms & Summer Basil Pesto  
(vg, gluten free option available upon request)

Red Bliss Garlic Mashed Potatoes (gf, vg)

Assorted Grilled Vegetables (gf, vg)

***Ask your server about nightly dessert specials***

**Weekend Menu**  
**adult \$45 kids \$15**  
**Friday & Saturday**  
**5-9 PM**

Assorted artisanal dinner breads

Salad Bar w/ local farm assortments

New England Clam Chowder

Boursin Filet Mignon (gf)  
Prime beef tenderloin w/herb Boursin cheese, cider reduction

Haddock & Crab Cake w/Hollandaise sauce

Grilled Lobster (gf)  
w/ lemon garlic compound butter

Pork Osso Buco w/ white wine demi glace (gf)

Penne Pasta w/ Mushrooms & Summer Basil Pesto  
(vg, gluten free option available upon request)

Creamy Polenta Ricotta w/ peach bacon jam (gf)

Red Bliss Garlic Mashed Potatoes (gf, vg)

Assorted Grilled Vegetables (gf, vg)

Honey Caramelized Brussel Sprouts (gf, vg)

***Ask your server about nightly dessert specials***