

DINNER MENU

EGGPLANT ROULADE Lightly fried eggplant stuffed with spinach & basil ricotta topped with marinara and provolone served with garlic toast points 7

STUFFED TENDERLOIN Thin slices of tenderloin stuffed with spinach, onions and mushrooms sautéed in chipotle-butter topped with crumbled Maytag bleu cheese 10

GRILLED JUMBO SEA SCALLOP With sautéed fingerling potatoes and spinach, and roasted fennel and tomato puree 10

ROASTED VEGETABLE BRUSCHETTA Marinated tomatoes and roasted vegetables on rustic-style bread with shaved aged parmesan 7

CHIPOTLE-BOURBON BRAISED BEEF SHORT RIB With sweet potato hash 9

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NEW ENGLAND CLAM CHOWDER Bowl 5 Cup 4

ROASTED TOMATO SOUP With fresh basil and parmesan crisp Bowl 5 Cup 4

MAINE LOBSTER BISQUE Bowl 6 Cup 5

SOUP DU JOUR Bowl 4 Cup 3

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WARM SPINACH SALAD Sautéed broccoli, red onion and cherry tomatoes topped with toasted walnuts, Vermont chèvre cheese and balsamic glaze over fresh baby spinach 8

INSALATA Fresh mozzarella, basil, shaved parmesan, proscuitto and greens tossed with olive oil and cracked pepper and drizzled with balsamic reduction 7

PEAR SALAD Cold cinnamon-port poached pear on a bed of field greens with pecans, shaved red onion and cucumber with house-made raspberry vinaigrette 8

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GRILLED FILET MIGNON with bleu cheese and bacon crust, smashed Yukon Gold potatoes, haricots verts and Cabernet demi glaze 24

FILET OSCAR Petit filet mignon topped with sautéed Maine lobster and crab, chive smashed potatoes, and grilled asparagus finished with sauce béarnaise 26

LOCAL MONKFISH CARBONARA Sautéed medallions of monkfish with chorizo sausage, peas and fresh basil in parmesan cream over angel hair pasta 19

GRILLED BONELESS PORK CHOP with cranberry-balsamic sauce, almond rice pilaf and steamed baby carrots 19

BRAISED TEMPEH in roasted red pepper sauce served with asparagus and a leek quinoa 16

GRILLED RIBEYE Natural ribeye with chipotle-tomato demi glaze, shoestring potatoes and steamed broccoli 22

BELL & EVANS CHICKEN BREAST with boursin-mashed potatoes, grilled baby zucchini and a sage-Madeira demi glaze 19

GRILLED MAHI-MAHI with roasted tomato and corn salsa, Caribbean rice and beans and fried plantain 20

MISO TUNA Seared Yellowfin Tuna with miso glaze, sautéed snow peas and cold somen noodle salad with wasabi vinaigrette 23

MEDITERRANEAN PASTA SAUTÉ Kalamata olives, cherry tomatoes, spinach and feta tossed with penne and a garlic and herb beurre blanc 14 Add chicken or shrimp 17