

## SEAFOOD

### SEAFOOD 410 34

butter poached Maine lobster tail, sea scallops, jumbo shrimp, lobster cream, jasmine rice cake, asparagus, finished with a lemon butter sauce

### LOBSTER AND CRAB STUFFED HADDOCK 30

finished with a lemon beurre blanc and served with jasmine rice and fresh asparagus

### PAN SEARED SEA SCALLOPS 30

brown butter, jasmine rice, vegetable du jour

### SEAFOOD NEWBURG 34

sea scallops and shrimp in a creamy newburg sauce over a Maine lobster tail with potato and vegetable du jour

### CIOPPINO 38

Maine lobster tail, shrimp, scallops, mussels, clams, crushed pomodoro sauce, garlic crostini

### SEAFOOD RISOTTO 32

shrimp, sea scallops, Maine lobster, creamy corn risotto

### PAN SEARED SEA BASS 36

butter crumb crust, lemon butter sauce, jasmine rice, vegetable du jour

### WALNUT SALMON 28

walnut and rosemary crust, maple bourbon sauce, potato and vegetable du jour

### CAPRESE SEAFOOD PASTA 32

seared sea scallops, Maine lobster, ciliegine mozzarella, grape tomato, light lemon pesto, fresh tagliatelle, balsamic reduction

### ALASKAN KING CRAB LEGS mrkt

drawn butter, potato and vegetable du jour

## STEAKS

### FILET MIGNON 38

baked brie, crispy fried onions, scallion asiago risotto cake, roasted garlic rosemary demi, vegetable du jour

### DELMONICO 34

sauteed mushrooms, caramelized onion, sweet merlot glaze, potato and vegetable du jour

### PREMIUM RIB AU JUS 32

served with potato and vegetable du jour  
add king crab - mrkt / add lob tail - mrkt

### NY STRIP 30

gorgonzola crust, crispy fried onions, potato and vegetable du jour

## ENTREES

### BRAISED SHORT RIB 34

roasted garlic rosemary demi, potato and vegetable du jour

### AMBER'S CHICKEN 24

grilled chicken, artichoke hearts, roasted red peppers and fresh mozzarella with potato and vegetable du jour

### SEARED DUCK 29

seared duck breast, toasted pistachio nibs, parsnip puree, braised leek, potato du jour, roasted garlic demi

### CHICKEN ROULADE 26

with smoked gouda, spinach, roasted red peppers, roasted garlic cream, potato and vegetable du jour

### AUNT RENEE'S GNOCCHI 22

potato gnocchi, roasted garlic cream sauce, caramelized onions, roasted butternut squash, walnuts and sweet peas

### SHORT RIB RAGU 24

with mushroom, bacon lardon, sweet peas, ricotta and asiago over fresh tagliatelle

## TAVERN FARE

### LOBSTER FLATBREAD 20

Maine lobster, mozzarella, diced tomato, basil

### STEAK TIP HASH 23

potato, roasted butternut, caramelized onion, parsnip puree, fried egg, red wine demi glaze

### FISH 'N CHIPS 24

beer battered haddock, fries and tartar sauce

### SUPERFOOD BOWL 18

roasted brussels and cauliflower, beets, sweet potatoes, avocado, arugula, toasted farro, roasted garlic hummus  
chicken +5 / shrimp +8 / steak +12 / seitan +5

## A P P E T I Z E R S

### BACON WRAPPED JUMBO SHRIMP AND SEA

#### SCALLOPS 22

with horseradish and cocktail sauce

### SHRIMP COCKTAIL 16

with house made cocktail sauce

### FRIED CALAMARI 16

tossed with banana peppers and served with thai chili

### CRAB AND LOBSTER FONDUE 21

with Maine lobster and crab, served in a boule

### CRAB CAKE 18

jicama and apple salad, lemon dill aioli

### SHRIMP POLENTA 17

seared wild caught shrimp, creamy parmesan polenta, bacon jam, roasted scallion flower

### BRAISED PORK BELLY 15

roasted root vegetables, parsnip puree, fried leek tops, plum sauce

### DUCK CONFIT 16

seared polenta cake, goat cheese mousse, sweet merlot glaze, pink peppercorn

### BLACK AND BLEU BRUSCHETTA 17

shaved steak, caramelized onions, bleu cheese crumbles and balsamic reduction

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## S O U P & S A L A D S

### BEEF BARLEY cup 6 bowl 11

### FRENCH ONION 8

### HOUSE / CAESAR SALAD small 7 large 13

chicken +5 / shrimp + 8 / steak +12

### SOUTHWEST COBB 19

mixed greens, heirloom cherry tomato, chopped chicken, crumbled hard boiled egg, bacon, roasted corn, avocado, cajun ranch

### SEARED CHICKEN SALAD 19

mixed greens, jicama, apple, dried cranberry, candied pecans, lemon poppy vinaigrette

### WEDGE SALAD 12

iceberg wedge, diced tomato, red onion, crumbled bacon, bleu cheese dressing, balsamic reduction

### ROASTED VEGETABLE SALAD 16

mixed greens, roasted root vegetables, pistachio nibs, fried goat cheese croquette, sherry vinaigrette, balsamic glaze

### AHI TUNA SALAD 20

mixed greens, strawberries, toasted almonds, feta, lemon poppy vinaigrette

### STEAK SALAD 27

sliced filet, mixed greens, roasted beets, sweet potato and mushrooms, crispy fried onion, bleu crumbles, balsamic vinaigrette

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## S A N D W I C H E S

### LOBSTER ROLL mrkt

fresh Maine lobster, citrus aioli, hydro bibb, butter brioche

### KOBE BURGER 14

8 oz WAGYU, hydro bibb, tomato, red onion, brioche bun

### BLACKENED CHICKEN 14

avocado, arugula, tomato, red onion, cajun ranch, brioche

### SHAVED PRIME RIB 19

grilled onions, mushrooms, swiss, horseradish mayo, grilled marble rye

### PO BOY 16

crispy fried shrimp, shredded lettuce, diced tomato, spicy remoulade

### SHORT RIB FRENCH DIP 18

braised short rib, caramelized onions, swiss, hoagie roll