



TUESDAY SPECIALS

SOUPS OF THE DAY

White Bean & Sausage 8
 Lobster & Shrimp Bisque 10
 Tomato 6

APPETIZER

Brussels Sprouts 12

Smoked bacon, maple, whole grain mustard & dried cherries

Potato Skins 12

Cheddar cheese, bacon, scallion & sour cream

Roasted Beet Salad 14

Mixed greens, orange, crumbled blue cheese, toasted walnut & balsamic vinaigrette

Steamed PEI Mussels 14

Shallot, garlic, parsley, lemon, butter & white wine broth with grilled bread

Featured Cocktail 13.50

Buffalo Trace Bourbon Manhattan

ENTRÉE

Connecticut Lobster Roll 25

Warm buttered lobster tail & lemon on split top brioche bun with hand-cut fries

Potato Gnocchi 29

Handmade dumplings, lobster, shrimp, cherry tomato, peas, parmesan & brandy lobster sauce

DESSERT 9

Vanilla Bean Crème Brulee
 Pistachio Cake
 Coconut Cream Pie
 Apple Crisp Cheesecake
 Peanut Butter Chocolate Torte
 Ice Cream Trio



TACO & \$6 MARGARITA TUESDAY

2 Tacos Served On Your Choice Of

Corn or Flour Tortilla

*All Tacos Served With Cotija Cheese, Cilantro, Pico

De Gallo, Pickled Onion, Pickled Jalapeno

Protein

Carnitas 15

Pulled Chicken 15

Beer Battered Haddock 15

Ground Beef 14

Shrimp 15

Filet Mignon 17

(Cooked Medium)

Sauces Available

Chipotle Aioli

Chimichurri

Sour Cream

BUCKETS

5 for \$20 Buckets of Domestic

5 for \$25 Buckets of Import &
Hard Seltzers

SPECIALTY COCKTAILS

Sparkling Empress \$9

Empress 1908 Indigo Gin,
Violet Bitters, Champagne &
House Made Honey Syrup

WEEKLY SPECIALS

WEDNESDAY

\$12 Bottles of Wine

DJ Trivia @ 7:00PM

THURSDAY

.75 Wings

Prime Rib on Weck

Dine In Only

SATURDAY

Prime Rib Dinner

Available at 4pm