

## ..... soups and salads .....

### **New England Clam Chowder | 8**

#### **Butternut Bisque | 8**

Crème Fraîche, Crab, Chives

#### **Market Salad | 9**

Baby Greens, Crumbled Goat Cheese, Spiced Pecans, Dried Cranberries, Balsamic Vinaigrette

#### **Grilled Hearts of Romaine | 9**

Pancetta, Red Onion, Roasted Tomato, Brioche Croutons, Pecorino Romano, Creamy Avocado-Dill Dressing

#### **Boston Bibb Salad | 11**

Smoked Blue Cheese, Red Onion, Pomogranate Seeds, Walnut Vinaigrette

## ..... small plates .....

#### **Flatbread | 14**

Mushrooms, Caramelized Onions, Fontina, Rosemary Ham

#### **Handmade Linguini | 15**

Fresh Shucked Quahogs, Roasted Tomato, Pecorino, Oregano, Bacon

#### **Beef Carpaccio | 14**

Watercress, Pickled Red Onions, Crispy Capers, Truffle Aioli

#### **Steamed PEI Mussels | 13**

Steamed in a Rich Saffron Cream, Rosemary

#### **Soy Braised Short Rib | 14**

Brussels Sprouts, Potato Puree, Horseradish Cream, Tamari Jus

#### **Calamari | 12**

Tossed with House-Pickled Cherry Peppers, White Balsamic Agrodolce, Chipotle Aioli

#### **Miso Glazed Black Cod | 17**

Bok Choy, Hen Of the Woods, Black Vinegar Broth

## ..... main plates .....

### **Seared Salmon | 25**

Warm Quinoa & Crab, Caramelized Parsnip, Beet-Hibiscus Purée

### **Roasted Duck Breast | 28**

Rutabaga, Snow Peas, Forbidden Rice, Plum Gastrique

### **Lobster Bolognese | 27**

Pappardelle Pasta, Sherry-Tarragon Cream, Pecorino Romano

### **Seared Sea Scallops | 28**

Spaghetti Squash, Kale, Applewood Bacon, Pepitas, Apple Cider Reduction

### **Harissa-Rubbed Chicken | 23**

Boneless Half Chicken, Garlic Spinach, Creamy Mashed Potato, Chicken Jus

### **Grilled NY Strip Steak | 34**

Root Vegetable Gratin, Roasted Asparagus, Cabernet Demi-Glace

## new year's eve specials

### **Baked Oysters | 16**

Leeks, Bacon, Lemon Béarnaise

### **Seared Foie Gras | 18**

Pain Perdu, Blueberry Preserves, 12-Year Cherry Balsamic

### **Yellow Fin Tuna | 30**

Nori, Tempura, Taro Poi, Asian Vegetable, Cilantro-Ginger Dashi

### **Lamb Rack | 35**

Sweet Potato Pierogies, Local Shiitake Mushrooms, Rosemary Demi-Glace

### **Surf And Turf | 42**

Filet Mignon, Tempura Lobster Tail, Baby Carrot, Asparagus, Rosti Potato, Truffled Pate Butter

### **Cote du Boeuf for Two | 65**

24 Oz Ribeye, Roasted Marrow Bones, Potato Purée, Bordelaise

A 20% gratuity is added to parties of six or more

Thoroughly cooking eggs, shellfish, meats and poultry may reduce the risk of foodborne illness.

Please notify your server if you have any allergies.

2 Main Street | Old Saybrook, CT  
Chef de Cuisine - Thomas Prue  
Operations Manager - Christine Alrutz

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