

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

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

Garnished with Thyme Butter

### **Daily Soup Selection | 8**

#### **\* 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

### **Strawberry Salad | 11**

Tatsoi, Red Onion, Sunflower Seeds, Roquefort Crusted Goat Cheese, White Balsamic & Herb Vinaigrette

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

### **\* Aspen Truffle Fries | 8**

### **Vegetable Summer Rolls | 12**

Rice Paper, Avocado, Seasonal Vegetables, Peanuts, Thai Dipping Sauce

### **Indian Chicken Skewer | 13**

Yogurt Marinade, Black Barley Salad, Hot Sauce

### **Foie Gras Dumplings | 16**

Pork & Foie Gras Dumplings,  
Local Grown Mushrooms, Baby Bok Choy,  
Black Vinegar Ginger Broth

### **\* Roasted Baby Beets | 14**

Smoked Carrots, Herbs, Black Garlic Crème Fraîche,  
Macadamia Nuts, Beet Powder

### **Heirloom Tomato Salad | 14**

Buratta Mozzarella, Basil Puree, Watercress,  
Champagne Vinaigrette, Sea Salt

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

Wasabi Mashed Potato, Cashews, Cucumber Kimchi,  
Tamari Jus

### **Tempura Crab Stuffed Squash Blossoms | 15**

Old Bay, Creamy Corn Salad, Tomato Coulis, Cilantro

### **Calamari | 12**

Tossed With House Pickled Cherry Peppers,  
White Balsamic Agrodolce, Chipotle Aioli

### **\* Steamed Mussels | 13**

Tomato Pesto, Watercress, White Wine & Garlic Butter

### **\* Crispy Pork Belly | 15**

Grilled Shishito Peppers, Cherries,  
Smoked & Fermented Cabbage, Radish, Citrus, Herb Crema

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

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

Purple Sticky Rice, Bok Choy, Mango, Hoisin

### **Roasted Salmon | 26**

Quinoa, Lobster, Kimchi, Bacon

### **Montréal Hanger Steak | 28**

Mashed Potato, Roasted Asparagus,  
Aspen Steak Sauce

### **NY Strip Steak | 33**

Herbed Crushed Bliss Potato,  
Moody Blue Cheese Butter, Demi-Glace

### **Lobster Bolognese | 27**

Pappardelle Pasta, Pecorino Romano,  
Sherry-Tarragon Cream

### **Pork Chop Milanese | 26**

Smoked Tomato Sauce, Grape Tomato, Red Onion,  
Greens, Pecorino, Crispy Fingerlings, Lemon Vinaigrette

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

Boneless All Natural, Garlic Spinach,  
Fingerling Potato, Chicken Jus

### **Wagyu Beef Burger | 16**

7oz Burger, Cheddar, Fried Egg, House Bacon,  
Candied Shallot, Brioche Roll

### **Sesame Crusted Yellowfin Tuna | 30**

Soba Noodles, Avocado, Watercress, Asian Spices

### **Handmade Cavatelli Pasta | 22**

Feta Cheese, Basil & Caper Pesto, Chickpeas,  
Grilled Onions, Grape Tomatoes, Pepitas

### **Free-Form Lasagna | 27**

Spinach Pasta, Ricotta, Local Mushrooms,  
Smoked Nuts, Yellow Tomato Tofu Sauce

### **\* Stonington Scallops | 28**

Stewed Zucchini and Summer Squash, Sundried  
Tomato Pesto, White Beans, Fresh Herbs

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

\* = Gluten free

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your server if you have any allergies.

Chef de Cuisine - Thomas Prue  
Operations Manager - Christine Alrutz

2 Main Street | Old Saybrook, CT  
[www.aspenct.com](http://www.aspenct.com)