

Easter Menu

brunch

Ricotta Stuffed Crêpes | 18

Lightly Baked With Lobster Hollandaise

Thick-Cut Bacon & Eggs | 14

Two Fried Eggs, Breakfast Potatoes

Crab Cake Benedict | 17

Rosemary Ham, Poached Eggs, Watercress & Red Pepper Salad, Hollandaise

Bone Marrow Scramble | 14

Bone Marrow, Scrambled Eggs, Boursin Cheese, Bacon, Breakfast Potatoes

Steak & Eggs | 18

8oz Flank Steak, Fried Eggs, Grilled Asparagus, Roasted Potatoes, Chimichurri

small plates

Calamari | 13

Cherry Peppers, White Balsamic Agrodolce, Chipotle Aioli

P.E.I. Mussels | 13

White Wine, Tomato, Garlic Butter, Herbs

Grilled Flatbread | 15

Quail Egg, Shaved Asparagus, Pecorino, Onion, Rosemary Ham, Truffle Oil

Seared Tuna Tataki | 14

Wasabi-Yuzu Sauce, Tobiko, Chipotle Aioli

soups & salads

New England Clam Chowder | 8

Garnished with Thyme Butter

Lobster Bisque | 10

Dill Crème Fraîche

Grilled Romaine Hearts | 10

Grilled Onion, Pancetta, Pecorino, Roasted Tomato, Avocado-Dill Dressing

Market Salad | 10

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

pasta & risotto

Roman Style Carbonara | 18

Cavatelli Pasta, Peas, House Bacon, Pecorino

Roasted Chicken Pasta | 24

White Beans, Sundried Tomatoes, Spinach, Herbs, Trofie Pasta

Lobster Bolognese | 28

Lobster, Sherry-Tarragon Cream, Pappardelle

main course

Sea Scallops | 28

Lobster & Bacon Fried Rice, Shredded Vegetables, Sweet Soy Sauce

Roasted Salmon | 26

Japanese Yams, Broccoli, Miso Glaze

Grilled Ribeye | 35

Chive Potato Puree, Asparagus, Blue Cheese Butter, Veal Jus

Harissa-Rubbed Half Chicken | 24

Mashed Potatoes, Spinach, Chicken Jus

Rack of Lamb | 36

Ratatouille, Mashed Purple Potatoes, Smoked Tomato Sauce

Executive Chef **THOMAS PRUE**

For parties of 6 or more, 20% gratuity will be added. Thoroughly cooking eggs, shellfish, meats and poultry may reduce the risk of food-borne illness.