

## 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, sriracha ranch

**SEARED CHICKEN SALAD** 19  
chopped greens, jicama, apple, dried cranberry, candied pecans, lemon fennel vinaigrette

**WEDGE SALAD** 12  
iceberg wedge, diced tomato, red onion, crumbled bacon, bleu cheese, balsamic reduction

**ROASTED VEGETABLE SALAD** 16  
mesculin mix, 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

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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

**BOBE 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  
sauteed 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,

## SEAFOOD

### SEAFOOD 410 32

butter poached lobster tail, seared sea scallops, grilled shrimp, jasmine rice cake; fresh 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 over Maine lobster tail with potato and vegetable dujour

### CIOPPINO 38

Maine tail, shrimp, scallops, mussels, clams, crushed pomodoro sauce, aged provolone

### SEAFOOD RISOTTO 32

shrimp, sea scallops, Maine lobster, creamy corn risotto

### PAN SEARED SEA BASS 36

lemon beurre blanc, butter crumb crust, jasmine rice, vegetable du jour

### WALNUT SALMON 28

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

### CAPRESE SEAFOOD PASTA 32

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

### ALASKAN KING CRAB LEGS mrkt

drawn butter, poatato and vegetable du jour

## STEAKS

### FLET MIGNON 35

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

### DELMONICO 33

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

### PRIME 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

garlic cabernet demi, potato and vegetable du jour

### AMBER'S CHICKEN 24

Grilled chicken, artichoke hearts, roasted red peppers and fresh mozzarella with potato and vegetable dujour

### SEARED DUCK 29

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

### CHICKEN ROULADE 26

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

### AUNT RENEE'S GNOCCHI 22

house made 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, fresh basil

### STEAK TIP HASH 23

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

### FISH 'N CHIPS 24

beer battered haddock with fries and tartar sauce

### SUPERFOOD BOWL 18

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