

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

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

S A N D W I C H E S

LOBSTER ROLL mrkt
fresh Maine lobster, citrus aioli, hydro bibb, butter brioche

CRAB CAKE SANDWICH 19
hydro bibb, tomato, red onion, lemon dill aioli, brioche

KOBE BURGER 14
8 oz WAGYU, hydro bibb, tomato, red onion, brioche bun

BLACKENED CHICKEN 14
arugula, tomato, avocado, 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,

VEGAN BLT 17
sliced tomato, hydro bibb, house made seitan, vegan ranch, toasted marble rye served with chick pea salad

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 21

finished with a lemon beurre blanc and served with jasmine rice and fresh asparagus

PAN SEARED SEA SCALLOPS 20

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 22

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 23

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

AMBER'S CHICKEN 18

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

SHORT RIB RAGU 24

with mushroom, bacon lardon, sweet peas, ricotta and asiago over fresh tagliatelle

CHICKEN ROULADE 26

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

AUNT RENEE'S GNOCCHI 18

gnocchi, roasted garlic cream sauce, caramelized onions, roasted butternut squash, walnuts and sweet peas

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

CAJUN CHICKEN TACO 15

chopped chicken, diced tomato, avocado, roasted corn, shredded lettuce, cajun ranch

FISH 'N CHIPS 24

beer battered haddock, 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

THAI CHILI SHRIMP STIR FRY 19

chefs vegetables, jasmine rice, thai chili