

DINNER MENU

We proudly support local agriculture

STARTERS



◆ **Onion Soup Gratinée**

gruyère, crouton 7.

◆ **Crispy Brussel Sprouts**

served with parmesan cream sauce 6.

New England Chowder of the Sea

family recipe, fresh clams, fish, heavy cream 6.

◆ **Escargot**

butter, garlic, white wine, parsley 11.

◆ **Hummus bi Tahini**

family recipe, pita chips, topped with olive relish 7.

Local Goat Cheese & Bread

baked herbed goat cheese, drizzled olive oil,
homemade rustic bread, baby spinach, fruit chutney 8.

◆ **Shrimp Cocktail**

traditional cocktail sauce 13.

Beef Dumplings

salem cross farm's ground beef and pork marinated
with ginger and scallions,
wrapped in a wonton, pineapple soy sauce 9.

◆ **Sharing Plate**

chef's inspiration of the day ~ ask server 15.

SALADS



◆ **Wedge Salad**

iceberg, tomato, bacon, pickled onions, blue cheese dressing 7.

◆ **Pear & Goat Cheese Salad**

crisins, pears, red onion, herbed goat cheese, pepita seeds, romaine, maple vinaigrette 11.

◆ **Roasted Root Vegetable Salad**

carrots, beets, parsnips, pomegranate, almonds, baby spinach, gorgonzola, balsamic vinaigrette 11.

◆ **Caesar Salad**

romaine, croutons, anchovies, parmesan
small 5. large 7.

◆ **House Salad**

iceberg, mixed baby greens, carrots, tomato, cucumber
small 5. large 7.

add to any large salad

tenderloin tips 9. grilled shrimp 8. grilled salmon 8. grilled chicken 7.

Dressing Choices

chef's creamy italian, blue cheese, balsamic vinaigrette, ranch, maple vinaigrette

ENTRÉES



Shrimp & Clams Tuscany

sautéed with shallots, white wine, tomatoes, olive oil, oregano tossed with fettuccine 21.

Pan Seared Scallops & Butternut Risotto

butternut mushroom risotto, finished with chive, parmesan cheese 28.

◆ **Vegan Veggie Ribbon Noodles**

thin ribbons of green and yellow squash and carrots tossed with pesto over marinara sauce 16.

◆ **Duck à l'Orange**

seared duck breast served medium rare, duck leg confit, caramelized orange sauce.
served with baby spinach, roasted pine nuts, shallots
choice of starch 26.

Pork Napoleon

pounded pork loin breaded and pan seared, layered with spinach, mushrooms and gorgonzola cheese,
then baked and topped with red wine demi-glaze & served with whipped potato 24.

◆ **Baked Haddock & Clams**

on a bed of whipped potatoes topped with house made chowder. choice of vegetable 28.
or broiled haddock with dill crumb topping
and your choice of starch and vegetable 25.

~Entrées below served with choice of vegetable and starch~

Herb Crusted Cauliflower Steak

roasted cauliflower steak with a dijon, parmesan & panko crumb topping, served over marinara
with sautéed cannellini beans & tomatoes 18.

◆ **Cedar Plank Salmon**

pan seared then baked on a cedar plank served with a zesty local honey compound butter 23.

◆ **Chicken d'Veine**

pan seared and baked all natural statler chicken breast with sautéed shallots, garlic,
white wine, tomatoes, artichoke hearts, black olives 21.

Maple Jack Chicken

monterey jack, local maple syrup, apple wood smoked bacon, sun-dried tomato 18.

Baked Stuffed Shrimp

vegetable, dried cranberry, oregano stuffing, velouté sauce 25.

***Liver with Onions and Bacon**

beef liver, caramelized onions, bacon rashers 20.

◆ ***Rack of Lamb**

with mint demi glaze 29.

◆ ***Filet Mignon**

bacon, toast, red wine demi-glaze 33.

◆ ***Grilled Black Angus Sirloin**

creamy peppercorn sauce 32.

add to sirloin or filet

caramelized onions 2. sautéed mushrooms 2. gorgonzola cheese 2.

HOMEMADE DESSERTS



All our rolls and desserts are made fresh by our bakers

◆ - can be prepared gluten free

*Certain items are served raw or cooked to order. Consuming raw or undercooked shellfish or meat may increase your risk of foodborne illness, especially if you have certain medical conditions.

Private party and banquet facilities available for groups from 6 to 200.

7% Massachusetts Sales Tax and Local Tax will be added to all sales.