



DINNER

KETTLE COOKED POTATO CHIPS 8.  
*farmhouse cheddar fondue*

DISH BREAD 7.  
*boursin cheese, mozzarella*

CRISPY DAYBOAT CALAMARI 12.  
*spicy marinara, citrus aioli*

SPICY CARROT HUMMUS 11.  
*grilled pita, cucumber, harissa adobo, peanut*

CHARCUTERIE TASTING 21.  
*country pate, Arethusa camembert, rabbit & pistachio terrine, Cabot clothbound cheddar, La Quercia prosciutto, condiments*

TO SHARE  
STARTERS

HAND PICKED FIELD LETTUCES 7.  
*sherry vinaigrette, fines herbes*

THE WEDGE 10.  
*romaine, blue cheese, everything bagel spice, bacon, tomato, dill*

DISH CAESAR SALAD 9.  
*garlic crouton, parmesan anchovy dressing, crispy Grana Padana*

FRENCH ONION SOUP 11.  
*Maui sweet onion, sherry, gruyere, Albert's baguette*

SPICY MA LA TUNA POKE 14.  
*ahi tuna, peanut, sesame, cilantro, szechuan chili oil*

GNOCCHI POUTINE 12.  
*oxtail gravy, Ellsworth Creamery cheddar curds, fried potato gnocchi*

CHOP HOUSE

8 OZ. CENTER CUT FILET MIGNON 42.

16 OZ. NEW YORK STRIP STEAK 44.

18 OZ. ALLEN BROS. RIBEYE 47.

*All our steaks are aged for a minimum of 28 days, hand cut and seared on our 1800F charbroiler to maximize flavor and produce a nice char.*

*All the above steaks are served with a baked Idaho potato with butter. Substitute any side for an additional \$3.00*

16. EAST COAST OYSTERS  
*mignonette, cocktail sauce, lemon (half dozen)*

12. LITTLENECK CLAMS  
*cocktail sauce, lemon (half dozen)*

6. JUMBO SHRIMP COCKTAIL  
*cocktail sauce, lemon (per piece)*

RAW BAR

ENTREES

34. TRIO OF AHI TUNA  
*pan seared, wasabi mashed, soy glaze - sesame crusted, sushi rice, sweet chili - pepper crusted, bok choy*

23. PAN SEARED ATLANTIC SALMON  
*ginger fried rice, sunnyside up farm egg, soy yuzu glaze*

22. BRAISED LAMB FETTUCINE  
*hand cut fettucine, english peas, mint, natural jus, grated Pecorino Romano*

18. HEIRLOOM TOMATO PIE  
*slow roasted tomato, mozzarella, basil pesto, pastry crust, Liuzzi ricotta*

29. STERLING SILVER HANGER STEAK  
*chargrilled 10 oz. hanger steak, Colby Jack potato lasagna, veal glaze, wild mushrooms*

32. MAINE DAYBOAT SCALLOPS  
*roasted local acorn squash, farro risotto, sage, brown butter, Grana Padana*

26. SLOW ROASTED "PIG" CHOP  
*cider braised pig chop, sweet potato mofongo, sour orange glaze, sunnyside up farm egg*

24. DUCK DUCK RAMEN!  
*pan seared duck breast, leg confit, bok choy, poached egg, wood ear mushroom, scallion, roasted duck broth, ramen noodle*

34. 48 HOUR SHORT RIB  
*root vegetable, roasted garlic smashed Yukon Gold potato, Briar Ridge Farms popcorn shoots*

22. CAST IRON CHICKEN CUTLET  
*buttermilk brined fried chicken breast, Mystic Melinda Mae cheese, La Quercia prosciutto, spinach salad*

21. CHICKPEA CHOLE  
*caramelized cauliflower, onion, spinach, Terra Spice curry, tomato, basmati rice*

SIDES

7. SAUTEED MUSHROOMS  
*butter, sea salt*

6. BAKED IDAHO POTATO  
*butter*

9. DISH MAC 'N CHEESE  
*pit ham, caramelized onion, elbow pasta, four cheese Elvis sauce*

7. YUKON GOLD MASHED POTATO  
*butter, sea salt*

8. LOADED MASHED POTATO  
*bacon, cheddar, sour cream, scallion, crispy potato skins*

6. SAUTEED LEAF SPINACH  
*olive oil, sea salt*

8. FRIED BRUSSEL SPROUTS  
*smoked bacon, maple syrup*