

# HAPPY EASTER

## STARTERS

- Shrimp Cocktail / five jumbo shrimp, cocktail sauce, lemon- 11
- Oysters on the Half Shell /six Duxbury Bay oysters, cocktail sauce, mignonette, lemon – 15
- Asparagus Leek and Gruyere Tart / petit salad, sundried tomato vinaigrette - 9
- Maple roasted beets and Spring greens/ VT. goat cheese, pecans and maple balsamic vinaigrette - 10
- Quarter Wedge Salad /Iceberg lettuce, fresh Maytag blue cheese dressing, grape tomatoes, chili rubbed bacon 8
- Asparagus and Fava Bean Salad /pistachios mint, tarragon and champagne vinaigrette - 9
- Caesar Salad / Romaine lettuce, house-made dressing, croutons, anchovies - 9
- Deviled Eggs /smoked salmon, crispy bacon jam and chives served with remoulade and pickled vegetables - 12

## SOUPS

- New England Clam Chowder ~ 7. Bowl.
- Carrot & Dill Bisque ~ 4. Bowl.

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## MAINS

- Seared Sea Scallops /crispy pork belly, green pea mash, curry carrot sauce – 24
- Pan Roasted Faroe Island Salmon /sugar snap peas, fennel, carrots, pea tendrils, citrus butter sauce ~ 22 \*
- Crab Stuffed Flounder / green bean almondine, crab butter and fingerling potatoes – 22
- Grilled Butterflied Leg of Lamb, marinated with oregano, garlic and lemon, green beans, scalloped potatoes, lamb jus ~28 \*
- Vermont Maple Dijon Glazed Ham / green beans and scalloped potatoes, ~ 21 \*
- Grilled NY Strip /mashed reds potatoes, asparagus and portabella mushroom sauce ~ 26
- Lemon Rosemary Chicken / grilled broccolini, roasted fingerling potatoes, natural pan jus. -17
- Ricotta Gnocchi “Primavera” /fresh vegetables, lemon basil sauce, shaved parmesan ~ 16 \*
- Carrot and Lemon Thyme Risotto /Snap Peas and Parmesan – 15 \*

## Family Style Sides – 8

- Scalloped Potatoes / Green beans with Creamy mushrooms and shallots / Asparagus with Hollandaise /
- Roasted Brussels Sprouts Creamed Spinach / Brown Sugar Carrots / Hand Cut Fries / Mashed Yukon potatoes

**Asterisked items available as children’s portions. 10 yrs. & under served at 50%.**