

HAPPY MOTHER'S DAY

STARTERS

Shrimp Cocktail / cocktail sauce, lemon - 11

Clams Casino / littlenecks topped with bacon, peppers, parmesan, garlic herb crust - 12

Lump Crab Cake, mesclun salad, lemon herb vinaigrette - 11

Roasted Beet & Vermont Goat Cheese Salad / apples, walnuts, greens, Cabernet vinaigrette - 10

Caprese Salad / fresh maple brook farm mozzarella, heirloom tomatoes, basil vinaigrette -11

Grilled Asparagus & Prosciutto / shaved parmesan, salad, balsamic - 12

Spinach and Feta Pie – minted yogurt, arugula, tomato salad - 9

Charcuterie - House made pork pate, prosciutto ham, salami, olives, pickles and crostini - 14

New England Clam Chowder -7

Asparagus Soup - 5

MAINS

Lobster Roll / served either lightly dressed with mayo or warm in butter. Hand cut fries, slaw -23

Pan roasted Faroe Island Salmon / fiddlehead ferns*, fingerling potatoes, citrus butter sauce - 22

Grilled Swordfish / asparagus, fingerling potatoes and black olive tomato basil salsa - 23

Seared Scallops / crispy bacon, pea puree, market vegetables and herb butter sauce - 24

Grilled Butterflied Lamb Leg / scalloped potatoes, spring vegetables, natural jus - 28

Steak & Shrimp / striploin with jumbo shrimp, garlic butter, mashed red potatoes, spring vegetables-26

Grilled Flat Iron Steak – Herb chimichurri, fingerling potatoes, market vegetables - 24

Veal Piccata / fresh linguini, artichokes, tomatoes, olives with lemon caper herb butter, parmesan -21

Lemon Rosemary Chicken /Spring vegetables, mashed red potatoes and chicken jus -18

Coconut & Vegetable Curry / basmati rice - 16

Pea & Carrot Risotto/ snap peas and parmesan – 18