**APPETIZERS & SALADS**

Oysters  
*Half Shell, Watermelon Mignonette, Cocktail Sauce*  3.75 ea.  
*Roasted, Manchego, Chorizo*  4.75 ea.

Calamari  
*Cherry Peppers, Arugula-Lemon Aioli, Tomatoes*  17.5

French Onion Soup  
*Swiss & Muenster, Crouton*  17

Hummus  
*Cheese Crisps & Tor, House Spread, Cucumbers*  14

Mussels Piccata  
*Grilled Bread, Seafood Broth, Capers*  19

Caesar Salad  
*House Dressing, Poached Tomatoes, Herb Croutons, Romano*  16

Heirloom Tomato & Buffalo Mozzarella Salad  
*Aged Balsamic, Basil*  17

**Add to Any of Our Salads:**

- Half Pound Cheeseburger  11
- Pan Roasted Statler Chicken Breast  15
- Pan Seared Salmon Filet  18
- Six Grilled Shrimp & Avocado  17

**MAIN COURSES**

14oz Boneless Ribeye  
*Garlic Mash, Spinach & Mushroom, Bearnaise Butter*  51

Maine Sea Scallops  
*Shrimp Risotto, Edamame, Lemon Butter Sauce*  44

Half Pound Burger  
*Bacon, Cheddar, Avocado Aioli, Lettuce, Truffle-Parmesan Fries*  22
  *Add a Fried Egg*  1.50

Scottish Salmon  
*Kale & Crimson Lentils, Cauliflower Cream, Harissa*  34

Pappardelle Bolognese  
*Beef Short Rib, Pork Shoulder, Romano*  Appetizer 16  
*Main* 32

Statler Chicken Breast  
*Corn & Fingerling Succotash, Fava, Salsa Verde*  30

**Inquire with your server about our specials.**

**SIDES**  9.50

- Roasted Garlic Mash Potatoes
- Grilled Zucchini
- Truffle-Parmesan Fries
- Crimson Lentils & Baby Kale
- Sauteed Spinach & Mushrooms

Michelle & Steve LaCount, Proprietors  
Jeff Sullivan, Chef de Cuisine  
Greg Travers, Sous Chef

*Consuming raw or undercooked foods may increase your risk of food-borne illness.*  
Before placing your order, please inform your server if a person in your party has a food allergy.