**Appetizers**

- **New England Oysters on the Half Shell**
  Ginger-Pink Peppercorn Mignonette, Cocktail Sauce, Horseradish  3.25 ea.

- **Hand-Crafted Potato Gnocchi Bolognese**
  Red Wine Braised Pork Shoulder and Beef Shortrib, Sheep’s Milk Pecorino  13

- **Maine Crab & Lobster Cake**
  Marinated Cucumbers, Scallion Sour Cream  16

- **Steamed PEI Mussels**
  Leeks, Fennel, Garlic, White Wine, Mustard, Tarragon Butter, Grilled Bread  15

- **Hand Chopped Steak Tartare***
  House Made Chips, Grilled Baguette  15

- **Charred Marinated Lamb “Lollichop”**
  Quinoa Tabbouleh, Grape Tomatoes, Cucumber, Mint, Feta, Red Onion, Olives, Tzatziki  15 ea.

---

**Soups, Small Plates and Salads**

- **Baked French Onion Soup**
  Bread Crouton, Muenster & Swiss  12

- **Roasted Eggplant & Feta Hummus**
  House Baked Pitas, Crispy Taro Chips, Charred Carrots  11

- **Semolina Crusted Calamari**
  Cherry Peppers, Tomato, Arugula-Lemon Aioli  14

- **Fresh Strawberry and Chèvre Salad**
  Add to any of our salads:
  - Half Pound Cheeseburger  5
  - Chicken Breast  14
  - Salmon Filet  17

---

**Main Courses**

- **Cast Iron Seared Du Breton Farms Center Cut Pork Chop**
  Peach & Bourbon Demi, Pork Belly Risotto, Braised Greens  28

- **Pan Seared Maine Scallops**
  Rock Shrimp & Saffron Risotto, Asparagus, Orange Beurre Blanc, Basil-Parsley Pistou  32

- **Hand-Crafted Potato Gnocchi Bolognese**
  Red Wine Braised Pork Shoulder and Beef Shortrib, Sheep’s Milk Pecorino  26

- **Grilled Twelve Ounce Boneless Ribeye Steak**
  Truffle-Parm Potato Croquettes, Bacon Creamed Spinach, House Made "569" Steak Sauce  40

- **Herb Crusted Free Range Chicken Breast**
  EVOO Mashed Potatoes, Mushroom, Pearl Onion & Pinot Noir Reduction, Roasted Baby Carrots  27

- **Pan Seared Scottish Salmon Filet**
  Corn, Bell Pepper & Asparagus Succotash, Fines Herbs, Heirloom Potatoes, Smoked Tomato-Jalapeño Butter  30

- **Spice Rubbed Long Island Duck Breast**
  Apricot Glaze, Sautéed Sweet & Sour Red Cabbage, Garnet Yam, Scallion & Ginger Wonton  30

- **Vegetarian or Vegan Dinner**
  Our Culinary Team will create a dish for our vegetarian or vegan diners. Chef prefers to create vegetarian and vegan dishes utilizing the freshest seasonal vegetables received daily in addition to existing menu items  26

- **Grilled Shrimp Salad**
  Avocado, Edamame, Pickled Cauliflower Fleurlettes, Kalamata Olives, Orange Sections, Flax Seed, Farm Lettuces, Orange-White Balsamic Vinaigrette  13/25

**Sides**

- **Half Pound All Natural Angus Beef Burger***
  Thick Cut Applewood Smoked Bacon, Grilled Red Onion, Bibb Lettuce, Orange "Cheddah", Avocado Aioli, House Brined Pickle, Smoked Sea Salt & Horseradish Fries  18 with over medium egg - add a dollar

---

**Steve LaCount, Chef/Owner**  **Patrick Hansen, Chef de Cuisine**  **Jeff Sullivan, 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.*