

Early Evening Complete Dinners

Served 4:30 p.m. until 6:00 p.m.

Includes fresh baked bread, choice of soup or salad, entrée, appropriate accompaniment as listed, special dessert AND freshly brewed organic coffee.

Entrées

Pan Roasted Chicken 19

Slow roasted, steroid and antibiotic-free Statler breast finished with White Balsamic caramel served with pecan and roasted Aleppo pepper potatoes and vegetable.

Chicken Pot Pie 17

Fresh all white meat tenders braised with carrots, pearl onions, peas and mushrooms in a natural chicken gravy served over puff pastry.

Shrimp Spaghettini 21

Shrimp, roasted garlic, olives, Swiss chard and pine-nuts in a Harissa sauce of sweet peppers, roasted tomatoes, cumin, coriander and sweet lemon served over fresh angel hair pasta.

Sweet Lemon and Basil Haddock 21

Basted and oven roasted. Accompanied by our Signature brown rice quinoa pilaf and vegetable.

Fruits of the Sea 22

A medley of shrimp, scallops and haddock with a hint of white wine, baked with a lobster lardon crumb topping.
Accompanied by our Signature brown rice quinoa pilaf and vegetable.

Prime Rib of Beef[♦] 23

House-aged Angus beef, slow-roasted, tender cut accented with rosemary au jus.
Accompanied by baked potato and vegetable.

Maple Glazed Salmon 21

Grilled and finished with a maple glaze and red pepper jam.
Served with our Signature brown rice quinoa pilaf and vegetable.

Cape Cod Lobster Mac & Cheese 20

Topped with house-made cherry wood smoked bacon and lobster crumbs.
Accompanied by vegetable of the day.

This menu is not available on holidays.

Before placing your order, please inform the server if a person in your party has a food allergy.

[♦] Regarding FDA Food Code, written information available upon request