

Dinner Entrees

Sweet Lemon and Basil Haddock 25 **demi** 17

Basted and oven roasted. Served atop lobster and chorizo cabbage. Accompanied by vegetable of the day and Signature wheat berry quinoa pilaf.

Three From the Sea 35

One half baked stuffed lobster, pan seared native sea scallops and catch of the day.

Veal Oscar 29

Sautéed scaloppine of veal topped with Alaskan King crabmeat and tender baby spinach. Finished with béarnaise sauce and cabernet demi glace.

Filet Mignon ♦ 35 **demi** 22

Grilled tenderloin, served with a Gorgonzola crostini, Yukon Gold mashed potatoes, caramelized cipollini onions and cabernet demi glace.

Wok Fired Atlantic Salmon 21 **demi** 14

Citrus and ginger scented filet seared until crisp. Accompanied by sesame jasmine rice timbale, sautéed baby bok choy and finished with a white soy and sweet chili beurre blanc.

Cioppino 26

A bountiful savory Italian seafood stew of Pacific shrimp, Point Judith calamari, native lobster, and our homemade sausage simmered in a simple tomato sauce. Accompanied by fresh focaccia.

Sweet Pea Ravioli 20 **demi** 14

Scented with Meyer lemon and fresh tarragon. Complemented with a silky mild curry and carrot purée, baby carrots, pea tendrils, arugula and toasted almonds.

Rack of Lamb ♦ 35 **demi** 23

Dusted and pan roasted in raw organic cocoa. Accompanied by Yukon whipped potatoes, asparagus and handmade mint and rosemary geleé. Finished with chèvre cream and brandy marinated cherry demi-glace.

Prime Rib of Beef ♦ 29 **demi** 21

Slow roasted, tender cut accented with rosemary au jus.

Butter Poached Lobster 35 **demi** 24

One and one half pound shelled lobster steeped in a rich parsnip butter sauce with green peas, sweet potato “bacon” and grilled green onions. An elegant marriage of flavors.

Chicken Satay 18 **demi** 13

Boneless, skinless breast of chicken marinated in yogurt, limes and garlic; mildly spiced. Served with a side of sweet chili peanut sauce, baby bok choy and sesame jasmine rice.

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