

Features

SEASONAL SIPS

SAM ADAMS COLD SNAP *Hazy white ale with a squeeze of citrus*

STARTERS

GRILLED OCTOPUS \$14 *Pork belly, roasted fingerlings, red pepper coulis*

SESAME AHI TUNA \$14 *Seared sesame tuna, cucumber citrus slaw, honey balsamic reduction, wonton*

ENTREES

SHORT RIB GNOCCHI \$36 *Braised short rib, sage demi glace, mushrooms, parmesan bechamel, handmade gnocchi*

SURF & TURF \$59 *8oz Filet Mignon, 4oz Maine lobster tail, 4oz broiled crab cake, white cheddar mashed potatoes, asparagus, red wine demi glace*

CHILEAN SEA BASS \$41 *Blood orange & thyme beurre blanc, broccolini, butternut squash polenta*

SALMON SPECIAL \$37 *Crab, scallop & shrimp stuffing, white cheddar mashed potatoes, rainbow carrots, crab cream sauce*

CRISPY FRIED DUCK \$37 *1/2 Jurgielewicz duck, vegetable lo mein, sweet soy ginger glaze*

WE ARE NOW OFFERING QUARTS OF SOUP TO GO! ASK YOUR SERVER FOR DETAILS