



Harding & Sarah Smith | Proprietors  
Declan Perry | Chef de Cuisine  
Morris Centeno | Sous Chef

## Soup & Salad

### French Onion Soup

Sweet Onions, Red Wine, Veal Stock, Crouton, Gruyere | 11

### Greens

House Vinaigrette | 9

### Caesar\*

The Tradition Continues | 14

### Steak & Cheese\*

Beef Carpaccio, Fried Goat Cheese, Greens, Fried Capers, Red Onion, Aioli | 21

### Wedge\*

Iceberg, Blue Cheese, Bacon, Chives, Bleu Cheese Vinaigrette | 14

### Grill Room Salad\*

Iceberg, Spinach, Carrots, Hard Boiled Egg, Bleu Cheese, Crispy Onions,  
House Vinaigrette | 16

### Roasted Beet Salad

Pistachios, Local Goat Cheese, Local Greens, House Vinaigrette | 16

## Start

### Shrimp Cocktail

Four Jumbo Shrimp, House  
Cocktail Sauce | 23

### Fried Shrimp Bang-Bang

Fried Shrimp, Bang-Bang Sauce | 18

### Wood Oven Roasted Mussels

Local Mussels, Freedom's Edge Hard Cider,  
Shallots, Garlic, Grain Mustard, Butter  
Grilled Sourdough | 22

### Wood Oven Baked Brie

Fig Gastrique, House Jam, Crostinis | 14

### Beef Tartare

Classic, Dijon, EVOO, Egg Yolk, Gilled Bread  
and Cassic Acompaniments | 30

### Wood Oven Roasted Bone Marrow

Served with Grilled Sourdough, Oxtail Marmalade & Pickled Shallot Salad | 23

### Grilled Scallops

Celery Root Puree, Bacon Lardons,  
Carrot Caramel | 25

### Calamari

Rhode Island Squid, Parmesan, Balsamic,  
Red Onion | 16

### Tuna Tartare\*

Sushi grade, shallots, lemon, capers, EVOO,  
Spoonbill Caviar | 27

### Escargot

Wood Oven Baked, Garlic Butter, Grilled Bread | 14

### Wood Oven Roasted Local Oysters

Half Dozen, Black Garlic Aioli, Pork Belly  
Smoked Trout Roe | 28

SPLIT PLATE CHARGE | 5

\*Some items are served raw or may be cooked to order. Consuming raw or undercooked meats/poultry/fish/shellfish or eggs may increase your risk of foodborne illness. Please inform your server if a member of your party has a food allergy.

We proudly serve local meats and produce when available.

## A La Carte Protein

**Prime Top Sirloin\*** (8oz) | 35

**NY Sirloin\*** (14oz) | 48

**Filet Mignon\*** (8oz) | 54

**Ribeye\*** (20oz) | 65

**Half Bird\*** | 25

**Thick Cut Pork Chop\*** (14oz) | 29

**Duck Breast\*** | 32

**Rainbow Trout** | 23

**Salmon\*** (8oz) | 28

**Scallops\*** | 41

**Tuna Steak\*** (8oz) | **MKP**

## A La Carte Sides

### Starches

Baked Potato | 8

Potato Aligot | 12

Mashed Potatoes | 9

Famous Maine Sea Salt Fries | 11

Lobster Mashed Potatoes | 19

Horseradish Mashed Potatoes | 11

Lobster & Chive Risotto | 32

Popovers – butter, house jam | 8

Crispy Saffron Polenta cake –  
charred scallion vinaigrette | 7

### Vegetables

Roasted Local Mushrooms | 11

Spicy Broccolini | 8

Garlic Spinach | 7

Grilled Asparagus | 9

Local Carrots | 9

Brussels Sprouts & Bacon | 11

Roasted Local Beets | 8

Creamed Spinach | 11

### Sauce

Chimichurri | 3

Zippy | 3

Beurre Blanc | 5

Blue Cheese Fondue | 5

Bearnaise\* | 5

Horseradish Cream | 3

Bordelaise | 7

Red Wine | 5

Peppercorn Bacon

Brandy Cream | 5

## Entrees

**No Substitutions on Entrees**

### House Cured Duck Breast\*

Celery Root Parsnip Puree, Local Mushrooms, Crispy Parsnips, Bordelaise | 43

### Ribeye\*

Horseradish Mashed Potatoes, Grilled Asparagus, Local Mushrooms, Bleu Cheese Fondue | 69

### Steak Frites\*

Prime Top Sirloin, Famous Maine Sea Salt Fries, Bearnaise | 39

### New York Sirloin\*

Spicy Broccolini, Potato Aligot, Red Wine Sauce | 53

### House Burger\*

10 oz Wagyu Beef, Cheddar, Bacon, Bang Bang Sauce, Crispy Onions, Brioche Bun,  
Famous Sea Salt Fries or Greens | 32

### Rainbow Trout

Lobster Mashed Potatoes, Garlic Spinach, Beurre Blanc | 34

### Wood Grilled Salmon\*

Basmati Rice, Broccolini, Kimchee Slaw, Yuzu Aioli | 38

### Wood Grilled Tuna Steak\*

Sushi Grade, Crispy Saffron Polenta Cake, Spinach, Charred Scallion Vinaigrette, Beurre Blanc | 48

### Wood Grilled Sea Scallops\*

Lobster Risotto, Spinach, Buerre Blanc | 55

### Wood Grilled Pork Chop

Brined, 14 oz, Spice Rubbed, Mashed Potatoes, Sprouts & Bacon, Horseradish Cream | 43

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