



## DINNER MENU

*Centrally Grown-Off The Grid*

### FIRST COURSE

Roasted Artichoke- *Locally grown, lemon aioli* 13

Steamed Clams- *garlic saffron broth* 15

Oysters on the Half Shell -*½ dozen fresh-shucked oysters on the half shell* 17

Oysters Rockefeller- *½ dozen oysters baked with our famous Rockefeller sauce* 18

Lamb Empanadas -*Mint and jalapeño aioli with a chili sauce.* 14

Cheese Plate *please ask your server* 15

Fried Clams-*lightly breaded clams served with homemade tarter sauce* 11

Calamari Strips -*Tender strips of calamari breaded and deep-fried with homemade cocktail sauce.* 12

### SECOND COURSE

-SOUPS-

Clam Chowder *New England style clam chowder- (Contains Bacon)* 10

*Soup du jour* 9

-SALADS-

Baby Arugula -*cherry tomatoes, blue cheese crumbles, pomegranates, and sliced almonds, champagne vinaigrette.* 10

Romaine- *figs, pears, aged asiago, honey- sage vinaigrette* 10

### THIRD COURSE

-SEAFOOD-

Fruit of the Sea - bay scallops, clams, mussels, shrimp, selected fish, tomatoes, fennel, red onion & in a garlic saffron broth over linguini pasta. 33

Scallops- honey-citrus glazed diver scallops, butternut squash puree, & baby bok choy. 32

Wild Salmon- Jasmine rice, cherry tomato gazpacho, and brussels sprouts 29

Yellow Fin- chia crusted seared, with a ginger wasabi cream, cucumber slaw. Served with Jasmine rice. 28

Calamari Piccata- tender calamari steak served with a piccata sauce, jasmine rice, and hericot vert. 25

### **-STEAKS, POULTRY, ETC.-**

Filet Mignon- 8 oz. Grass fed Beef, button mushroom demi- glaze, garlic mashed potatoes, & haricot vert. 40

Rack of Lamb – Herb crusted, cabernet reduction, garlic-mashed potatoes, & hericot vert. 35

Chicken Piccata - free range- sautéed with artichoke hearts and capers in a creamy lemon sauce. Served with jasmine rice and hericot vert. 28

Pork Chop- French cut 10oz- grilled with a honey chipotle glaze. Served with a butternut squash puree, and brussels sprouts. 31

New York Strip 10oz- Pear & blue cheese butter. Served with mashed potatoes, brussels sprouts, and hericot vert. 34

### **-VEGETARIAN-**

Vegetarian Pasta – Brussels sprouts, basil, asparagus, grape tomatoes, red onions, Penne pasta with a marsala wine sauce. 22

“Exotic Risotto”- Brussels sprouts, basil, asparagus, parmesan cheese, & grape tomatoes. 25

18% Gratuity included for parties of 6 or more. \$6 Charge for split plates

