



starters

maine field green salad

champagne vinaigrette and pear \$7

roasted butternut squash soup

with pesto \$6

salad of black fig, roasted beets, shaved parmesan, and autumn greens

truffle-scented vinaigrette and pomegranate syrup \$8.50

late season tomato and shaved fennel, salad

with crumbled greek feta and citrus vinaigrette \$8

small plates

ducktrap river smoked salmon

with green tea soba noodles \$9

grilled petite hangar steak

with pommes frites and chimichurri \$15

steamed PEI mussels

w/ white wine, chorizo, and garlic-watercress broth \$8

entrees

lamb osso bucco

caramelized onion mashed potatoes, root vegetables, and gremolata \$25

***pan-seared DuBreton pork chop**

with new potatoes, cider braised cabbage,
and dijon mustard jus \$24

***steamed maine lobster**

with garlic mashed potatoes, and autumn greens \$27

grilled sirloin of natural-raised beef

horseradish-potato gratin, roasted root vegetables,
and spiced burgundy reduction \$26

***grilled tiger shrimp**

with lobster mushroom risotto and golden tomato salsa \$25

***grilled organic-fed atlantic salmon**

with french lentils, bacon lardons,
and horseradish creme fraiche \$24

pan-seared duck breast

saffron basmati, caramelized peach, shiitake mushrooms
and rosemary jus \$25

~Prix-Fixe Dinner Special~

choice of entree from starred selections (*),
soup or field green salad, and dessert \$29