

FALL SPECIAL - Appetizer and Main Course

\$35 Thursday, Friday and Saturday

\$25 Sunday Lunch



DINING ROOM

COLD APPETIZERS

LOCAL OYSTERS 16

Four RI oysters with ginger granita and trout roe

MIXED GREENS 10

Mixed green salad with olive oil and balsamic with goat cheese

LITTLE GEM CAESAR 11

Little gem lettuce with white anchovy caesar and crutons

CRUDO OF THE MOMENT 16

Fresh raw seafood with aged soy and wakame salad

ARUGULA SALAD 12

Arugula and pickled beets dressed with Banyuls vinegar, hazelnuts, and shaved aged cheese

FOIE GRAS 22

Torchon of Foie Gras with seasonal chutney and toasted pistachio

HOT APPETIZERS

R.I. CALAMARI 14

Local Pt. Judith calamari - fried, tossed with garlic butter or sweet & spicy sauce

5 SPICE WINGS 12

Flats and drums tossed in chinese 5 spice with herbed creme fraiche

COCONUT CARROT BISQUE 12

Coconut, carrot, and ginger broth with mussels, clams, bok choy and mushrooms

FRIED SMELT 10

Smelts tossed in tempura and cornmeal, fried and served with spicy aioli

FRIED OYSTERS 15

Whole fried oysters dusted in old bay, over coleslaw - served with "ranch"

MAIN COURSES

Choose one side and sauce to accompany your entrée

SCALLOPS 30

Large local scallops off the plancha

MONKTAIL 28

Pan seared local monkfish

KING SALMON 29

Roasted, sustainably raised New Zealand Salmon

BLACK LINGUINE & CLAMS 27

Squid ink linguine and local clams with garlic and chili flakes

SABLEFISH 32

New Zealand raised Sablefish, wheelcut and grilled

FISH OF THE DAY MP

A random selection of mostly whole fish

BEEF TENDERLOIN 34

Beef tenderloin cooked to your liking

BRAISED LAMB 36

Heritage breed lamb shank braised in Bordelaise

WAGYU BURGER 20

Wagyu beef burger, aioli, bacon onion jam, lettuce and tomato, choice of blue or cheddar cheese

SIDES 5

WILD RICE PILAF

SOUTHERN BRAISED GREENS

ROBUCHON POTATOES

SEASONAL VEGETABLES

SEA ISLAND RED PEAS

SAUCES

BEURRE BLANC

AU POIVRE

MUSHROOM MARSALA

BORDELAISE

GRAND VENEUR