

DINNER MENU SPRING 2025

APPETIZERS

V BREAD & BUTTER 5

Grilled Artisanal Bread w/ Whipped Brown Butter & Molasses

Df Gf LOCAL OYSTERS 9 / 18 / 32

Served as 3, 6 or 12

Seasonal Mignonette, Freshly Grated Horseradish (or Classic Rockefeller)

CHEESES 23

Artisanal Cheeses, Paired Spreads, Grilled Bread

GRILLED CAESAR SALAD 18

Grilled Romaine Hearts, Smoked Bacon Lardons, Aged Local Asiago, Fried Focaccia, Burnt Lemon

Df TUNA TARTARE 18

Lightly Torched Albacore Tuna, Red Finger Chili, Pear, Chives, Fermented Plum, Ginger, Crispy Sweet Potato, Wasabi Aioli

ROASTED TOMATO SOUP 13

Smoked Gouda & Petite Brie Grilled Cheese

SEAFOOD CHOWDER 21

Butter Poached Lobster, Salmon, Digby Scallops & Shrimp, Golden Al Dente Potato, Cream Broth, Old Bay, Grilled Sourdough

VEGAN Gf Df PLUM SALAD 16

Black Plum, Tuscan Greens, Pickled Squash, Radish Apple & Sweet Onion Vinaigrette, Maple Pistachios

VEGAN Df Gf EDAMAME SALAD 15

Edamame, Roasted Chickpeas, Nectarine, Pomegranate, Cashew, Heirloom Greens, Avocado-Lime Dressing

GREEN BEANS 14

Manchego Cream, Black Pepper, Crispy Leeks, Toasted Almonds

Df BEEF TARTARE 19

Hand Diced Angus Beef, Cured Duck Yolk, Grainy Mustard, Porcini Oil, Fingerling Crisps

MAIN COURSES

Gf Df SEARED DIGBY SCALLOPS 34

Canarian Potatoes, Charred Broccolini, Mojo Rojo, Fresh Herbs

MANHATTAN FILET 44

10 oz Manhattan Cut Angus Striploin

Potato Pave, Charred Green Beans, Coffee Demi, Porcini Butter

Df DUCK LEG 29

Crispy Skin Confit Duck Leg, White Bean and Chorizo Cassoulet

Smoked Bacon Lardons, French Onion Jus

Gf ATLANTIC HALIBUT 34

Pan Seared Fillet, Green Beans, Asparagus, Pine Nuts, Lemon-Caper Piccata Sauce, Cucumber Fennel Salad, Dill

SPAGHETTI 27

House Made Spaghetti Noodles, Slow Cooked Beef Brisket Ragout

Sautéed Local Maitake Mushrooms, Charred Shallots, Manchego

BONE-IN BEEF SHORT RIB 42

8hr Red Wine Braised Beef Short Rib, Peppercorn Demi, German Style Smashed Potatoes, Onion Rings

Gf FIG & APPLE STUFFED PORK LOIN 28

Herb Polenta, Fall Vegetable Succotash, Savory Jus

VEGAN Gf Df SQUASH PUTTANESCA 25

Roasted Acorn Squash, Lemon & Basil Risotto, Blistered Tomatoes Capers, Castelvetrano Olives, Chili Oil

COMFORT FOOD

LOBSTER ROLL 31

Garlic Butter Toasted Potato Bun, Classic Lobster & Mayo, Red Cabbage Slaw

GARLIC FINGERS 16

Aged Asiago, Smoked Bacon Lardons, Roasted Garlic, Fresh Herbs

SWEET POTATO FRIES 10

Truffle Aioli

Df ENGLISH STYLE FISH & CHIPS 22

Beer Battered Crispy Atlantic Cod, Burnt Lemon, House-Made Tartar Sauce

ANGUS BURGER 21

Double Stack 4oz Angus Patties, Garlic Toasted Brioche Bun, Tuscan Greens, Tomato, Caramelized Onion Aioli

Df SZECHUAN CHICKEN WINGS 18

Fried and Charred, Chives, Toasted Sesame Seeds

ARMS NACHOS 22

Melted Cheese Blend, In-House Pickled Banana Peppers, Chopped Tomato & Green Onions, Salsa & Sour Cream