

DINNER MENU WINTER 2024

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*

Gf Df SALMON TIRADITO 20

*Thinly Sliced Raw Atlantic Salmon, Blood Orange, Lime
Finger Chili, Chives, Ginger, Crispy Kale*

ROASTED TOMATO SOUP 13

Smoked Gouda & Petite Brie Grilled Cheese

VEGAN Gf Df PLUM SALAD 16

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

Df BEEF TARTARE 19

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

GREEN BEANS 14

Manchego Cream, Black Pepper, Crispy Leeks, Toasted Almonds

FRIED BURRATA 20

Panko Crusted, Mojo Rojo, Gremolata, Grilled Sourdough

SEAFOOD CHOWDER 21

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

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

VEGAN Gf Df SQUASH PUTTANESCA 25

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

SPAGHETTI 27

*House Made Spaghetti Noodles, Slow Cooked Beef Brisket Ragout
Sautéed Local Maitake Mushrooms, Charred Shallots, Manchego*

Gf FIG & APPLE STUFFED PORK LOIN 28

Herb Polenta, Fall Vegetable Succotash, Savory Jus

BONE-IN BEEF SHORT RIB 42

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

COMFORT FOOD

ARMS NACHOS 22

*Melted Cheese Blend, In-House Pickled Banana Peppers
Salsa & Sour Cream*

LOBSTER ROLL 31

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

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