

A La Carte

First Courses

SUMMER SALAD

Baby Greens, Strawberries, Blueberries, Toasted Almonds, Goat Cheese, Balsamic Fig Vinaigrette

WATERMELON MINT SALAD

Arugula, Baby Kale, Watermelon, Feta, Fresh Mint, Lemon White Balsamic

ROASTED CORN & FRESH TOMATO SALAD

Spring Greens, Grilled Corn, Fresh Basil, Cotija Cheese, Honey Lime Vinaigrette

CAPRESE SALAD

Arugula, Heirloom Tomato, Fresh Mozzarella, Fresh Basil, Aged Balsamic, EVOO

FALL SALAD

Mixed Greens, Roasted Butternut Squash, Beets, Goat Cheese, Toasted Pumpkin Seeds, Cider Vinaigrette

ROASTED PEAR SALAD

Greens, Roasted Pears, Candied Pecans, Goat Cheese, Champagne Vinaigrette

CLASSIC CAESAR SALAD

NEW ENGLAND CLAM CHOWDER

CORN CHOWDER

SUMMER GAZPACHO

HOMEMADE CORNBREAD

ARTISAN BREAD

DINNER ROLLS

MAINE STEAMER CLAMS

WHIPPED SEA SALTED BUTTER

WHIPPED HONEY BUTTER

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Entrée Items

STEAMED MAINE LOBSTER
GRILLED ATLANTIC SALMON
CHIMICHURRI GRILLED SHRIMP
SARAH'S LOBSTER SALAD
TRADITIONAL MAINE LOBSTER ROLL
BROWN BUTTER & CHIVE LOBSTER ROLL
MAINE CRAB CAKES
BEEF TENDERLOIN
PETITE FILET
SEARED ROSEMARY CHICKEN
LEMON TURMERIC CHICKEN BREAST
BUTTERMILK MARINATED HERB ROASTED CHICKEN
BOURBON BBQ CHICKEN QUARTERS
DUROC PORK RIBS
GRILLED CHORIZO
PORTOBELLO MUSHROOM & WHITE BEAN RAGOUT
POLENTA, ROASTED VEGETABLES, MARINARA, GOAT CHEESE

Entrée Sauces

BORDELAISE
CHIMICHURRI
LEMON BROWN BUTTER
WHITE WINE SHALLOT DEMI GLACE
ROSEMARY DIJON
LEMON COCONUT

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Entrée Sides

OLIVE OIL & SEA SALT ROASTED POTATOES

MAPLE TAHINI SWEET POTATOES

ROSEMARY ROASTED POTATOES

BROWN BUTTER & CHIVE RED BLISS POTATOES

GARLIC SMASHED POTATOES

LEMON TAHINI QUINOA

GRILLED CORN & BROWN BUTTER COUSCOUS

BAKED WHITE CHEDDAR MAC & CHEESE

STEAMED ASPARAGUS

HARICOT VERTS

CHARRED BROCCOLINI

ZUCCHINI CITRONETTE

HONEY SESAME TRI-COLOR CARROTS

BLOOD ORANGE & RED CABBAGE SLAW

SHAVED KALE & BRUSSELS SPROUT SLAW

REMOULADE SLAW

CORN ON THE COB

NEW ENGLAND BAKED BEANS

MEXICAN STREET CORN

HOMEMADE SALT & PEPPER POTATO CHIPS