



## **Appetizers**

New England Clam Chowder  
\$7

Crab Cake with Remoulade Sauce  
\$10

Wedge Salad with Blue Cheese Dressing and Bacon  
\$8

House Green Salad  
\$5

## **Small Plates**

Grilled Asparagus with Pancetta and Lemon Zest  
\$7

Mussels with Green Curry Sauce  
\$8

Mexican Street Tacos with Slow Cooked Pork  
\$8

Cold Sesame Noodles  
\$7



## **Entrees**

Grilled Angus Filet Mignon  
with Chimichurri

\$28

Rosemary and Walnut Crusted Rack of Lamb  
with Merlot Demi Glace

\$30

Seared Diver Scallops over Fresh Pappardelle  
with a Saffron Fennel Broth

\$26

Statler Chicken Breast  
with Mushroom Pan Gravy

\$22

Fish of the Day

Market Price

### **Menu by Chef Carl Warner**

*Consumption of raw or undercooked foods significantly increases  
the risks associated with food borne illness.*

