

DINNER MENU

Appetizers

Truffled French Toast	15
Rosemary Focaccia, Roasted Mushrooms, Basil Ricotta	
House Cured Salmon Tartar Watermelon Radish, Dill, Squid Ink Crème Fraiche, Cornichons, Puffed Wild Rice	16
Chicken Wings Buffalo Style or Garlic Parmesan	14
Fried Clam Strips Smoked Tomato Salt, Charred Scallions, Herbed Remoulade	15
Local Mussels Lobster Coconut Broth, Lemon Thyme, Grilled Toast Points	14
Sweet & Savory Mini Tarts Bacon, Blue Cheese, Onion, Scallion	12
Snack Tray Cricket Creek Farms Maggie's Round Cheese, Toasted Focaccia, House Made Charcuterie, Spiced Almonds, Marinated Olives, Seasonal Jam	16

Soups & Salads

New England Clam Chowder						
	Cup	6	Bowl	9		
Daily Soup	Cup	5	Bowl	7		
Caesar					11	
Romaine Hearts, Classic Caesar Dressing, Asiago Focaccia Croutons						
Add Grilled C	hicken	Breast	+8			
Baby Kale Salad					11	
Maple Chile Vinaigrette, Sun-Dried Cranberries, Roasted Sweet Potato						
Add Grilled C	chicken	Breast	+8			
Green Apple Salad					12	
Mixed Greens, Candi	ed Wal	nuts, Feta C	cheese, Whol	e Grain Mustard Vinaigrette		



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Entrées

Cranberry Wine Braised Beef	28
Goat Cheese Whipped Potatoes, Shiitake Mushrooms, Red Pearl Onions, Braising Jus	
Maple Ginger Glazed Salmon	26
Sweet Potato Mash, Grilled Broccolini, Scallion Herb Salad, Sesame Seeds	
Chicken Pot Pie	22
Diced Vegetables, Creamy Veloute, Puff Pastry Crust	
Cashew Crusted Cod	26
Lobster Broth, Avocado Lime Mousse, Kale & Quinoa Pilaf	
Grilled Pork Tenderloin	25
Citrus Chile Marinade, Creamed Corn Fritter, Roasted Turnip, Pickle Onion	
Orecchiette Carbonara	23
Asiago Cheese, Sweet Corn, Wilted Kale, Caramelized Garlic, Mushroom Stock	
Fish & Chips	24
Beer Battered Cod, French Fries, Tartar Sauce, Cole Slaw, Lemon	
Lobster Roll	29
Maine Lobster, Celery, Mayo, Buttered New England Style Roll	
19th Hole* Burger	16
Cheddar Cheese, Applewood Bacon, Lettuce, Tomato, Onion, Pickle, French Fries	10