



Chefs Soups

New England Clam Chowder ... cup \$6.49 / bowl \$8.99 GF

Lobster Bisque ... cup \$7.99 / bowl \$10.99

Appetizers

Tomato Bruschetta

Vine Ripe Tomatoes, Olive Oil, Micro Basil, Parmesan Crostini, Sweet Balsamic Reduction \$9

Seared Rosemary Skewered Scallops

Oven Dried Tomatoes, Smoked Olive Oil, Balsamic Glaze, Pine Nuts Goat Cheese \$14

Entrées

Lobster Raviolis

Fresh Lobster Meat, Corn, Spinach, Heirloom Cherry Tomatoes in a Saffron-Lobster Cream Sauce \$39

**Grilled Double Lamb Chops*

*Dijon-Sage Marinade, Fig Jam, Pomegranate Glaze, Grilled Asparagus,
Gorgonzola-Bacon Mashed Potatoes \$34*

**Roast Prime Rib Au Jus*

*Green Beans, Mashed Potato, Popover
Queen Cut 14oz \$27 King Cut 16oz \$30*

Desserts

Triple Chocolate Layered Cake

*Swiss Chocolate Cheesecake, White Chocolate Mousse, Dark Chocolate Cake,
Chocolate Butter Cream Frosted, White Chocolate Drizzle \$9*

Chocolate Dipped Strawberries (For Two)

Chocolate Dipped Strawberries, Bailey's Chocolate Mousse, Espresso-Mascarpone Gelato \$18

Drink Special

Love Potion #9

*Tito's Vodka, St. Germain Elderflower Liqueur, Pom Juice and
House Made Rosemary Simple Syrup garnished with an Edible Flower. \$12*

French Kiss

*La Marca Prosecco and Chambord Raspberry Liqueur with Pineapple Juice
Garnished with a Strawberry and Pineapple. \$12*

Draft Specials

1716 Colonial Ale

16 oz. \$6.50

20 oz. \$7.50

Sam Adams Winter

16 oz. \$6.50

20 oz. \$7.50

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness. Before placing your order,
please inform your server if a person in your party has any food allergies.*



Call Us to Make Your Reservation at 978.369.2373

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