



Chefs Soups

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

Appetizer

Goat Cheese Mousse

Red wine caramel, cranberry ciabatta toast, candied chili walnuts \$11

Jumbo Shrimp Cocktail

Four U10 black tiger shrimp, cocktail sauce \$16

Entrées

Pan Seared Halibut

Roasted heirloom cherry tomatoes, broccolini, caulilini, roasted purple fingerling potatoes \$32

Grilled Rosemary Skewered Scallops

Succotash of Israeli couscous, bacon, corn, snap peas, tomatoes, orange chili glaze \$28

**Roast Prime Rib Au Jus*

*Green beans, mashed potato, popover
Queen Cut 14oz \$27 King Cut 16oz \$30*

Desserts

Chocolate Cake Tower (for two)

*Four layers of iced chocolate cake, rich chocolate icing, vanilla ice cream,
grand marnier macerated strawberries \$18*

Chocolate Dipped Strawberries (for two)

Chocolate Dipped Strawberries, Bailey's Chocolate Mousse, Almond Toffee Gelato \$18

Specialty Cocktails

Colonial Kir Royale

*La Marca Prosecco with Chambord raspberry
liqueur and a fresh raspberry.
\$10*

Chocolate Dipped Strawberry Martini

*New Amsterdam Berry Vodka, Baileys,
Godiva Dark Chocolate Liqueur with a
splash of grenadine. Garnished with a
chocolate strawberry.
\$12.15*

Raspberry Lemon Martini

*New Amsterdam Vodka infused with fresh lemon and raspberry.
\$12.15*

Draft Specials

Wormtown Brewery Irish Red

*A light-bodied red ale with a toasty malt aroma, caramel toffee flavor and a light dry finish.
\$6.75*

**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.*