



APPETIZERS & SALADS

Oysters *Half Shell, Watermelon Mignonette, Cocktail Sauce* 3.75 ea.
Roasted, Manchego, Chorizo 4.75 ea.

Calamari *Cherry Peppers, Arugula-Lemon Aioli, Tomatoes* 17.5

French Onion Soup *Swiss & Muenster, Crouton* 17

Hummus *Cheese Crisps & Taro, House Spread, Cucumbers* 14

Mussels Piccata *Grilled Bread, Seafood Broth, Capers* 19

Caesar Salad *House Dressing, Poached Tomatoes, Herb Croutons, Romano* 16

Heirloom Tomato & Buffalo Mozzarella Salad *Aged Balsamic, Basil* 17

Add to Any of Our Salads:

Half Pound Cheeseburger 11 Pan Roasted Statler Chicken Breast 15

Pan Seared Salmon Filet 18 Six Grilled Shrimp & Avocado 17

MAIN COURSES

14oz Boneless Ribeye *Garlic Mash, Spinach & Mushroom, Bearnaise Butter* 51

Maine Sea Scallops *Shrimp Risotto, Edamame, Lemon Butter Sauce* 44

Half Pound Burger *Bacon, Cheddar, Avocado Aioli, Lettuce, Truffle-Parmesan Fries* 22
Add a Fried Egg 1.50

Scottish Salmon *Kale & Crimson Lentils, Cauliflower Cream, Harissa* 34

Pappardelle Bolognese *Beef Short Rib, Pork Shoulder, Romano* Appetizer 16 Main 32

Statler Chicken Breast *Corn & Fingerling Succotash, Favas, Salsa Verde* 30

Inquire with your server about our specials.

SIDES 9.50

Roasted Garlic Mash Potatoes Grilled Zucchini Truffle-Parmesan Fries

Crimson Lentils & Baby Kale Sauteed Spinach & Mushrooms

Michelle & Steve LaCount, Proprietors

Jeff Sullivan, Chef de Cuisine Greg Travers, Sous Chef

*Consuming raw or undercooked foods may increase your risk of food-borne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.