

STARTERS

BREAD

3 house made rolls

\$6

GREEN SALAD

tomatoes, cucumber, pickled red onion, granola, apple cider vinaigrette

\$13

CAESAR SALAD

romaine, bacon bits, croutons, parmesan cheese

\$14

PORK RIBS

molasses lacquer, dry rubbed, cooked overnight,
black bean & roasted corn salsa.,

\$15

SEAFOOD CHOWDER

clams, shrimp, haddock, bacon, potatoes, cream, dill, house-made roll

\$15

ADD LOBSTER \$8

chowder~ gf bread is available, let your server know

CALAMARI

flash fried, lemon roasted garlic & herb aioli

\$15



ENTRÉE

GIAMBOTTA

slow ratatouille vegetables, oven roasted tomatoes,
chick peas & beans, fresh herbs

\$25

SEARED SCALLOP

mushroom risotto, bacon dressing

\$34

SHRIMP LINGUINI

garlic sauteed shrimp

white wine san marzano tomato sauce

\$25

gluten free pasta available add \$3

BAKED HALIBUT

pesto crusted, potato, vegetables

\$37

CHICKEN PAILLARD

potato, fresh vegetables,

mushroom white wine & natural jus

\$31

BRAISED BEEF CHUCK FLAT

Whiskey lacquer, polenta fries

\$35

mushroom add \$5 onion add \$5

SPAGHETTI & MEATBALLS

italian meatballs, arrabiata sauce

\$23

gluten free pasta available add \$3

LOCALLY IMAGINED, SEASONALLY INSPIRED, CLASSICALLY CRAFTED

THE RESORT CAN NOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS
ALL PRICES AND MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT NOTICE