



APPETIZERS

CHARCUTERIE BOARD 17

Capicola, Prosciutto, Salami, Gorgonzola Dolce, Manchego, Parmigiano Reggiano, Grilled Breads, Tomato Jam, Ale Mustard

CRAB CAKES 13

Slaw of Grilled Corn, Red Pepper, Fennel, and Cucumber with Saffron Aioli

CRISPY BRUSSEL SPROUTS 10

Crispy Prosciutto, Shaved Parmesan Cheese, Chile-Lime Vinaigrette

SHRIMP COCKTAIL 14

Citrus-Tomato and Horseradish Sauce, Charred Lemon, EVOO

LOBSTER AND PEA RISOTTO 12

Maine Lobster, Sweet Pea, Parmesan Cheese, Pea Shoots

SOUPS

SOUP DU JOUR 6

GAZPACHO 6

SALADS

CAPRESE 14

Roasted Cherry Tomato, Beefsteak Tomato, Hand Pulled Mozzarella, Chiffonade of Basil, EVOO, Balsamic Syrup

LOBSTER SALAD 16

Grilled and Chilled Asparagus, Grilled Corn, Pineapple, Gruyere Cheese, Pea Greens

ENTREES

Served with Fresh Baked Bread and House Garden Salad

GARDEN RISOTTO 15

Butternut Squash, Zucchini, Tomato, Peas, Goat Cheese, Pea Shoot

NEW YORK STRIP 29

Garlic Mashed Potato, Roasted Brussel Sprout & Butternut Squash Sauté

CHICKEN MARSALA 19

Pan Seared Chicken Breast, Garlic Whipped Potato, Charred Asparagus, Mushroom Pan Sauce

88 RIDGE FILET 38

Herb Roasted Fingerling Potato, Blue Cheese & Mushroom Duxelle, Charred Asparagus, Merlot Reduction

LOBSTER PAPPARDELLE 28

Maine Lobster, Garden Peas, Local Corn, Butternut Squash, Roasted Tomato, Lobster-Lime Broth

CRAB STUFFED HADDOCK 28

Sweet Potato-Bacon Hash, Sautéed Spinach, Lobster-Fennel Sauce

MAPLE SAGE PORK CHOP 28

Caramelized Apple & Roasted Pepper Risotto, Grilled Asparagus, Apple Cider Gastrique

MISO GLAZED HALIBUT 28

Teriyaki Glazed Baby Bok Choy
Carrot Gringer Broth