



APPETIZERS

CHARCUTERIE BOARD - 17

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

CRISPY BRUSSEL SPROUTS - 10

Crispy Prosciutto, Shaved Parmesan Cheese, Chile-Lime Vinaigrette

CRAB CAKES - 13

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

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

FRENCH ONION - 8

Served With A Crusty Bread Floater And Gruyere Cheese

MUSHROOM MEDLEY BISQUE - 6

An Assortment Of Mixed Seasonal Mushrooms & A Simmered Sherry Wine Cream

SALADS

BRUSSEL SPROUT AND APPLE SALAD - 10

Shredded Brussel Sprouts, Gala Apples, Dried Cranberries, Crushed Walnuts With An Apple Cider Reduction

WINTER SPINACH SALAD - 10

Spinach Leaves, Roasted Butternut Squash, Zucchini, Roasted Tomato, Mixed Mushrooms, Toasted Pine Nuts With A White Balsamic Dressing

ENTREES

Served with Fresh Baked Bread and House Garden Salad

GARDEN RISOTTO - 15

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

CHICKEN MARSALA - 19

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

LOBSTER FRA DIAVLO - 28

Maine Lobster Meat Tossed In A Spicy Red Sauce & Pappardelle Pasta Served With Grilled Bread

BONE IN CHARGRILLED PORK CHOP - 28

Chargrilled Pork Chop With A Sweet Pepper Polenta Cake, Grilled Asparagus And Topped With Apple-Blackberry Chutney

NEW YORK STRIP - 29

Garlic Mashed Potato, Roasted Brussel Sprout & Butternut Squash Sauté

88 RIDGE FILET - 38

Garlic Mashed Potato, Sautéed Spinach, Bruleed Blue Cheese, Marsala Mushroom Gravy, & A Red Wine Gastrique

CRAB STUFFED HADDOCK - 28

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

MISO GLAZED HALIBUT - 28

Teriyaki Glazed Baby Bok Choy Carrot Ginger Broth