

THE GRILL

SHELLFISH & CAVIAR

Oysters – ½ Doz. *	27
Littleneck Clams – ½ Doz. *	18
Half Maine Lobster	36
Colossal Shrimp Cocktail	32
Osetra Caviar – 28 g	160

SEAFOOD TOWERS

Premier Tower * <i>oysters, clams, shrimp, lobster, tuna tartare</i>	140
Grand Tower * <i>oysters, clams, shrimp, lobster, crab cocktail, tuna tartare</i>	250

APPETIZERS

Charcuterie & Cheese Plate <i>house made & imported meats, farmstead cheese, pickled vegetables & mostarda</i>	32
Crispy Calamari <i>shishito peppers, lemon aioli</i>	21
House Smoked Salmon <i>trout roe, dill crème fraîche, potato pancake</i>	28
Tuna Tartare * <i>lentil crackers, ponzu, togarashi</i>	24

SOUPS & SALADS

Carrot-Ginger Soup <i>shrimp, Thai curry</i>	18
41°N Caesar Salad * <i>anchovies, parmesan</i>	18
Mixed Greens <i>radish, citrus vinaigrette</i>	16
Bread Service <i>Housemade focaccia, cultured butter, olive oil, marinated olives</i>	5

PASTA

Spaghetti <i>cashew, miso, oyster mushrooms, peas</i>	21
Bucatini Carbonara	22
Pappardelle <i>chicken ragu, Hen of the Woods, parmesan</i>	24
Gnocchi Sarda <i>butternut squash, brown butter, roast delicata</i>	23

THE GRILL

STEAKS, CHOPS & SEAFOOD

Center Cut Filet Mignon 8 oz. *	56
Dry Aged Prime NY Strip 12 oz. *	61
Heritage Pork Chop	38
Free Range Half Chicken	32
Yellow Fin Tuna Steak 8 oz. *	45
Gulf of Maine Salmon 8 oz. *	42

FOR TWO

38 oz. 45 day Dry Aged Prime Tomahawk *	165
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SIDES FOR THE TABLE

Mushrooms and Cippolini Onions	12
French Fries	
Mashed Potatoes	
Creamed Spinach	
Crispy Brussels Sprouts <i>honey spiced glaze</i>	

SAUCES

Brandy Peppercorn	6
Bordelaise	
House Steak Sauce	



SPECIAL MENU ADDITIONS

Terence Feury
Executive Chef

* This item is raw or partially cooked and can increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked. If you have any food allergies, please bring them to your server's attention.