



## APPETIZERS

NEW ENGLAND CLAM CHOWDER 9  
rich and creamy and packed with clams

SOUP DU JOUR 9  
house-made soups changing daily



HOUSE SALAD 10    
mixed greens, tomato, cucumber, carrot,  
house vinaigrette

ADD SALMON 9  
ADD SHRIMP 3.50 EA.  
ADD CHICKEN 6  
ADD AVOCADO 3.50

CAESAR SALAD 10  
Crispy romaine lettuce, traditional Caesar dressing,  
croutons, lemon

ADD SALMON 9  
ADD SHRIMP 3.50 EA.  
ADD CHICKEN 6  
ADD AVOCADO 3.50

AMARETTO SHRIMP 15  
dusted and fried, dipped in spicy Amaretto aioli,  
crushed candied walnuts

MOZZARELLA CAPRESE 16    
fresh Buffalo Mozzarella, vine-ripened tomato,  
basil pesto, extra virgin olive oil,  
sea salt and cracked black pepper

## ENTRÉES

(all sandwiches come with seasoned fries and a pickle)

FALAFEL SALAD 18  
fried chick-pea fritters, bitter greens, tomato, carrots, grapes,  
and a lemon tahini vinaigrette

GRILLED SALMON SALAD\* 20  
tomatoes, chilled asparagus, mandarin orange segments,  
cucumber, baby bells, crispy wontons,  
cucumber-wasabi vinaigrette


BLACKENED TUNA WRAP\* 18  
avocado, shredded cabbage, tomato fresca,  
cilantro lime aioli

LOBSTER SALAD ROLL 34  
hand-picked lobster meat, tomato, celery, dill,  
mayo, lemon zest packed into a warm split top roll  
with shredded lettuce

*There is an additional \$10 charge for the Lobster Roll  
for guests on a lunch inclusive package.*

THE STEAKHOUSE BURGER\* 19  
a half pound of our house blend of ground chuck and short  
rib on a buttery sesame seed bun; topped with our own  
smoked pepper-jack cheese, quick pickled onion and a  
Mediterranean spiced aioli

WALDORF CHICKEN SANDWICH 17  
chicken salad tossed with apples, grapes,  
celery on toasted wheat with shredded lettuce

GRILLED MOZZARELLA CAPRESE SANDWICH 18   
fresh mozzarella, vine-ripened tomato,  
and basil pesto on butter Italian bread

## DESSERT

APPLE TART 12

CINNAMON CHURROS 10  
with warm chocolate sauce

GIFFORD'S ICE CREAM 9



Vegetarian  
Gluten free

*Many of our entrees can be  
made Vegan. Please ask  
your server for today's  
options.*

*\*This item served raw or undercooked. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*Prices are subject to a 21% service charge and applicable CT state tax.  
Gratuity is included in the service charge for your convenience.*

## MARTINIS, MIXED DRINKS & CHAMPAGNE COCKTAILS

### CHERRY BLOSSOM MARTINI 10

Traverse City (Michigan) American Cherry infused Bourbon and locally sourced Lemonade with Bourbon Soaked Cherries

### MAPLE MANHATTAN 14

Knob Creek Smoked Maple Bourbon, Martini & Rossi Sweet Vermouth with an applewood smoked bacon garnish

### VANILLA CHAI SPICE MARTINI 12

Wild Moon Chai Spice Liqueur (all natural botanically infused, Hartford, CT), 360 Madagascar Vanilla Vodka & Soy Milk topped with a sprinkle of cinnamon

### BANANAS FOSTER MARTINI 12

Blue Chair Bay Banana Rum Cream, Rumchata Cinnamon Cream Liqueur and Butterscotch Liqueur with a caramel swirl and sprinkle of cinnamon

### GODIVA TURTLE-TINI 15

Godiva Dark Chocolate Liqueur, Van Gogh Dutch Caramel Vodka, Fratello Hazelnut Liqueur and a pecan caramel rim

### APPLE CIDER MIMOSA 12

Local Apple Cider & Champagne with a cinnamon sugar rim

### CARAMEL APPLE SANGRIA 12

Made fresh in-house, with White Chablis, fresh local apple cider, Van Gogh Dutch Caramel Vodka and Butterscotch Liqueur with muddled apples and a caramel swirl

### BLACK CHERRY JALAPENO MARGARITA 12

Tanteo Jalapeno infused Tequila, Real Black Cherry Puree, Margarita Mix, fresh lime and fresh jalapeno

### SIMPLY STRAWBERRY ORGANIC MARGARITA 12

Tres Agave 100% Agave Organic Tequila & Tres Agave Organic Strawberry Margarita Mix made with all-natural ingredients and fresh agave and lime juice (only 68 calories per 1.5 oz.)

### "NIS" PEPPAR BLOODY MARY 10

Absolut Peppar Vodka & Zing Zang Bloody Mary Mix with celery, a slice of lemon & green olives

### BLT BLOODY MARY 12

Bakon Vodka & Zing Zang Bloody Mary Mix with crisp bacon, celery, a slice of lemon & green olives

## BEER, CIDER, SELTZER & SAKE

Amstel Light 7 • Blue Moon 7.25 • Coors Light 6 • Corona 7.50  
Budweiser 6 • Bud Light 6 • Michelob Ultra 7

Cottrell Old Yankee Ale (Pawcatuck, CT) 7.25  
Harpoon IPA (MA & VT) 7.25

Thomas Hooker Brewing Co. '# No Filter' 16 oz. (Bloomfield, CT) 13  
Newport Brewing Co. 'Storm' Blueberry (Newport RI) 10  
Safe Harbor Blonde Ale 16 oz. (New London, CT) 12

Outer Light Brewing 'Subduction' IPA 16 oz. (Groton, CT)  
Stony Creek Brewery 'Dock Time Laid Back' Amber Lager 12 oz. (Branford, CT) 7.25  
Stony Creek Brewery 'Little Wing Haze' IPA 16 oz. (Branford, CT) 12

Sam Adams 7.25 • Sam Adams Seasonal (MA) 7.25  
Guinness Extra Stout 7 • Smithwick's Irish Ale 7 (Ireland)  
Newcastle Brown Ale (England) 7  
Pilsner Urquell (Czech Republic) 7.75  
Heineken 7 (Holland) • Warsteiner 8 (Germany)

McKenzie's Hard Cider • Lazy Lemon or Pumpkin (NY) 7  
Angry Orchard Hard Cider • Crisp Apple or Seasonal 7.25

Gluten Free: Omission Pale Ale or Lager (Oregon) 8.50

Non-alcoholic: O'Doul's 6 • Buckler (Holland) 7

Social Sparkling Sake 12 oz. • Hibiscus Cucumber, Strawberry Rose, Elderflower Apple or Pink Grapefruit Ginger 10  
Hiro Junmai Sake 300ml 30  
Hiro Junmai Gingo Sake 300 ml 45

Calm Seas CBD Seltzer Black Cherry 12 oz. 12