



APPETIZERS



NEW ENGLAND CLAM CHOWDER
rich and creamy and packed with clams
CUP 9 BOWL 13


SOUP DU JOUR
house-made soups changing daily
CUP 9 BOWL 13


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

CAESAR SALAD 10
crispy romaine lettuce, traditional Caesar dressing, croutons
and lemon

FRENCH ONION BRUSCHETTA 15
buttery garlic toast smothered with onions
caramelized in apple jack whiskey, melted smoked gruyere,
asiago and herbs, resting in a rich dry aged beef bone broth

BURRATA STACK 15  Upon request 
grilled marinated eggplant, spinach, roasted red pepper, baby
burrata, roasted garlic, San Danielle prosciutto, extra virgin
olive oil balsamic drops

PRINCE EDWARD ISLAND MUSSELS 16 
simmered in white wine with gorgonzola and cream,
garnished with crispy pomme frites

SPICY GARLIC-HONEY SHRIMP AND 
BRUSSEL SPROUTS 16
baby shrimp, caramelized Brussel sprouts, honey, garlic and
mango sesame seed garnish

MEATBALLS AND SAUCE 17
grilled polenta, truffle ricotta



VEGETARIAN





GLUTEN-FREE


Many of our entrees can be made Vegetarian, Vegan or
Gluten-free. Please ask your server for today's options.


ENTRÉES

BONELESS SHORT RIB 39
rosemary demi-glace, roasted garlic mashed potatoes,
grilled asparagus, garlic toast

CASHEW CRUSTED TUNA* 38 
sticky rice, stir fry bok choy, sweet chili-mango relish

GRILLED SALMON PROVENCAL* 36 
creamy polenta, spinach, capers kalamata olives
and rich tomato sauce



MAPLE GLAZED CHICKEN* 32 
with mustard jus', roasted garlic mash, baby bok choy,
Smoked macadamia nut crumbles


TIRAMISU (8OZ) FILET MIGNON* 45 
grilled with Doug's famous coffee rub,
roasted garlic mashed potatoes, charred broccoli,
tarragon whipped Mascarpone butter
and chocolate demi-glace.
*There is an additional \$10 charge for the Filet Mignon
for guests on a dinner inclusive package.*

BROCCOLI, EGGPLANT AND TOFU STIR FRY 32
  Upon Request
firm tofu, carrots, ginger, garlic, soy,
crumbled cashew and sticky rice

GRANDMA'S SUNDAY DINNER 34
with house-made meatballs, Sunday gravy,
fresh linguine, plenty of grated cheese
and garlic rubbed baguette

LAMB BARBACOA 36
house smoked Leg of Lamb, creamy polenta,
Calabrian pepper oil, cucumber, mint, cilantro
and roasted tomato broth

WILD MUSHROOM RISOTTO 36  Upon Request 
arborio rice, seasonal wild mushrooms, bacon, tomato,
herbs, Romano cheese, sunny side up egg
and a drizzle of white truffle oil

DRY AGED STEAKS MP 
Your server will tell you about the different cuts and sizes
we have to offer out of our own dry aging meat locker.
Made with Doug's famous coffee rub,
a side of wild mushroom risotto
and whipped tarragon mascarpone butter.
Prices vary by the size, type and age of the cut of beef
*There is an additional \$20 charge for the Dry Aged Steaks
for guests on a dinner inclusive package*

**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.*