

APPETIZERS

NEW ENGLAND CLAM CHOWDER 8
rich and creamy and packed with clams

SOUP DU JOUR 8
house-made soups changing daily

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

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

AMARETTO SHRIMP 14
dusted and fried, dipped in spicy Amaretto aioli,
crushed candied walnuts

MOZZARELLA CAPRESE 14  
fresh Buffalo Mozzarella, vine ripened tomato, basil pesto,
extra virgin olive oil, sea salt and cracked black pepper

ENTRÉES


BONELESS SHORT RIB 34
rosemary demi-glace, roasted garlic mashed potatoes,
grilled asparagus, garlic toast

BLACKENED TUNA 34*
wasabi mash, stir fry vegetables, sweet chili relish

GRILLED SALMON 32*
brown sugar and honey glaze,
roasted garlic mashed potatoes, grilled asparagus

ROASTED SEMI BONELESS HALF CHICKEN 28*
natural pan jus, roasted garlic mashed potatoes,
seasonal vegetable

GRILLED (8OZ) FILET MIGNON 39*
seasonal vegetable, roasted garlic mashed potatoes,
demi-glace and sauce béarnaise

BROCCOLI AND TOFU STIR FRY 26 
firm tofu, carrots, ginger, garlic, soy,
crumbled cashew and sticky rice

DESSERT

APPLE TART 9

CINNAMON CHURROS 9
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.