

LUNCH MENU

RAW BAR

EAST & WEST COAST OYSTERS \$3 EACH

LITTLENECK CLAMS \$2 EACH

CHILLED JUMBO SHRIMP \$5 EACH

Fresh Lemon ~ Mignonette ~ Cocktail Sauce

SMALL PLATES

CLASSIC LOBSTER BISQUE \$14
Lobster Meat, Lemon Foam

APPLE ARUGULA SALAD \$12
*Manchego, Dried Cranberries, Candied Walnuts,
Sherry Vinaigrette*

JUMBO LUMP CRAB CAKE \$20
Fennel, Roasted Pepper Aioli

TUNA TARTARE \$15
Jalapeno, Radish, Edamame, Wonton Crisp

CAVATELLI PASTA & SPRING GREENS \$10/\$20
Fava, Fiddleheads, Pea Tendrils, Sugar Snaps, Lemon Ricotta

TRADITIONAL CAESAR SALAD \$13
Add Grilled Chicken \$6 Shrimp \$10 Filet Mignon \$8

MAIN COURSE SALADS

FRESH TUNA NICOISE \$24 MAINE LOBSTER SALAD \$22
Fingerling Potato, White Anchovy *Avocado, Haricot Vert, Hearts of Palm,
Honey Coriander Vinaigrette*

STEAK SALAD \$20 GRILLED CHICKEN COBB SALAD \$25
*Filet Mignon, Baby Iceberg,
Jasper Hill Bleu cheese,
Heirloom Tomato* *Avocado, Bacon, Hard Boiled Egg,
Buttermilk Ranch Dressing*

SANDWICHES

TURKEY CLUB \$16
Whole Grain Bread, Avocado, Bacon

NEW ENGLAND
LOBSTER ROLL \$22

FRENCH DIP \$20
*Shaved Prime Beef, Gruyere, Garlic
Mayo, French Baguette*

PRIME DRY AGED
BEEF BURGER \$18
*Focaccia Bun, Vermont Cheddar,
Smokey Bacon*

FRESH CATCHES

NOVA SCOTIA HALIBUT \$29
Mustard Whipped Potato, Chanterelle Mushrooms, Purslane, Corn, Chervil

SCOTTISH ORGANIC SALMON \$28
Ratatouille, Aged Balsamic

GRILLED STEAKS & CHOPS

ALL BEEF IS USDA PRIME AND CURED 28 DAYS
IN OUR OWN AGING BOX

PORTERHOUSE FOR TWO 36 oz. \$94

BONE IN NEW YORK STRIP 20 oz. \$55

BONE IN RIB EYE 22 oz. \$56

CAB FILET MIGNON

9 oz. \$45

12 oz. \$60

PRIME NY STRIP STEAK 16 oz. \$42

SAUCES

GREEN PEPPERCORN

BEARNAISE

CC STEAK SAUCE

SIDES \$9

MACARONI & CHEESE

ROASTED MUSHROOMS & CARAMELIZED ONIONS

TRUFFLE STEAK FRIES

YUKON MASHED POTATOES

GRILLED ASPARAGUS

CREAMED SPINACH

PRIX FIXE LUNCH

SMALL PLATES CHOICE OF

SPRING PEA SOUP
Stracciatella & Lemon

TOMATO SALAD
Fresh and Roasted Tomato, Mozzarella, Balsamic

SIMPLE SALAD OF SPRING FIELD GREENS
Herb Crouton & Shallot Vinaigrette

MAIN COURSE CHOICE OF

GRILLED RAINBOW TROUT
*Lemon and Thyme Potato Gnocchi,
Champignon, Spinach*

POT AU FEU
*Beef Short Rib, Spring Vegetables,
Saffron Rouille*

CONFIT CHICKEN LEG
*Freekeh and Sorghum Risotto,
Mascarpone, Fresh Herbs*

DESSERTS CHOICE OF

RUSTIC STRAWBERRY & RHUBARB TART

CHOCOLATE POT DE CRÉME
Morello Cherries

MONDAY THROUGH FRIDAY 11:30 A.M. TO 2:00 P.M.

2 COURSES \$27 PER PERSON ++

3 COURSES \$35 PER PERSON ++

TAX AND GRATUITY NOT INCLUDED