



Est. 1933

MOTHER'S DAY MENU



FIRST COURSE

FILET CROSTINI ... 16

toasted italian bread with garlic herb butter spread; topped with grilled filet medallions & melted gorgonzola cheese

PRIME RIB SPRING ROLLS ... 15

thin sliced prime rib, caramelized onions, truffle mushrooms & cooper sharp cheese with a spicy cherry pepper ketchup

NEUSKES BACON WRAPPED SCALLOPS ... 18

sea scallops wrapped in cracked pepper neuskas bacon topped with a port wine reduction drizzle

BANG BANG SHRIMP ... 17 gf

marinated colossal grilled shrimp, basted with sweet chili sauce

SICILIAN CALAMARI ... 16

*fresh squid, red onions, hot cherry peppers breaded & fried.**Sauces: marinara or white wine lemon butter, capers, black olives*

FRIED GOAT CHEESE CROQUETTES ... 15

panko crusted goat cheese with pistachio pesto & fresh raspberry jam

RAW BAR

OYSTERS ON THE HALF SHELL ... 18 gf

daily selections; 1/2 dozen served with mignonette & cocktail sauce & lemon wedge

COLOSSAL SHRIMP COCKTAIL ... 18 gf

served with house-made cocktail sauce & a lemon wheel

SECOND COURSE

WATERMELON GAZPACHO ... 10

cold soup with watermelon, plum tomato, cucumber & mint

FRENCH ONION ... 11

sourdough croutons, topped with gruyere, provolone & jarlsberg cheese

NEW ENGLAND CLAM CHOWDER ... 12

traditional rich & creamy soup with fresh ocean clams

CLASSIC CAESAR ... 12 Side ... 7

romaine hearts tossed in house-made caesar dressing topped with shaved parmesan & garlic croutons

OUR SIGNATURE HOUSE SALAD ... 11 gf Side ... 6

field greens with shaved carrots, tomatoes, dried cranberries & toasted almonds with a white balsamic vinaigrette

MAIN COURSE

LAND AND SEA ... 58

8 oz grilled filet mignon topped with two 3 oz butter poached lobster tails; served with white truffle mashed potatoes & grilled asparagus

FILET TIPS & PASTA ... 26

filet mignon tips sautéed with onions, mushrooms & cherry tomatoes in a blue cheese sauce over campanelle pasta

BRICK-GRILLED CORNISH CHICKEN ... 25

butterflied cornish chicken grilled under a clay brick; served with an herb demi-glace sauce, white truffle mashed potatoes & grilled asparagus

CRAB STUFFED BRANZINO ... 38

boneless branzino stuffed with lump crab cake; served with white wine butter sauce, white truffle mashed potatoes & grilled asparagus

GOURMET CRAB CAKE ... 26 gf double ... 44 gf

lump crab meat binded with a shrimp mousse; served with cornichon & caper remoulade, white truffle mashed potatoes & wilted spinach

HERB CRUSTED SALMON ... 30

north atlantic salmon basted with dijon mustard and crusted with parsley, rosemary & thyme; served with quinoa & grilled asparagus

STEAKS & CHOPS

'1855' PREMIUM BEEF

*USDA certified Black Angus from the Great Plains of America*8 oz FILET MIGNON¹ ... 4416 oz RIBEYE¹ ... 4716 oz NY STRIP¹ ... 46

22 oz PORTERHOUSE ... 56

¹ hand-cut in-house*served with white truffle mashed potatoes*

PRIME RIB SPECIAL

(limited availability)

16 oz / 12 oz ... 48 / 36

served with au jus sauce & baked potato

SPECIALTY CHOPS

14 oz BONE-IN PORK CHOP ... 32

served with apple chutney, ginger & golden raisins

12 oz LOLLIPOP LAMB CHOPS (6 pcs) ... 34

served with mint demi-glace

SIDES .. 6

creamed or sautéed spinach • black truffle mashed potatoes • jumbo baked potato • roasted sweet potatoes • roasted brussels sprouts • bacon wrapped asparagus • sautéed wild mushrooms • grilled asparagus

STEAK BUTTERS .. 3

bacon & scallion • gorgonzola • red wine • shallot herb • white truffle

DESSERTS

CHOCOLATE MOUSSE CAKE

all desserts ... 9

ALMOND CHEESECAKE

TIRAMISU

CARROT CAKE

CRÈME BRULÉE

COCONUT BLUEBERRY CAKE

Before placing your order, please inform your server if anyone in your party has a food allergy. (gf - gluten free)

A 20% gratuity may be added to your check for parties of 6 or more.

Some items are served raw, undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of borne illness.