PRIMETIME DINNER

3 COURSES FOR $69 | AVAILABLE DAILY*

ASK ABOUT OUR SOMMELIER-SELECTED RED & WHITE WINE SPECIALS

STARTERS

CHOOSE ONE

"WEDGE" IT OUT
iceberg, bacon, bleu cheese, tomato confit, crispy onion, chives, bleu dressing

THE CAESAR
romaine hearts, cheesy garlic croutons, chili oil, lemon caesar
- add white anchovies (+3)

FRENCH ONION SOUP
garlic croutons, three cheese

NEW ENGLAND CLAM CHOWDER
smokey bacon, fresh herbs

ENTRÉES

CHOOSE ONE

6oz. FILET MIGNON* GF, DF
charred broccolini

BLACKENED SALMON GF
fall vegetable potato hash, maple apple glaze, chives

ROASTED HALF-CHICKEN GF
boursin whipped potato, garlic broccolini, wild mushroom marsala

GRILLED PORK CHOP GF
fall whipped potatoes, haricots verts, bacon jam, chives

20oz. 40-DAY DRY-AGED T-BONE* GF, DF +25
roasted fingerling potatoes, fresh greens

18oz. 30-DAY DRY-AGED RIBEYE* GF, DF +25
roasted fingerling potatoes, fresh greens

DESSERTS

CHOOSE ONE

DOUBLE CHOCOLATE LAVA CAKE V
chocolate ganache, strawberries, soft cream
add strawberry sorbet +3

SEASONAL SORBET V, VG, GF, DF
blood orange or lemon

WILD BLUEBERRY CHEESECAKE V
white chocolate, freeze-dried blueberries, whipped cream

BUTTERSCOTCH POT DE CRÈME V +3
hazelnut wafer crumble, vanilla chantilly

**not available on holidays*

Please be advised that menu items may contain or have come in contact with milk, eggs, wheat, peanuts, tree nuts, soybean, sesame, fish or shellfish. Allergy information for all menu items is available through your server. *Items marked with an asterisk are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions..

An 18% gratuity will be added to parties of 8 or more. This amount is at the discretion of management & may be adjusted on request. Thank you for your understanding.