

Christmas & New Year's Eve

DINNER MENU

Starters

ICED + RAW

6 CAPE COD OYSTERS ON THE ½ SHELL / \$18

8 LITTLENECK CLAMS ON THE ½ SHELL / \$14

5 JUMBO CHILLED SHRIMP served with Lemon & Cocktail Sauce / \$15

HOT

STUFFED QUAHOG Ritz, Chorizo, Garlic, Red Pepper, Melted Butter / \$7

BAKED LITTLENECK CLAMS CASINO Bacon, Garlic Butter / \$15

BAKED OYSTERS ROCKEFELLER Spinach, Fennel, Pernod, Panko, Mornay Sauce / \$18

SHORT RIB & WILD MUSHROOM ARANCINI Celery Cream, Pomegranate Jewels, Truffle-Chive Herb Oil, Parmesan Ribbons / \$11

FRIED POINT JUDITH CALAMARI Butter, Garlic, Banana Peppers, Hot Cherry Peppers / \$16

SOUP & SALADS

NEW ENGLAND CLAM CHOWDER / Cup \$7 - Bowl \$12

LOBSTER BISQUE / Cup \$8 - Bowl \$14

PEAR, ARUGULA & ENDIVE SALAD Goat Cheese Crumbles, Toasted Almonds, Craisins, Gustare Cape Cod Cranberry-Pear Balsamic Vinegar Dressing / \$14

HOUSE SALAD Spring Mix, Tomato, Shaved Carrot, Onion, English Cucumber, Dijon Vinaigrette / \$7

CAESAR SALAD / small \$8 - large \$13

Entrées

BRAISED BONELESS SHORT RIBS OF BEEF Garlic Mashed Potatoes, Caramelized Carrots & Cipollini Onions, Cabernet Demi / \$31

BUTTER & HERB POACHED CENTER CUT FILET MIGNON Wild Mushroom Risotto, Asparagus, Porcini, Sage, Veal Demi, Extra Virgin Olive Oil, Watercress / \$42

HONEY MUSTARD SALMON Cranberry Compote, Roasted Potatoes, Asparagus / \$30

ROASTED PANKO HADDOCK Butterflied Shrimp, Citrus Beurre Blanc, Roasted Potatoes, Asparagus / \$31

LOBSTER PAPPARDELLE Poached Lobster, Garden Peas, Wilted Tomatoes, Sherry Cream Sauce, Pappardelle Pasta / \$39

BAY SCALLOPS Ritz Crumbs, White Wine, Lemon Butter, Rice Blend, Seasonal Vegetables / \$42 (based on availability)

CHEF'S CATCH OF THE DAY please ask your server for presentation

BEEF WELLINGTON Medium Rare Tenderloin, Pate, Mushroom Duxelles, Puff Pastry, Cognac & Black Pepper Sauce, Baby Red Potatoes, Asparagus / \$40

MAPLE LEAF FARMS CONFIT DUCK LEGS Parmesan Rainbow Fingerling Potatoes, Shaved Fennel, Orange & Watercress Salad, Orange Dressing / \$29

FIG & MASCARPONE RAVIOLI Caramelized Shallots, Brown Butter, Pea Shoot / \$24

HERB MARINATED RACK OF LAMB Roasted Baby Carrots, Blistered tomatoes, Goat Cheese & Rosemary Polenta Fries, Smoked Black Cherry & Apricot Reduction / \$42

SLOW ROASTED PRIME RIB OF BEEF AU JUS C.A.B., Au Gratin Potato, Yorkshire Pudding, Seasonal Vegetable, Horseradish Cream Sauce / \$38

Dessert Specials

CLASSIC TIRAMISU Vanilla Sponge, Rum, Kahlua, Mascarpone, Espresso, Cocoa / \$8

STICKY TOFFEE PUDDING Caramel Sauce, Chocolate Toffee Crisps, Whipped Crème / \$10