
FIRST COURSE

New England Clam Chowder

house-made oyster cracker

House Caesar

roasted garlic, anchovy dressing

AVOCADO TOAST

cilantro tahini, roasted walnuts, wheat

MAIN COURSE

Cobb Salad

soft boiled egg, bacon, crumbled blue cheese, grilled chicken, green goddess dressing

Beer-Battered Fish & Chips

lemon-caper tartar, house slaw

Lobster Roll

lemon aioli, chives, brioche

Southwest Grain Bowl

wild rice, avocado, black beans, roasted corn & tomatoes

Steak Frites *

pecorino frites, hotel butter, steak sauce, watercress

DESSERT

Chocolate Pots de Crème

salted caramel, chantilly, almond biscotti

Chevre Cheesecake

seasonal compote

\$55 per person

subject to seasonal changes