

Appetizers

IMPORTED FINE CAVIARS

Elaborately Presented

Wild Harvest Russian Golden Osetra

or

French Farm Raised Osetra

PTM

NEGIMAKI

Mirin Poached Baby Vegetables, Seared Beef Wrap, Tangerine Teriyaki Smear

\$16

PETITE PACIFIC OYSTERS **

Tobiko, Crème Fraîche, Sake, Soy and Scallion Dip

\$3.50 PER PIECE

DOUBLE WRAPPED LOBSTER ROLL

Crunchy Wrapper, Cold Noodles, Thai Dip

\$18

FOIE GRAS

Candied Onion Jam, Thyme Spiked Red Vinegar Gastrique

\$30

AHI TARTARE**

Lime, Chili and Sesame Flavors, Crunchy Cucumber and Iceberg,

Tobiko, Sudachi Quark

\$16

SATAY

Black Pepper Honey Beef, Coconut-Red Curry Chicken

\$15

FRESH ESCARGOTS

Preserved Lemon, Roasted Elephant Garlic, Butter Toasted Brioche

\$14

TOASTED COUSCOUS

House Smoked Salmon, Chervil, Chèvre, Pine Nuts,

Citrus, Fresh Pretzel, Warm Rosemary Mayo

\$12

PANAMANIAN WHITE SHRIMP

Marinated and Wood Grilled with Sofrito, Virgin Oil and Farmers Cheese

\$16

*ITEM MAY BE COOKED TO ORDER. **ITEM IS SERVED RAW.

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Soups / Salads

LOBSTER “CHOWDER”

True Lobster Bisque Garnished with Chowder ‘Fixins’
\$10

BILLI-BI

Classic Saffron-Mussel Stew with a Twist
\$10

WILD ARUGULA

Pecky Toe Crab, Fresh Grapefruit, Hearts of Palm
\$12

HEIRLOOM TOMATOES

Buffalo Mozzarella, Lettuce Confetti, PX Vinegar
\$15

GOAT CHEESE SALAD

Vinegar Roasted Golden Beets, Walnuts and Truffled Baby Frisée
\$10

MARKET SALAD

Simple Greens, Tomatoes, Cucumbers, Banyuls Vinaigrette
\$8

BABY SPINACH SALAD

Prepared Tableside for Two or More

Hot Bacon Dressing, Enoki Mushrooms, Maytag Blue Cheese,
Apples, Candied Pecans and Crisp Polenta Croutons
\$12 per person

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Entrées

CHATEAUBRIAND *

Carved Tableside for Two

Center Cut Black Angus Filet, Marinated Wood Grilled Onions,
Haricots Vert, Truffled Peruvian Potato Roast
\$95

HAWAIIAN AHI *

Poached in Olive Oil, Parmesan Noodles, Rapini Tapenade
\$38

CEDAR SPRINGS LAMB CHOPS *

Fried Fontina Polenta, Wild Mushrooms, Charred Tomato Demi
\$45

WOOD GRILLED LOBSTER

Black Pasta, Snow Puff Mushrooms, Green Onion, Lemon-Saffron Oil
\$65

PRIME GRADE BONE-IN RIBEYE *

Roasted Portobello, Pancetta, Roquefort
\$45

MERO SEA BASS

Baby Bok Choy, Lemon Leaf, Tamari-Black Bean Glaze
\$38

AIR DRIED CANADIAN CHICKEN BREAST

Bacony House Kraut, Marrow Basted with Lemon Thyme and Zinfandel
\$25

AUSTRALIAN WAGYU SIRLOIN "CARPETBAGGER" *

Tasso, Oyster and Mushroom Sauté, Fresh Asparagus,
Sriracha Brown Butter Béarnaise
\$65

BOMSTER SCALLOPS

Hot Clam Hash, Smokey Tomato Nage, Roasted Corn Relish
\$26

BONELESS KOBE SHORT RIBS

Lemon Grass Supreme Broth Glaze, Black Pepper Homefries, Yo Choy
\$30

BLACK SESAME WHITE TUNA *

Fresh Chilies, Pickled Ginger, Yuzu, Daikon Slaw
\$28

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Sides

CHEESY MAC

Local Rigatoni, Extra Cheeses, Cracker Crumbs
\$10

DELMONICO POTATOES

Favored by the “Inn” Crowd

Skillet Roasted, Fresh Nutmeg, Panko Crunch
\$8

CAULIFLOWER GRATIN

Taleggio, Curry, Double Cream
\$7

SPICY POMMES FRITES

Saffron-Pickled Vegetable Mayonnaise
\$7

WILD MUSHROOMS

Brown Garlic, Rosemary Sauté
\$12



THE MASHANTUCKET PEQUOTS

The tribal symbol is both a reflection of Mashantucket Pequot past and a symbol of hope for the future. Framed against the sky, the lone tree on a knoll represents Mashantucket, the “much wooded land” where the Pequots hunted and kept alive their identity as an independent people. Displayed on the knoll is the sign of Robin Cassasinnamon, the Pequot’s first leader following the 1637 massacre at Mystic Fort. The fox stands as a reminder that the Pequots are known as “The Fox People.”

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