**APPETIZERS**

**Stonington Lobster Bisque**
Local Lobster, Marigolds, Crème Fraîche $15

**Crab & Apple**
Chilled Maryland Jumbo Lump Crab, Granny Smith Apple, Grain Mustard, Cider Gelée $18

**Point Judith Calamari**
Fried Squid, Espelette, Hot Cherry Pepper, Tomato Vinaigrette $17

**Stonington Sea Scallops**
Pan-Seared Scallops, Spinach, Bacon Lardon, Pequot Maple Syrup Glaze $23

**Shrimp & Asparagus Risotto**
Sautéed Jumbo Shrimp, Butter Roasted Asparagus Medley, Charred Cippolini Onions, Parmigiano Reggiano $19

**Escargot**
Anise-Scented Escargot, Lemon, Garlic, Roasted Shallot, Parsley, Bakers Butter, Crispy Thyme Cracker $20

**Roasted Beets**
Salt-Roasted Beets, VT Goat Cheese, Cress, Mystic Sea Salt, Pistachio, Toasted Caraway Seed Citrus Vinaigrette $15

**Beef Tartare**
Smoked Hand-Cut Linz Prime Filet Mignon, Kalamata Olive-Caper Tapenade, Maine Potato Chips $21

**Bucatini Pasta**
House-Made Local Pork Sausage, Broccoli Rabe, Garlic Confit, Shaved Parmesan, Red Pepper, Crema $19

**Foie Gras**
Seared Hudson Valley Duck Liver, Apple Butter, Port Cured Mustard Seeds, Brioche Crisp $26

**Local Artisan Meat & Cheese Plate**
Chef’s Selection of Cured Meats, Cheeses, Assorted Garnishes $24

<table>
<thead>
<tr>
<th>Oysters**</th>
<th>Grand Pequot Seafood Tower**</th>
<th>Clams**</th>
</tr>
</thead>
<tbody>
<tr>
<td>East Coast Varietals, Half-Dozen $19</td>
<td>Stonington Lobster, King Crab, Giant Shrimp, Oysters, Clams, Lump Crab Cocktail $130</td>
<td>Fresh Selection, Half-Dozen $15</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Shrimp Cocktail</th>
<th>Caviar~ Osetra**</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jumbo Shrimp, Cocktail Sauce $17</td>
<td>30 grams $120, 250 grams $790</td>
</tr>
</tbody>
</table>

**SALADS**

**Caesar**
Romaine, Radicchio, Shaved Parmesan, White Anchovies, Fried Capers, Roasted Garlic Country Loaf Croustade $15

**Shaved Fennel Tomato**
Romaine, Shaved Fennel, Heirloom Cherry Tomatoes, Shallots, Sherry Vinaigrette $15

**Baby Spinach**
House-Made Sweet Ricotta, Candied Pecans, Fresh Herbs, Balsamic $15

---

*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.*
MAIN COURSES

Atlantic Salmon
Crisp Skin, Charred Leeks, Heirloom Cherry Tomatoes, Onion Sauce $42

Georges Bank Sole
Lemon-Herb Scented Baked "Stuffed" Sole, Spinach, Crab, Garlic, Lobster Crème $42

Branzino
Plancha Roasted Locally Raised European Sea Bass, Basil, Lemon, Kalamata Olives, Garden Bean Medley, Fingerling Potatoes, Melted Vidalia Onions, Sauce Vierge $41

Alaskan King Crab
1 lb. Butter Roasted Crab, Asparagus, Heirloom Carrot Medley, Lemon, Drawn Butter $80

Stonington Lobster
Poached Local Lobster, "Three Sisters"- Sunburst Patti Pan, Late Harvest Pickled Corn, Cranberry Bean, Lemon Butter $55

Lancaster County Chicken
Herb-Marinated Chicken, Caramelized Cipollini Onions, Local Greens, Mushroom Crema $37

Colorado Lamb
Dijon Glazed Chops, Roasted Zucchini, Squash, Red Onion & Tomato Tian, VT Goat Cheese, Minted Jus $57

Veal Porterhouse
Rosemary Scented, Smashed Fingerling Potatoes, Asparagus, Peppercorn Sauce $60

Braised Beef Short Ribs
Red Wine Braised Beef Short Ribs, Stoneground Corn Polenta, Balsamic Roasted Cipollini Onions, Pancetta Bacon, Arugula $39

Served Tableside For Two

Châteaubriand
23 oz. Linz Prime Filet Mignon, Sautéed Asparagus, Heirloom Carrot Medley, Roasted Mushrooms, Béarnaise, demi-Glace $145

Lobster Thermidor
Twin 2 lb. Poached Local Lobsters, Mushrooms, Melted Leeks, Shallots, Tarragon, Parsley, Lemon, Sherry, Drawn Butter MP

Filet Mignon
Prime Center-Cut Tenderloin, Watercress $62

NY Strip
Prime Sirloin, Watercress $57

Ribeye
Prime Midwestern Beef, Watercress $67

Dry-Aged Ribeye Steak
22 oz. Bone-In 40 Day-Aged Ribeye $82

Choice of Sauces: Béarnaise, Red Wine Demi-Glace, Green Peppercorn, Horseradish Cream

Steak Add-On's
Half Local Lobster $26
6 oz. Jumbo Lump Crab $20

ACCOMPANIMENTS $12

Potato Purée
Cauliflower Purée
Sautéed Asparagus, Brown Butter
Heirloom Carrot Medley
Whole Roasted Mushrooms, Shallot, Garlic
Sautéed Spinach, Bacon
Roasted Brussels Sprouts, Golden Raisins, Shaved Pecorino
Roasted Fingerling Potatoes, Raclette Cheese, Garlic Confit, Shaved Red Onion

*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.