

## 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 Cipollini 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

#### Oysters\*\*

East Coast Varietals,  
Half-Dozen \$19

#### Shrimp Cocktail

Jumbo Shrimp,  
Cocktail Sauce \$17

#### Grand Pequot

#### Seafood Tower\*\*

Stonington Lobster,  
King Crab, Giant Shrimp,  
Oysters, Clams, Lump  
Crab Cocktail  
\$130

#### Clams\*\*

Fresh Selection,  
Half-Dozen \$15

#### Caviar~ Osetra\*\*

30 grams \$120  
250 grams \$790

## 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

### *Linz Heritage Angus, Chicago - USDA Prime Steaks Seared in Cast Iron*

### 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

### Steak Add-On's

Half Local Lobster \$26

6 oz. Jumbo Lump Crab \$20

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

## ACCOMPANIMENTS \$12

### Potato Purée

Sautéed Asparagus, Brown Butter

Whole Roasted Mushrooms, Shallot, Garlic

Roasted Brussels Sprouts, Golden Raisins, Shaved Pecorino

Roasted Fingerling Potatoes, Raclette Cheese, Garlic Confit, Shaved Red Onion

### Cauliflower Purée

Heirloom Carrot Medley

Sautéed Spinach, Bacon

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