

APPETIZERS

Lobster Bisque

Stonington Lobster, Chive Blossom, Crème Fraîche \$13

Point Judith Calamari

Crisp Squid, Espelette, Hot Cherry Pepper, Herb Aioli \$17

Deviled Eggs

Frisée, Cornichon, Crispy Bacon \$12

Foie Gras

Seared Duck Liver, Seasonal Accompaniments \$19

Crab & Avocado

Maryland Jumbo Lump Crab, Celery Root Rémoulade \$16

Artisan Meat & Cheese Plate

Chef's Selection of Meats, Cheeses, Assorted Garnishes \$23

Tuna Tartare**

Atlantic Bluefin Tuna, English Cucumber, Haricot Vert, Chili Pepper, Bottarga, Lavash \$21

Escargot

Panko, Chardonnay Garlic Butter, Baguette Chips \$16

Stonington Sea Scallops

Pan-Seared Scallops, Roasted Mushroom, Crème Fraîche \$19

Prince Edward Island Mussels

Chardonnay Garlic Butter, Fine Herb Aioli, Baguette \$19

Grand Pequot Seafood Tower**

Stonington Lobster, King Crab, Giant Shrimp, Oysters, Clams \$100

Caviar~ Osetra**

1 oz. \$120 250 g. \$700

Oysters**

50/50 East & West Coast Fresh Selection, Half-Dozen \$18

Shrimp Cocktail

Giant Shrimp, Cognac Cocktail Sauce \$15

Clams**

Fresh Selection, Half-Dozen \$12

SALADS

Chèvre

Crispy Goat Cheese, Frisée, Toasted Walnuts, Sherry Vinaigrette \$15

Caesar

Gem Lettuce, Parmesan Tuile, Olive Tapenade, Fried White Anchovies, Focaccia Croutons \$14

Local Farm Fresh Greens

CT Farm Fresh Lettuces, Shaved Fennel, Cucumber, Tomato, Dijon Vinaigrette \$14

Shaved Seasonal Vegetables

Carrots, Asparagus, Radish, Peas, Tendrils, Green Goddess Dressing \$14

MAIN COURSE

Stonington Lobster

Butter Poached Local Lobster, Roasted Cipollini Onion, Assorted Peas M/P

Pacific Halibut

Pan-Roasted, Melted Onions, Pea Greens, Fingerling Potatoes, Lemon Butter \$46

Alaskan King Crab

Butter Roasted King Crab, Carrot & Asparagus Medley M/P

Columbia River King Salmon*

Pan-Seared, Leeks, Horseradish, Ancient Grain, Pinot Rouge \$38

Georges Bank Cod

Crispy Anchovies, Cherry Tomato, Fennel, Kalamata Olive \$34

Sole Meunière

Pan-Seared, Haricot Vert, Petite Herb Salad, Lemon Butter \$40

Pappardelle Pasta

Handmade Fresh Pasta, Pancetta, San Marzano Tomatoes, Garlic Confit, Espelette, Basil \$23

Lancaster County Chicken

Crispy Herb Marinated Chicken, Fava Beans, Forest Mushrooms, Fingerling Potatoes, Red Wine Jus \$36

Beef Bourguignon

Braised Beef Short Ribs, Pearl Onions, Heirloom Carrots, Fried Potatoes \$34

Colorado Lamb*

Dijon Glazed Chops, Butter Roasted Artichokes, VT Goat Cheese, Fingerling Potatoes, Mint Jus \$52

Veal Chop Oscar

King Crab, Shaved Asparagus, Red Wine Potato Puree, Sauce Béarnaise \$55

Prepared Tableside

Châteaubriand*

Carved for Two, Chef's Accompaniments, Sauce Trio \$120

Bucatini Pasta

Fresh Basil, Chili Flake, Tossed in Parmesan Wheel \$32

Supplemental Shaved Black Truffle \$M/P

Ribeye*

Prime Midwestern Beef, Watercress, Peppercorn Sauce \$58

Filet Mignon*

Prime Center-Cut Tenderloin, Watercress, Red Wine Demi-Glace \$55

NY Strip*

Prime Sirloin, Watercress, Béarnaise \$52

Steak Diane*

Prime Sirloin, Roasted Fingerling Potato, Mushroom, Fried Leeks, Cognac Cream \$52

Beef Duo*

Prime Filet Mignon, Braised Short Rib, Roasted Shallot Potato Puree, Watercress, Demi-Glace \$54

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

ACCOMPANIMENTS \$12

Potato Puree Roasted Shallot Butter

Asparagus Brown Butter, Shaved Parmesan

Roasted Brussels Sprouts Bacon

Haricots Verts Toasted Almonds

Rösti Potato Raclette

Minted Peas

*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. Service charge of 2% will be added to all parties of 8 or more; does not include gratuity. 08-17