

APPETIZERS

Lobster Bisque

Stonington Lobster, Chive Blossom, Crème Fraîche \$13

Bucatini Pasta

Fresh Black Truffle, Parmesan Cream, Fresh Basil \$16

Point Judith Calamari

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

Beef Tartare**

Prime Beef Tenderloin, Shallot, Caperberry, Egg Yolk \$16

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

Seafood Crudo**

Daily Preparation \$19

Escargot

Panko, Chardonnay Garlic Butter, Baguette Chips \$16

Stonington Sea Scallops

Pan-Seared Scallops, Roasted Mushrooms, Crème Fraîche \$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

Jumbo Shrimp, 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, Fried White Anchovies, Focaccia Croutons \$14

Local Farm Fresh Greens

CT Farm Fresh Lettuce, 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 Onions, Assorted Peas M/P

Pacific Halibut

Pan-Roasted Halibut, 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 Salmon, Caramelized Turnip, Roasted Cipollini Onions, Pinot Rouge \$38

Georges Bank Cod

Pan-Fried Cod, Crispy Anchovies, Cherry Tomatoes, Fennel, Kalamata Olives \$34

Lancaster County Chicken

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

Short Ribs

Braised Beef Short Ribs, Rösti Potatoes, Raclette Cheese, Pickled Vegetables, Capers \$34

Colorado Lamb*

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

Veal Oscar*

Sautéed Veal Loin, King Crab, Shaved Asparagus, Roasted Shallot Potato Puree, Sauce Béarnaise \$60

Prepared Tableside

Châteaubriand*

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

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

Ribeye*

Prime Midwestern Beef, Watercress, Peppercorn Sauce \$62

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 Potatoes, Mushrooms, Fried Leeks, Cognac Cream \$55

ACCOMPANIMENTS \$12

Potato Puree Roasted Shallot Butter

Asparagus Brown Butter, Shaved Parmesan

Roasted Brussels Sprouts Bacon

Haricots Verts Toasted Almonds

Rösti Potatoes Raclette

Roasted Carrots