



Soup

Lobster Bisque

Salad

CT Gem Caesar Salad

Crispy Bacon, asiago, pignoli, rosemary breadcrumbs, twelve-minute egg, Caesar dressing

Mixed Greens

cherry tomato, shredded carrots, vinaigrette

Caprese Salad

Local heirloom tomatoes, homemade truffle burrata, lemon dressing

Appetizers

Calamari

Lemon chili oil, sundried tomatoes, pepperoncini, kalamata olives, romesco sauce

Maine Mussels

White wine garlic, tarragon, thyme, citrus sea salt, rosemary breadcrumbs, herb salad

Broiled King Crab

King crab leg meat broiled w/ clarified butter and herb breadcrumbs

Meatballs

Veal, pork, beef stuffed with fontina finished with San Marzano tomato sauce & whipped ricotta

Entrees

16 oz T-Bone

with roasted fingerling potatoes & haricot verts

Surf & Turf

*8 oz filet mignon w/ béarnaise sauce and **** lobster tail w/ clarified butter accompanied by baked potato & asparagus*

Rack of Lamb

Herb marinated New Zealand Lamb finished with a mint demi glaze accompanied by whipped potatoes & broccoli rabe

Stuffed Chicken

Panko breaded, stuffed w/ artichoke, spinach, cheese medley, over whipped potatoes finished with country gravy

Dover Sole

Finished with a Champaign grape meunière accompanied by whipped potato

Stuffed Salmon

Seafood stuffing made of lump crab, shrimp, and scallops served over asparagus risotto finished w/ lobster Bure Blanc

Fruitti De Mar

Linguini w/ mussels, calamari, shrimp, scallops tossed in white wine garlic sauce with a touch of chili

Paccheri Amatriciana

Slow cooked guanciale, San Marzano tomatoes, pecorino Romano cheese, touch of dry red wine

See our events's page for details about

live music on New Year's Eve

