

TONIGHT'S RAW BAR SELECTIONS

SUNBERRY POINT, PRINCE EDWARD ISLAND, CANADA \$2.50 EA
POWDER POINT, DUXBURY, MA \$2.50 EA

THIS EVENING'S SOUP

CHEF'S NIGHTLY HOUSE MADE CONCOCTION CUP \$3- / BOWL \$5-

HAND CLIPPED ORGANIC GREENS

GALA APPLES, SPICED WALNUTS, CRUMBLLED GOAT CHEESE BAGUETTE, SWEET BALSAMIC VINAIGRETTE \$6-

ARTISAN CHEESE PLATE

LEMON STILTON, FIG GOAT, SPANISH MANCHEGO, BOSCHETTO TARTUFO, FRENCH CAVE AGED CHEDDAR \$11-

CRISPY "SUGAR SHACK" SHRIMP

PINEAPPLE, MANDARIN ORANGE, RED PEPPER SLAW, MANGO-HABANERO JERK SAUCE \$12-

CHOP CHOP SALAD

TOMATOES, CUCUMBERS, APPLES, SWEET BELL PEPPERS, BERKSHIRE BLUE, ARUGULA, RED WINE VINEGAR \$6-

FRIED BRUSSELS SPROUTS

SWEET CHILI AIOLI \$10-

GRILLED "HEARTS OF ROMAINE" CAESAR

FARM FRESH "SUNNY SIDE UP" EGG, PULLED CROUTONS, WHITE ANCHOVIES, BALSAMIC REDUCTION \$9-

PAN FLASHED POINT JUDITH CRISP CALAMARI

SWEET AND SOUR SOY GLAZE, PINEAPPLE, EDAMAME \$10-

STEAK AND CHEESE FLATBREAD

GRILLED TENDERLOIN, ROASTED GARLIC, SHREDDED MOZZARELLA \$8-

CLAMS & MUSSELS WITH BACON, GARLIC AND SWEET ONIONS

WHOLE LEAF BASIL, OVEN ROASTED TOMATOES, GARLIC WHITE WINE BROTH \$12-

JEFFREY'S NIGHTLY SELECTIONS

MINT & SYRAH BRAISED LAMB SHANK

BABY TURNIPS, ROASTED CARROTS, CRISPY SALSIFY \$29-

GRILLED SOUTHERN TIER STOUT SIRLOIN

SOUTHERN TIER CHOKLAT STOUT, TERIYAKI, BLEU CHEESE SWEET POTATO PUREE, GARLICKY SPINACH \$21-

PAN SEARED VEAL CUTLET

BOURBON WALNUT WHITE SWEET MASHED, WILD MUSHROOM RAGU, PAN ROASTED TOMATO \$23-

GRILLED GEORGES BANK SWORDFISH

ORIENTAL NOODLES, MANGO JERK SAUCE \$27-

GRILLED PORK CHOP

ANDOUILLE SAUSAGE CREOLE CREAM, BASMATI RICE, FRIED BROCCOLINI \$22-

PAN ROASTED COD

EDAMAME RISOTTO, REDUCED SHRIMP CREAM, BRUSSEL SPROUT SLAW \$24-

SESAME CRUSTED AHI TUNA

TROPICAL FRUIT FORBIDDEN BLACK RICE SALAD, TEMPURA BOK CHOY, WASABI SOY DRESSING \$24-

SAN FRANCISCO CIOPPINO

CLAMS, MUSSELS, SCALLOPS, GARLIC, SHALLOTS, TOMATO SEAFOOD BROTH, TOASTED GARLIC BAGUETTE \$24-

CEDAR ROASTED ATLANTIC SALMON

ROASTED WALNUT, BACON AND APPLE "PAN CARAMEL," STEAMED BASMATI RICE \$22-

PAN SEARED SEA SCALLOPS

BACON AND ROASTED TOMATO RISOTTO, SEAWEED SALAD, BALSAMIC GLAZE \$24-

CHEF JEFF'S FRIED CHICKEN

BLACK PEPPER WHITE GRAVY, RAINBOW SWISS CHARD, SAGE MASHED \$16-

GRILLED BEEF TENDERLOIN

SEASONED SEA SALT, WHITE SWEET POTATO PUREE, ASPARAGUS, SIERRA NEVADA TORPEDO I.P.A. BÉARNAISE \$24-

GRILLED SHRIMP CAN BE ADDED TO ANY ENTRÉE FOR AN ADDITIONAL \$8-

SIDE DISHES

BACON MAC AND CHEESE
SWEET ONION WHITE SWEET MASHED POTATOES
PASTA AGLIO E OLIO
GRILLED PORTABELLA MUSHROOMS
POTATO AU GRATIN

GARLICKY SPINACH
SAUTÉED ASPARAGUS
TRUFFLE FRENCH FRIES
RAINBOW SWISS CHARD