



### Appetizers

#### **Roasted Pumpkin and Butternut Squash Soup**

with spicy pecans

**3.95**

#### **Crispy Fried Calamari**

tossed in a sweet and sour Asian sauce with pepperoncinis & red chili flakes

**8.50**

#### **Warm Baked Portabella Pie**

with goat cheese and creamed leeks

**8.50**

#### **Toasted Garlic Bread**

with a Great Hill blue cheese fondue and roasted DiMare Tomatoes

**8.50**

#### **Yellow Fin Tuna Tartare**

drizzled with sweet soy and cilantro infused olive oil with Asian slaw

**10.50**

#### **Brown Bagged Fried Clams**

with sweet Vidalia tartar sauce and spicy remoulade

**10.50**

#### **Jumbo Coconut Crusted Shrimp**

with tropical fruit salsa splashed with Malibu Rum

**10.50**

#### **Dayboat Seared Scallops**

wrapped in Wisconsin smoked bacon and Vidalia onion tartar sauce

**\$9.50**

### Salads

#### **Mixed Baby Greens**

with roasted apples, crushed pistachios, shaved "drunken goat" Chevre

drizzled with a maple balsamic dressing

**7.50**

#### **"Classic" Caesar Salad**

with roasted red peppers, shaved parmesan cheese, and toasted brioche croutons

**7.50**

with rotisserie pulled chicken

**9.00**

#### **Iceberg Wedge Salad**

with chunks of warm smoked bacon, blue cheese dressing and tomato wedges

**7.50**

#### **House Salad**

baby mesclun greens with a fresh herb vinaigrette

**5.50**

## **Steaks & Chops**

### **Double Thick Pork Chop**

with house made applesauce and smoked apple wood bacon mashed potatoes  
**17.50**

### **Twin Tournedos of Filet Mignon**

with Great Hill blue cheese, roasted garlic mashed potatoes and shredded pickled onion rings  
**23.50**

### **14 oz. Tuscan Style Sirloin**

with balsamic braised onions, sun-dried tomatoes and shaved parmesan Reggiano cheese  
with roasted fingerling potatoes  
**25.50**

### **20 oz. Porterhouse Steak**

with mashed potatoes and slow roasted garlic cloves with a red wine pan sauce  
**26.50**

### **Steak Au Poivre and Pomme Frites**

New York strip loin flamed with brandy and served with seasoned fries  
**24.50**

### **“Petite” Mixed Grill**

6oz. filet mignon with three grilled sweet and sour shrimp and caramelized onion mashed potatoes  
**21.50**

### **Rotisserie Roasted Prime Rib Au Jus**

**\*Friday & Saturday Only**

with fresh horseradish cream and Great Hill blue cheese potato gratin  
**19.50**

## **Entrees**

### **Pan Seared Sea Scallops**

with whipped butternut squash, Beurre blanc sauce and crushed pistachios  
**19.50**

### **Roasted Belle & Evans Chicken**

with corn bread stuffing and cranberry demi glace  
**17.50**

### **Crabmeat Stuffed Sole**

with roasted garlic mashed potatoes, olive and sun-dried tomato relish  
**21.50**

### **Creamy Sautéed Lobster Risotto**

sautéed with roasted pearl onions and sherry wine  
**23.00**

### **Pan Seared Yellow Fin Tuna**

served over Asian slaw drizzled with sweet soy and wasabi cream  
**21.50**

### **Horseradish Crusted Salmon**

with applewood bacon potato pancakes, creamed leeks with a lemon crème fraiche  
**18.50**

The Chef will choose an appropriate seasonal vegetable to compliment your entrée selection.

We are required by the Commonwealth of Massachusetts to inform our guests that the ingestion of undercooked or raw foods may be harmful to your health.  
An 18% Gratuity will be added to your check for parties of eight or more.

**Executive Chef: Christopher Mitchell**