

# SPRING DINNER MENU 2017

## APPETIZERS

<b>KETTLE OF THE DAY BOWL</b>	12
<b>MARYLAND CRABCAKE</b> mustard beurre blanc	22
<b>BABA GHANOUSH -TABBOULEH -HUMMUS</b> GF V N cured olives   pita chips	12
<b>BACON WRAPPED STUFFED DATES</b> GF N goat cheese   piquillo pepper purée   smoked honey	13
<b>ESCARGOT</b> fennel   tomato   garlic   pernod   toasted baguette	14
<b>CRISPY BRUSSEL SPROUTS</b> GF V N house made sweet thai chili sauce	10

## SALADS

<b>ROMAINE SALAD</b> GF V balsamic tomatoes   caesar dressing	12
<b>ROASTED BEETS</b> V N brûléed purple haze goat cheese   honey crisp apples   candied walnuts   aged spanish sherry vinegar	14

## ENTREES

<b>HERBED RACK OF LAMB</b> honey mustard glaze   potato purée   seasonal vegetables   minted madeira sauce	46
<b>14OZ PRIME NEW YORK STRIP</b> wild mushroom bread pudding   cipollini onions   veal demi-glace	44
<b>VEAL SCHNITZEL</b> herbed spätzle   braised red cabbage	38
<b>ROASTED ALMOND &amp; WALNUT SWORDFISH</b> soft polenta   pecan butter	36
<b>BELL &amp; EVANS ORGANIC CHICKEN BREAST</b> chimichurri marinade   israeli couscous   seasonal vegetables	26
<b>BREEZE BURGER</b> ground prime rib   lto   cheddar-swiss-fontina cheese   brioche bun	19
<b>FISH N' CHIPS</b> cisco beer battered catch of the day   french fries   house coleslaw   remoulade	19

Please inform your server of all potential allergies before placing your order.

The State of Massachusetts warns that the consumption of raw or undercooked potentially hazardous food may be harmful.

For Parties of 8 or more, an 18% gratuity will be added to your bill. We appreciate your patronage.  
04/22/2017

*breeze*