

SPRING DINNER MENU 2017

APPETIZERS

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

SALADS

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| GRILLED ROMAINE GF V balsamic tomatoes caesar dressing | 12 |
| ROASTED BEETS V N brûléed purple haze goat cheese honey crisp apples candied walnuts aged spanish sherry vinegar | 14 |

ENTREES

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|---|----|
| HERBED RACK OF LAMB honey mustard glaze potato purée seasonal vegetables minted madeira sauce | 46 |
| 14OZ PRIME NEW YORK STRIP wild mushroom bread pudding cipollini onions veal demi-glace | 44 |
| VEAL SCHNITZEL herbed spätzle braised red cabbage | 38 |
| ROASTED ALMOND & WALNUT SWORDFISH soft polenta pecan butter | 36 |
| BELL AND EVENS ORGANIC CHICKEN BREAST chimichurri marinade israeli couscous seasonal vegetables | 26 |

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| GF | Gluten Free |
| N | Recommended by The Nantucket Club Spa |
| V | Vegetarian |

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.

03/17/2017

breeze