

Dinner Menu
-80
First Course

JUMBO SHRIMP COCKTAIL

half dozen, horseradish cocktail sauce, lemon

SQUASH & APPLE BISQUE

vadouvan masala, maple crema, toasted pepitas

WARM PRETZEL

dijon honey mustard, sea salt

CRISPY BRUSSELS SPROUTS

pomegranate molasses, toasted pistachio

KALE CAESAR SALAD

hearts of romaine, aged parmesan, cornbread crouton, roasted garlic parmesan dressing + grilled jerk chicken | 12 + chili citrus shrimp | 18

Second Course

ROASTED STATLER CHICKEN

cranberry pecan stuffing, cider pan jus

LOBSTER ROLL

lettuce, celery, citrus aioli, brioche bun

WILD MUSHROOM TRUFFLE RAVIOLI

baby arugula, roasted mushrooms, lemon, parmesan cream sauce

FISH CATCH

roasted winter vegetables, leeks, mustard dill sauce

NANTUCKET BAY SCALLOPS

crispy potato, chorizo, tomato fennel broth

RED WINE BRAISED BEEF SHORT RIB

whipped potatoes, baby carrots, caramelized onion jus

JOIN US FOR DESSERT IN THE BREEZEWAY

EXECUTIVE CHEF MICHAEL HERVIEUX & TEAM

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions. We invite our guests to share any allergies or dietary restriction's.