

Lunch Menu

\$64 pp



First Course

JUMBO SHRIMP COCKTAIL

half dozen, horseradish cocktail
sauce, lemon

BUTTERNUT SQUASH & APPLE BISQUE

French curry, maple crema, toasted
pepitas

BAVARIAN PRETZEL

sea salt, honey dijon mustard

CRISPY BRUSSELS SPROUTS

pomegranate molasses,
toasted pistachio

KALE CAESAR SALAD

hearts of romaine, aged parmesan,
cornbread crouton, roasted garlic
parmesan dressing



Second Course

ROASTED STATLER CHICKEN

cranberry pecan stuffing, cider pan jus

LOBSTER ROLL

lettuce, celery, citrus aioli, brioche bun
(+20 supplement)

WILD MUSHROOM TRUFFLE RAVIOLI

baby arugula, roasted mushrooms,
lemon, parmesan cream sauce

WESTER ROSS SALMON

roasted winter vegetables, leeks, mustard
dill sauce

NANTUCKET BAY SCALLOPS

crispy potato, chorizo, tomato fennel broth

SHORT RIB BURGER

aged cheddar, house pickles, jerk mayo,
lettuce, tomato, brioche bun, fries

Additions

CALVISIUS CAVIAR nantucket crisps, lemon crème fraiche, chives
black loz \$118 / 1.75oz \$205 / prestige loz \$140 / 1.75oz \$330

NANTUCKET OYSTERS

½ dozen \$28 dozen \$52



EXECUTIVE CHEF MICHAEL HERVIEUX & TEAM

For your convenience an automatic gratuity of 20% will be added to each guest check. 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 restrictions.