

Christmas Dinner

SOUP

NEW ENGLAND CLAM CHOWDER

4.95/6.95

ROASTED SWEET POTATO BISQUE

Spiced Pepitas, Micro Bulls Blood
4.95/6.95

Salad

GARDEN SALAD

Shaved Carrots, Red Onions, English Cucumber,
Cherry Tomatoes, Maple Balsamic Vinaigrette
5.95/7.95

WATERCRESS SALAD

Fresh Pomegranates, Orange Supreme, Toasted
Almonds, Shaved Fennel, White Balsamic Vinaigrette
6.95/9.95

Starters

NEW ENGLAND FISH CAKES

Petite Winter Greens Salad, Caper Remoulade Sauce
7.95

CHEESE FONDUE

Blend of Three Cheeses, Rosemary Focaccia Points,
Marinated Vegetables
9.95

STUFFED MUSHROOM

Spring Hill Angus Sweet Italian Sausage,
Cabot Sharp Cheddar, Herb Panko,
Crimini Mushroom, Roasted Garlic Aioli
7.95

Entrees

HERB CRUSTED PRIME RIB

12oz Herb Crusted Prime Rib, Whipped Potatoes,
Haricot Verts, Au Jus
22.95

DUCK BREAST

White Bean Ragout, Duck Bacon, Wilted Escarole,
Roasted Fingerling Potatoes, Orange & Tart Cherry Glace
22.95

PORCINI MUSHROOM & TRUFFLE RAVIOLI

NH Mushroom Co. Wild Mushrooms,
Caramelized Fennel & Onions, Wilted Watercress,
Crispy Herb Salad, Pecorino Cream Sauce
20.95

CIOPPINO

Steamed PEI Mussels, Jumbo Shrimp, Fresh Cod,
Crispy Pancetta, Spiced Tomato Broth,
Blistered Tomatoes, Roasted Red Peppers,
Parmesan Polenta, Gremolata Toast Points
22.95

GLAZED PORK CHOP

NH Maple Glazed, Stuffed with Roasted Apples &
Fennel, Pomme Anna, Confit Garlic Broccoli Rabe
21.95

Executive Chef Ryan Mayo