

# LOUNGE MENU

SERVING 5PM - CLOSE

## APPETIZERS...

<b>New England Clam Chowder</b>	9.95	<b>Crispy Shrimp Sambal</b>	15.95
<b>Shrimp &amp; Crab Spring Rolls</b>	15.95	<b>Prince Edward Island Mussels</b>	15.95
<b>Beef Carpaccio</b>	16.95	<b>Artisanal Cheese Plate</b>	19.95
<b>Jumbo Shrimp Cocktail</b>	16.95		

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## SALADS...

### ORGANIC BISTRO

Field Greens, Candied Walnuts, Goat Cheese,  
Cucumbers, Watermelon, Cranberries,  
White Balsamic Vinaigrette 15.95  
*With Chicken 7... With Shrimp 10*

### HEIRLOOM BEETS & GOAT CHEESE

Fried Goat Cheese, Red Oak, Pistachio Vinaigrette,  
Blood Orange, Crème Fraîche 15.95

### NEW ENGLAND LOBSTER SALAD

Mixed Greens, Crispy Potatoes & Leeks,  
Shallot Honey Mustard Vinaigrette 26.95

### TUNA NICOISE SALAD

Searched Ahi Tuna, Heirloom Tomato, Haricot Vert Puree,  
Cured Olives, Red Onion, Hardboiled Egg,  
New Potato, Herb Vinaigrette 23.95

### STEAK & BLUE WEDGE

Sliced NY Strip Steak, Crisp Iceberg,  
Cherry Tomatoes, Bacon, Scallions,  
Peppercorn Blue Cheese Dressing 24.95

### CHICKEN CAESAR SALAD

Crisp Romaine Wedge, Garlic Focaccia Croutons,  
Parmigiano Reggiano, Creamy Caesar Dressing 18.95

## WEEKLY FEATURE

CHEF'S WEEKLY ADDITIONS...

CHEFS JOHN BERRY & ADAM NARDIS WILL ENTICE YOU WITH A  
UNIQUE FEATURE EVERY WEEK

## COMFORT FOODS...

### PASTA POMODORI

Bucatini Pasta, San Marzano Tomatoes, Shaved Parmigiano  
Reggiano, Olive Oil, Micro Basil 19.95  
*With Chicken 7... With Shrimp 10*

### GOURMET GRILLED CHEESE

#### & SOUP COMBO

Granny Smith Apple, Soft Fontina, Creamy Brie,  
Toasted Multigrain Bread & Choice of Soup 18.95

### CRISPY FISH & CHIPS

North Atlantic Cod, Sea Salt & Malt Vinegar Ketchup,  
Key Lime & Ancho Chili Tartar Sauce 21.95

### GRILLED SCOTTISH SALMON

Honey Roasted Baby Carrots, Apple-Sherry Gastrique 27.95

### NEW ENGLAND HOT LOBSTER ROLL

Sautéed with Butter, Sea Salt & Fresh Herbs,  
Toasted Torpedo Roll 26.95

### SIGNATURE "M" BURGER

Crispy Onion Hay, Lettuce, Tomato,  
Housemade Coffee BBQ Sauce with French Fries 17.95

### STEAK FRITES

Top Sirloin, Parmesan Pomme Frites,  
Aged Maytag Blue Cheese Fondue 28.95

### CHICKEN PARILLA

All Natural, Simply Grilled, Roasted Chef's Vegetables,  
Sous Vide Steak Fries, Burnt Orange-Sage Buerre Blanc 21.95

HAPPY HOUR  
EVERY DAY 5-7