



APPETIZERS

KOREAN BBQ OCTOPUS 19
wakame / sesame / lime / sriracha

TUNA "NACHOS" 19
raw / sambal teriyaki / seaweed / sriracha

PT. JUDITH CALAMARI 16
roasted red pepper / charred corn
bacon / basil ailoli

SPRING ROLLS 16
crab / shrimp / two sauces

SHRIMP COCKTAIL 5.5 ea.
cocktail sauce / fresh lemon

LITTLENECK CLAMS 17
pinot gris + sea salt butter / burnt lemon /
snipped herbs / champagne / toast

SALADS

CHICKEN CAESER 21
focaccia / tapenade / aged parmesan
creamy lemon parmesan vinaigrette

ANCIENT GRAIN BOWL 17
avocado / olives / tomatoes / cucumbers
marinated feta / herb vinaigrette
salmon +12 chicken +7

STEAK & BLUE WEDGE 26
buttermilk blue cheese / bacon / tomato
scallion oil / red onion

WATERMELON SALAD 17
arugula / candied pistachio / house pulled
mozzarella / pickled red onion / micro basil
pinot noir vinaigrette
salmon +12 chicken +7

SANDWICHES

M BURGER 20
onion hay / coffee bbq / yukon fries / brioche

LOBSTER ROLL 28
hot or cold / brioche / yukon fries

FRENCH DIP 21
prime rib / caramelized onion / gruyere
red wine jus / yukon fries / baguette

COMFORTS

GLAZED SALMON 28
tangerine honey
miso roasted vegetables

BALSAMIC BBQ CHICKEN 24
crispy smashed new potatoes /
grilled asparagus / guinness + vermont
cheddar sauce

NY STEAK FRITES 29
maytag blue fondue / bourbon + bacon
sauce / herb fries

CAST IRON MEATBALLS 23
ricotta / four hour red sauce / caesar

FISH + CHIPS 24
tartar / lemon / yukon fries

SIDES

GARLIC + HERB FRIES 10
basil + dijon aioli

ROASTED BABY VEGETABLES 12
tangerine honey + almonds

Happy Hour Every Day 5-6:30 in Our Lounge
25% Off Lounge Menu
50% Off House Drinks