



Monday, February 18th 2019

Dinner Specials

Starters

- ~Farmstead Cheese Plate w/ Toasted Crostini & Coppa 26
White Angelique, Eidalon, Cave Aged Cheddar, Tuscan Sheep, Taleggio & Goat-Roquefort
- ~El Presedente Maki 15
Soft Shell Crab, Shiso & Cucumber – Seared Tuna, Red Tobiko, Wasabi Mayo & Eel Sauce
- ~Fish Tacos w/ Cucumber-Apple Salsa 15
Lightly Fried Haddock, Baby Arugula, Ripe Avocados & Spicy Mayo
- ~Cinnamon & Sugar Dry Rubbed House Wings 12
- ~Clam Fritters w/ House Tartar 10

Entrees

- ~85 Main's Choice Filet w/ House Béarnaise 40
Grill Seared Asparagus & Roasted Garlic Whipped Yukon Gold Potatoes
- ~Pan Seared Sea Scallops & Winter Squash Bisque 32
Apple-Wood Smoked Bacon, Basil Dressed Pea Tendrils & Sherry Cream
- ~Maine Lobster & Sherry Bisque 28
3 oz. Pulled Lobster Meat, Fresh Basil & Sherry Cream
- ~Choice Beef Bourguignon w/ Grilled Bread 26
Savory Red Wine Braise, Roasted Creminis & Roasted Garlic Whipped Yukons
- ~85 Main Meatloaf w/ Sherry-Mushroom Demi 26
Ground Peakebrook Farms Beef & Organic Pork,
Roasted Garlic Whipped Yukons & Garlic Seared Haricots Verts
- ~Winter Lager Fish & Chips 22
Sam Adam's Winter Lager Battered Native Haddock, House Slaw & Hand Cut Fries

Raw Bar Selection

- Savage Blonde ~ P.E.I., Canada ~ 3.00/each Red Point ~ P.E.I., Canada ~ 3.00/each
Blue Point ~ Long Island ~ 3.00/each Royal Miyagi ~ British Columbia ~ 3.00/each
Wellfleet ~ Wellfleet, MA ~ 3.00/each Quonset ~ Quonset, RI ~ 3.00/each
Cotuit ~ Cotuit Bay, Ma ~ 3.00/each

Drink Specials

- ~ Blueberry & Buddha Hand Cocktail ~
Blueberry Vodka, House Buddha Hand Simple Syrup, Fresh Lemon & Currant Juice on the Rocks

Featured Wine:

- ~ Cantine Colosi Salina Rosso 2015 ~
Luscious Hints of Morello Cherry & Blackberry w/ Elegant Hints of Flowers from the Mediterranean 11/37

~ 20% of All Cellar Wines ~