



Appetizers, Salads and Soups

The *Demi Portions* of Our Entrees also make great Appetizers

PEI Mussels *Agro Dolce*

Eggplant, tomatoes, olives, capers and golden raisins, sweet and sour

Eight

Carolina-Style Barbequed Short Ribs

Crispy potato, pickled watermelon

Eight

Mozzarella and Tiny Tomato Salad

Julienned prosciutto, arugula pesto

Eight

Seared Scallops with Corn

Apple smoked bacon broth

Ten

Soup du Jour

ever-changing creation

Seven

Steve's Seafood Chowder

a tradition continues...

Seven

Warm Spinach and Smoked Shrimp Salad

Mixed tomatoes, pine nuts, red onion, lemon-basil vinaigrette

Nine-fifty

Caesar Salad

Parmesan cheese, garlic croutons

choice of Mediterranean white anchovies or apple-smoked bacon

Eight-fifty

Baby Greens and Roasted Beet Salad

Walnuts, goat cheese, white balsamic vinaigrette

Seven

Watermelon and Goat Cheese Salad

Ice wine vinaigrette

Eight

Baby Iceberg Salad

Apple smoked bacon, tomato wedges, and creamy gorgonzola dressing

Seven

Our demi entrée portions make excellent appetizers or second courses

Early Dining Special: Guests ordering a full-sized entree before 5:30 receive a complimentary salad of the month and choice of dessert from our menu. This may not be combined with any other special promotion, coupon or discount.

Entrees

Shrimp and Scallops *Sophia*

Our signature dish, named for Sophia Peabody Hawthorne

sautéed shrimp and seared scallops with sauce béarnaise,
grilled asparagus, steamed spinach, herbed risotto

Twenty-eight ~~ Demi-Portion Eighteen

Suggested Wine: **Saarstein**, Riesling, Mosel-Saar-Ruwer, Germany, Bin #803

Haddock *Massachusetts Bay Colony*

Roasted fresh, local haddock topped with gently warmed crab, corn and basil salad,
lemon-dill Hollandaise, roasted potatoes, green beans,

Twenty-four ~~ Demi-Portion Fourteen

Suggested Wine: **Martin Codex**, Albarino, Rias Baixas, Spain, Bin #802

Chilled Citrus-Poached Salmon

Salad of avocado, cherry tomatoes, supreme oranges, jicama, baby arugula,
tossed with citrus vinaigrette

Twenty-two

Suggested Wine: **Rancho Zabaco**, Sauvignon Blanc, Russian River Valley, Bin #804

Pan-Roasted Halibut

Valencia orange-butter sauce, spring rice pilaf, wilted arugula,

Twenty-eight ~~ Demi-Portion Eighteen

Suggested Wine: **Kenwood**, Chardonnay, Sonoma County, Bin #107

Grilled Twelve-Ounce Pork Chop

Stewed tomato-caper-Kalamata olive sauce, mashed potatoes,
herb-marinated grilled zucchini

Twenty-six

Suggested Wine: **Martin Codex "Ergo" Rioja**, Rioja, Spain, Bin #905

Grilled Top Sirloin Steak

Cabernet demi-glace, au gratin potatoes, grilled asparagus

Twenty-five

Suggested Wine: **Sterling**, Merlot, Central Coast, Bin #606

Herb-Roasted Rack of Lamb

Fava bean, sweet potato and fennel sauté, cabernet, thyme and blackberry jus

Thirty ~~ Demi-Portion Twenty

Suggested Wine: **7 Deadly Zins**, Zinfandel, Lodi, Bin #906

Maple-Mustard Glazed Free Range Skillet Chicken

Fresh strawberry-walnut relish, sweet potatoes, sautéed green vegetables

Twenty-two ~~ Demi-Portion Fourteen

Suggested Wine: **Frei Brothers**, Chardonnay, Sonoma County, Bin #806

Light Summer Vegetable Stew

Eighteen ~~ Demi-Portion Eleven

Suggested Wine: **Pannotia**, Torrentes, Argentina, Bin #307

❖ *Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. All food is cooked to order and as you request.*

*Ж Parties of Six (6) or more will automatically be charged a gratuity
Please silence any cellphones, and use our lobby to for any cellphone calls.*