



Appetizers, Soups and Salads

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

Tuna Tartare

native tomatoes, ponzu-shiso dressing
Eleven dollars

Shrimp and Bananas Wrapped in Bacon

tamarind sauce, and red onion-balsamic marmalade
Eleven-fifty ~ Bananas only, Seven-Fifty

Tangerine-Seared Scallops

sugar snap peas, watercress and ginger-pinot gris reduction
Ten

Barbequed Baby Pork Riblets

cranberry-plum barbecue sauce with fried, shaved Vidalia onions
Nine-fifty

Spinach- and Goat Cheese-Stuffed Local Tomato

aged Grafton cheddar and toasted crumbs
Nine

Soup du Jour

an ever-changing creation
Seven

Steve's Seafood Chowder

of historic proportion, our well-loved version includes shrimp, scallops, haddock, clams and potatoes in a creamy New England-style soup
Seven-fifty

Native Heirloom Tomato Salad

fresh mozzarella, local basil, balsamic glaze, walnut oil, toasted walnuts
Nine-fifty

Warm Goat Cheese Salad

pumpkin seed-encrusted goat cheese, grilled asparagus, summer greens, blackberry verjus and EVOO
Nine-fifty

Caesar Salad

Parmesan cheese, garlic croutons
choice of Mediterranean white anchovies
or apple-smoked bacon
Eight-fifty

Raspberry Field Green Salad

raspberries, spiced pecans, Mandarin oranges, and raspberry vinaigrette
Nine-fifty

Early Dining Special: Guests ordering a full-sized entree before 5:30 will receive a complimentary small mesclun salad and a Chef's choice of dessert. This may not be combined with any other special promotion, coupon or discount.

Entrees

“Two if by Land and Sea”

tenderloin medallions and mustard seed-encrusted scallops seared in Maine mustard seed oil, red wine butter sauce, garlic mashed potatoes and roasted zucchini

Thirty ~~ Demi-Portion Twenty

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

Herb-Encrusted Haddock

lemon and fresh herbes de Provence encase locally-sourced fresh haddock,
lemon lavender butter, asparagus and basmati rice

Twenty-four ~~ Demi-Portion Sixteen

Oven-Roasted Salmon

topped with mint and basil gremolata,
served with two-pea risotto, sautéed watercress and asparagus

Twenty-two ~~ Demi-Portion Fifteen

Grilled Free-Range Chicken Breast

native peach and Pajarito fig marmalade, roasted Yukon gold potatoes,
and local green beans

Twenty-two ~~ Demi-Portion Fifteen

Grilled Pork Chop

tonkatsu broth, nappa cabbage, mixed mushrooms, peas and snap peas

Twenty-two

Grilled New York Sirloin

with barbeque demi-glace, chefs mushroom sauté, mashed potatoes and
grilled summer vegetables

Twenty-six

Heirloom Tomato, Eggplant and Vermont Goat Cheese Tower

native greens, gigandes beans, local tomato and fresh basil sauce

*Vegan version with roasted Yukon gold potatoes and mixed mushrooms

Eighteen ~~ Demi-Portion Eleven

❖ *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.*

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