



## Appetizers, Soups and Salads

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

### Seared Scallops

native cranberry cream, caramelized butternut squash

*Eleven*

### Cornmeal-Fried Oysters

fresh greens and buttermilk dressing with orange zest

*Nine*

### Braised Boneless Beef Short Ribs

hoisin-glazed eggplant

*Ten*

### Sautéed Local New England Mushrooms

roasted chestnut-onion soubise with orecchiette pasta and Parmesan cheese

*Nine-fifty*

### Native Apple and Roasted Pumpkin Bisque

a spicy and creamy vegetarian soup

*Seven-fifty*

### 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*



### Warm Spinach Salad

bacon, tomatoes and pecans  
with pan dressing

*Eight*



### Goat Cheese-Dried Cherry Salad

field greens, caramelized butternut  
squash and apple vinaigrette

*Nine*

### Caesar Salad

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

*Eight-fifty*

### Iceberg Salad

vine-ripened tomatoes, cucumbers and  
choice of dressing

*Eight*

**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.*



*This symbol indicates a gluten-free menu item.  
Some additional items can be modified. Please have your server check with the kitchen.*

## 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 and herbed risotto

*Twenty-eight ~~ Demi-Portion Eighteen*

### Slow-Braised Beef Short Ribs

twice-baked winter squash, stuffed with bacon and butternut squash, mashed potatoes,  
and onions and carrots stewed in braising broth with gigandes beans

*Twenty-two ~~ Demi-Portion Fifteen*

### Baked Haddock, the Maritimes

creamed oyster and spinach stew with fingerling potatoes

*Twenty-four ~~ Demi-Portion Sixteen*

### Hoisin-Glazed Roasted Salmon

steamed rice, spinach sautéed with eggplant, soy sauce and toasted sesame seeds

*Twenty-two ~~ Demi-Portion Fifteen*

### Grilled Free-Range Chicken Breast Dundee

Chef Steve's Dundee sauce of Scotch, cream and Dijon mustard, with toasted almonds,  
Lyonnais potatoes, roasted carrots and green beans

*Twenty-two ~~ Demi-Portion Fifteen*

### Grilled Pork Chop

roasted corn, native apples, grilled onion and cilantro relish, Lyonnais potatoes  
and maple-glazed delicata squash

*Twenty-two*

### Grilled New York Sirloin

onion- and mushroom-mashed potatoes, green beans  
and fresh thyme-Madeira demi-glace

*Twenty-six*

### Stuffed Eggplant, Spinach and Feta Rollitini

sautéed spinach, feta cheese and pine nuts,  
with plum tomato sauce, mozzarella and Parmesan cheese

*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.*

\*\* *Before placing your order, please inform your server if a person in your party has a food allergy.*

*Ж Parties of Six (6) or more will automatically be charged an 18% gratuity*

*Please silence any cell phones, and use our lobby for any cell phone calls.*



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