



Appetizers, Soups and Salads

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

Almond-Crusted Scallops

watercress, butternut squash, amaretto reduction

Ten

Braised Truffled Beef Terrine

cornichons, grain mustard, pickled vegetables, grilled sourdough bread

Nine

Crispy Duck Leg Confit

sour cherry reduction, arugula

Ten

Cornmeal-Fried Oysters

fresh greens and buttermilk dressing with orange zest

Nine

Apple and Butternut Squash Risotto

Eight-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

Mesclun Salad

goat cheese, candied walnuts, dried cherries and maple vinaigrette

Ten

Baby Arugula Salad

prosciutto, medjool dates, bleu cheese, sliced almonds and caramelized onion vinaigrette

Ten

Caesar Salad

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

Eight-fifty

Warm Spinach and Black Peppered Bacon Salad

pine nuts, golden raisins, Parmesan cheese and white balsamic vinaigrette

Ten

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 may 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-nine ~~ Demi-Portion Eighteen

Top Sirloin au Poivre

pink peppercorn-brandied sauce, truffled potato au gratin,
caramelized Brussels sprouts

Twenty-eight ~~ Demi-Portion Eighteen

Braised Lamb Shank

braising liqueur, parsnip-potato puree, roasted carrots

Twenty-seven

Grilled Salmon

brown sugar-butter sauce, caramelized butternut squash,
spicy winter-blend rice

Twenty-six ~~ Demi-Portion Seventeen

Pan-Roasted Monkfish

Tasso-beurre rouge sauce, smoky lentils, wilted greens

Twenty-seven ~~ Demi-Portion Seventeen

Grilled Pork Flat Iron Steak

Calvados-fennel sauce, roasted sweet potatoes, braised cabbage

Twenty-five ~~ Demi-Portion Seventeen

Olive and Parmesan-Crusted Swordfish

tomato-horseradish sauce, gorgonzola polenta cake, garlicky broccolini

Twenty eight ~~ Demi-Portion Eighteen

Herbed Bulgur Wheat-Stuffed Portabella

cashew puree, roasted carrots, wilted greens

Eighteen ~~ Demi-Portion Twelve

❖ *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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