



# *Dinner Menu*

## **APPETIZERS**

### **Baked Brie**

foie gras mousse, fig jam, puff pastry wrap

**15**

### **Duck Confit and Goat Cheese Bruschetta**

baby arugula, pomegranate molasses

**13**

### **Lobster Rangoon**

Maine lobster, herbed cream cheese, kimchee, sweet & spicy plum sauce

**14**

### **Prosciutto Wrapped Figs**

blood orange and balsamic reductions

**12**

## **SOUP**

### **Chicken and a Biscuit**

pulled chicken, celery, onion, carrot, herbed broth, dropped biscuit

**7.5**

## **SALADS**

### **Burrata Salad**

creamy burrata cheese, baby arugula, tomato, basil, red onion, extra virgin olive oil, balsamic reduction

**11**

### **Caesar**

crispy romaine, herbed croutons, asiago, creamy caesar dressing, white anchovies

**7**

### **Mixed Baby Greens**

cucumber, tomato, red onions, blueberries, honey dill vinaigrette

**9**

## **ENTREES**

### **Baked Haddock**

buttery crumble topped Atlantic haddock with rice pilaf and vegetable du jour

**16**

### **Bone-in Veal Parmesan**

lightly breaded veal chop, pomodoro, fresh mozzarella, home-made parpadalle pasta

**41**

## **ENTREES**

### **Chicken Gnocchi**

sautéed chicken breast, baby spinach, tomato, garlic, white wine-butter sauce, potato gnocchi

**24**

### **Grilled Duck Breast**

garlic mashed potato, sautéed spinach, bourbon demi-glace

**33**

### **Grilled Filet Mignon**

foie gras mousse, smashed potato

**43**

### **Pan Roasted Atlantic Salmon**

summer pilaf, green beans, blood orange hollandaise

**30**

### **Seafood Risotto**

Maine lobster, diver scallops, gulf shrimp, saffron basili

**43**

### **Spaghetti Squash Puttanesca**

oven roasted spaghetti squash with tomato, olive, capers, garlic and virgin olive oil

**16**

*Alert your server to any special dietary requirements.*

*51 Ellis Road, Westminster, MA 978-874-5900*