

NEW YEARS EVE 2009

-APPETIZERS-

Maine Jonah Crab Cakes

Roasted Apple Mayonnaise, Jicama & Pickled Red Cabbage \$13

Crispy Lobster Rangoons

Chinese Mustard and Sweet Rice Wine Sauce \$14

Traditional Antipasto

Buffalo Mozzarella, Hand Dipped Ricotta, Pecorino Toscana, Prosciutto, Mortadella, Salametto Dry Salame, Roasted Bell Peppers, Olives, and Eggplant Caponata Small \$11/Large \$18

Citrus Poached Jumbo Shrimp

Coconut, Crab & Cucumber Salad, Pineapple Coconut Vinaigrette \$11

Artisan Cheese Selection

Chef's Selection of Three Artisan Cheeses with Seasonal Accompaniments \$16

Lager Steamed PEI Mussels

PEI Mussels Sautéed with Chorizo and Scallions & Steamed Open in Lager \$11

Oysters on the Half Shell

Daily Selection with Chili Pepper Mignonette and Fresh Grated Horseradish \$2.25 each

Kobe Beef Carpaccio

Horseradish Dijon Cream, Fried Shallots & Cornichons \$15

Vanilla Salt Crusted Sea Scallops

Cauliflower Silk & Almond Brown Butter \$12

Hudson Valley Duck Prosciutto

Baby Arugula, Pineapple Melon Vinaigrette & Buffalo Mozzarella \$13

-SOUPS & SALADS-

New England Clam Chowder \$7

Lobster Bisque

Toasted Pistachio Cream & Lobster Oil \$9

Baby Romaine Salad

Toasted Pita, Kalamata Olives, Red Onion, Feta Cream & Oregano Vinaigrette \$8

Belgian Endive & Watercress Salad

Roasted Walnuts, Great Hill Blue Cheese & Walnut Shallot Vinaigrette \$8

- ENTREES -

Lobster & Scallop "Fra Diavlo"

Shucked Maine Lobster & New Bedford Sea Scallops Sautéed in a Spicy Tomato Broth with Tagliatelle & Finished with Shaved Parmesan Cheese \$25

Grilled Lamb Porterhouse

Soft Polenta, Sautéed Spinach & Red Wine Demi Glace \$24

Tap Room Sliders

Trio of Mini Angus Burgers: Foie Gras Aioli & Red Onion Marmalade, Italian Mustard Fruits with St. Andre Cheese, Balsamic Marinated Roma Tomatoes & Great Hill Blue Cheese.
All Served on an Herb Roll and Accompanied by Herb-Parmesan Hand-cut French Fries \$14

Pan Roasted Atlantic Salmon Filet

Brussel Sprouts, Wild Rice & Roasted Beet "Demi Glace" \$19

"Steak Frites"

Peppercorn Crusted Angus Sirloin Steak with Sweet Potato Fries, Creamed Spinach & Italian Mustard Fruit Aioli \$26

Pan Roasted Misty Knoll Farm Chicken Breast

Whipped Potatoes, Spaghetti Squash & Cider Glaze \$19

Bamboo Steamed Shrimp & Jumbo Sea Scallops

Baby Bok Choy, Spaghetti Cut Carrots, Jasmine Rice, Sweet Soy & Chili Sauces \$20

Grilled Molasses Brined Pork Chop

Confit Potatoes, Braised Winter Greens & Black Pepper Gastrique \$20

Grilled Jumbo Gulf Shrimp

Chick Pea Salad & Baby Arugula \$22

Please inform your server of any dietary restrictions, we would be more than happy to accommodate any requests that you may have.

The consumption of raw or undercooked meat or fish may contribute to food borne illness.

Cordially, Jack, Andrea & Jon Carnevale, Innkeepers
Peter Agostinelli, Executive Chef