

GLUTEN FREE MENU

STARTERS

NEW ENGLAND CLAM CHOWDER \$10
SMOKED BACON AND THYME

RHODE ISLAND STYLE CALAMARI \$15
CORN FLOUR FRIED, PEPPERONCINI AND GARLIC
AOLI

CHILLED COLOSSAL SHRIMPS \$16
CELERIAC AND GRAIN MUSTARD REMOULADE

MIXED GREENS AND SHAVED
VEGETABLE SALAD \$12
HONEY BALSAMIC, DIJON MUSTARD,
BUTTERMILK RANCH OR GREAT HILL BLUE
CHEESE DRESSINGS

*CAESAR SALAD \$12
ROMAINE HEARTS, CALAMATA OLIVES,
PARMESAN AND SPANISH ANCHOVIES

ENTREES

HONEY AND CHILI GRILLED CHICKEN \$24
ROASTED BRUSSELS SPROUTS AND CARROTS

*GRILLED BLACK ANGUS BEEF BURGER \$23
MASSACHUSETTS BLUE, NEW HAMPSHIRE
SWISS VERMONT CHEDDAR, GRILLED
MUSHROOM OR BACON CAFÉ FRIES,
BUTTERMILK FRIED ONION RINGS AND
PICKLE

*HEARTS OF ROMAINE CAESAR \$18
CALAMATA OLIVES AND SPANISH OLIVES
WITH GRILLED CHICKEN \$22
WITH GRILLED GULF SHRIMP \$24

*GRILLED NOVA SCOTIA SALMON \$26
SMOKED FINGERLING POTATOES AND
ROASTED BRUSSELS SPROUTS

WARM SHRIMP AND AVOCADO SALAD \$26
OVEN DRIED CHERRY TOMATOES,
BRIOCHE CROUTONS AND SHERRY
VINAIGRETTE

DESSERTS

\$9

FLOURLESS CHOCOLATE STACK
COCOA SAUCE, CHANTILLY CREAM,
BRANDIED CHERRY COMPOTE

TAHITIAN VANILLA CRÈME BRULEE
CITRUS COMPOTE, SESAME ALMOND TUILE

SELECTION OF ICE CREAMS AND SORBETS

EXECUTIVE CHEF MARK SAPIENZA

EXECUTIVE PASTRY CHEF RYAN PIKE

*These items are prepared raw, undercooked or cooked to order. Consuming raw or undercooked meals may increase your risk of food-borne illness, especially if you have certain medical conditions. Please inform your server if anyone in your party has a food allergy.

A 15% service charge will be added to all parties of 6 or more. For parties of 10 or more a 18% service charge and 3% administration fee will be added.

Please note: The service charge is distributed among service employees. No part of the administrative fee is distributed among servers.