

woodfire dining

starters

Charcuterie & Cheese Cured Meats and Cheese, Olives, Cornishon, Mustard, Pickled Vegetables

Warm Poached Oysters
Spinach and Puff Pastry, Lemon Sauce with Golden Whitefish Roe

Oak-Grilled Octopus Chorizo, Olives, Potatoes, Pickled Red Onion, Watercress, Lemon, Sherry Vinegar, Olive Oil

Wood Oven Roasted Maine Mussels Crème Fraiche, Garlic, Fresh Herbs, Dipping Bread

Field Greens Salad Cucumbers, Tomatoes, Radish, Carrot, Goat Cheese Crostini, Sherry Vinaigrette

Whole Leaf Caesar Salad Parmesan Reggiano, Sourdough Croutons

pasta

Maine Lobster Spaghetti Spicy Tomato Sauce, Garlic, Fresh Basil, White Wine

Shrimp & Scallop Angel Hair Pasta Fresh Tomatoes, Scallions, Chives, Brandy Cream Sauce

Lemon Chicken Tagliatelle Grilled Chicken Breast, Artichokes, Lemon, Cream, Italian Parsley, Parmesan

Kung Pao Spaghetti Peppers, Onions, Marinated Tofu, Peanuts, Spicy Kung Pao Sauce

oakwood fire grilled

Filet Mignon, 6 ounce Ribeye, 14 ounce New York Strip. 12 ounce Atlantic Swordfish Half Chicken, Boneless, Organic Free Range, Natural Jus Yellowfin Tuna, Sushi Grade Scottish Salmon

Cheeseburger

Freshly-Ground Beef Chuck, House-made Sesame Bun, Aged Cheddar

side dishes

White Truffle Mac & Cheese Sauteed Mushrooms Creamed Spinach Grilled Asparagus Lyonnaise Potatoes with Onion Confit wood oven roasted

Atlantic Halibut Red Wine Braised Beef Shortri

Crème Fraiche Mashed Potatoes Sweet Basil Mashed Potatoes Olive Oil & Horseradish Smashed Potatoes House-Cut French Fries