

GRANTS

RESTAURANT and BAR

NEW ENGLAND CLAM CHOWDER

SIMPLE CHOPPED SALAD

cucumber, radish, carrot, chick peas, tomato, olives, red onion, feta, white balsamic dressing

KALE CAESAR SALAD

red onion, toasted pumpkin seeds, cranberries, goat cheese caesar dressing & warm chickpea polenta croutons

ENTRÉE

ORGANIC BLACK PEARL SALMON

Chef's seasonal preparation

OUR SIGNATURE FILET MIGNON

Arethusa bleu cheese, potato puree, and broccoli rabe, red wine sauce

DAY BOAT SEA SCALLOPS

Chef's seasonal preparation

ROASTED BELL & EVANS FREE RANGE CHICKEN

Chef's seasonal preparation

DESSERT

APPLE CRISP

vanilla ice cream

NUTELLA PIE

whipped cream

WHITE CHOCOLATE CHEESECAKE

blueberry preserved, mascarpone whipped cream

Coffee, Tea, Soft Drinks

Per Person: \$50.00 (plus tax and gratuity)