

GRANTS

RESTAURANT and BAR

NEW ENGLAND CLAM CHOWDER

CRISPY LUMP CRAB CAKE

sweet pepper aioli & cilantro slaw

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

MUSTARD BBQ ORGANIC BLACK PEARL SALMON

lemon spaetzle, kale, dried cranberries, pickled apple, Meyer lemon beurre blanc

OUR SIGNATURE FILET MIGNON

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

DAY BOAT SEA SCALLOPS

Stonington red shrimp, Florida corn and green onion risotto, corn nage

SPICE ROASTED BELL & EVANS FREE RANGE CHICKEN

prosciutto wrapped asparagus bundle, tri-color roasted baby potatoes, truffle jus

DESSERT

LOCAL 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)