



## Happy New Year!

---

### SOCIABLES

---

#### DRUNKEN CLAMS \$12.50

dozen little necks, garlic ale house butter, crostini

PANCETTA WRAPPED JUMBO GULF SHRIMP \$12  
horseradish stuffed, drawn lemon butter

#### LETTUCE WRAPS \$6

chilled sriracha chicken, wrapped in romaine

---

### SOUPS & SALADS

---

#### NEW ENGLAND CLAM CHOWDER \$8.50

cornbread croutons, sugarcane bacon

#### LOBSTER BISQUE \$10

Maine lobster, pastry garni

#### MR. D'S SALAD \$8

mixed greens, tomatoes, mandarin oranges, dried cranberries, cheddar cheese, almonds, garlic dressing

#### CAESAR SALAD \$12

romaine, parmigiano reggiano, croutons, Caesar dressing  
*add grilled chicken \$2 add grilled shrimp \$4  
add grilled salmon \$5*

#### SALMON FILLET SALAD \$16

arugula, warm Atlantic salmon fillet, heirloom tomatoes, pecans, fried chickpeas, dill champagne vinaigrette

#### DRUNKEN GOAT CHEESE SALAD \$16

mixed greens, grilled chicken breast, pecans, strawberries, shredded Spanish-style red wine soaked goat cheese, cranberry vinaigrette

*\*Pair with a glass of The Seeker Riesling \$11*

*\*Pair with a glass of Uno Antigal Malbec \$11*

---

### ENTRÉES

---

#### BEEF BOLOGNESE \$19

beef tomato sauce, rigatoni, parmigiano reggiano

*\*Pair with our Spiced Mule \$12*

*Basil Hayden's bourbon, ginger beer, lime juice, simple syrup, bitters*

#### GRILLED GROUPER \$31

Atlantic grouper, tequila lime butter, parmesan cheddar polenta

*\*Pair with a glass of Prophecy Sauvignon Blanc \$8*

#### NEW YORK SIRLOIN \$34

center cut Angus, choice of roasted shallot butter, brandy demi, or au poivre, smashed garlic potato

*\*Pair with our Stormy Manhattan \$10*

*Buffalo Trace bourbon, sweet vermouth, ginger beer, bitters, cherry, orange slice*

#### CHICKEN FRANCAISE \$21

boneless breast, parmesan egg batter, lemon butter sauce, angel hair provencal

*\*Pair with Great Lakes Brewing Co. Wheat \$7.50*

#### FILET MIGNON \$36

6 oz Black Angus, roasted shallot butter, smashed garlic potato

*\*Pair with a glass of Clos du Bois Pinor Noir \$12*

#### SWORDFISH PAELLA \$32

North Atlantic swordfish, saffron rice, mussels, shrimp, clams, chorizo, preserved lemon, olive tapenade

*\*Pair with our Lime Rosemary Gimlet \$11*

*Empress 1908 gin, grapefruit juice, lime juice, rosemary simple syrup, rosemary sprig*

#### LEMON ROASTED SALMON FILLET \$26

lemon, herbs & butter, stewed lentils, tomato & spinach

*\*Pair with Ommegang Brewing Rare Vos \$8*

#### SEARED APPLE PORK CHOP \$29

center cut pork loin, apple-currant chutney, roasted root vegetables, apple cider demi-glace

*\*Pair with our Hudson Old Fashioned \$12*

*Hudson baby bourbon whiskey, bitters, oranges & cherries*

*Please let your server know of any food allergies when ordering and we will be happy to accommodate you.  
An automatic 18% gratuity will be added to the total check for parties of 6 people or more.*