

# DINNER MENU

## SOUPS

ALL SOUPS ARE HOMEMADE  
CUP 4.99 BOWL 7.99

### SOUP OF THE DAY

### NEW ENGLAND CLAM CHOWDER

### LOBSTER BISQUE

## APPETIZERS

### MARINATED OLIVES

ASSORTED OLIVES, GARLIC, OLIVE OIL  
5.99

### TRUFFLED FRITES

MATCHSTICK FRITES, ASIAGO CHEESE,  
WHITE TRUFFLE OIL  
7.99

### OLIVE TAPENADE

THREE OLIVE TAPENADE, BAKED PITA CHIPS  
7.99

### SOUTHWEST CHICKEN SPRING ROLLS

SPICY CHICKEN, CORN, PEPPER SPRING ROLL,  
CHIPOTLE RANCH  
9.99

### SAUTEED CRAB CAKE

DIJONNAISE SAUCE, COLE SLAW  
9.99

### MARINATED BEEF SATAYS\*

HOISIN SAUCE, SRIRACHI SAUCE, ASIAN SLAW  
10.99

### STEAMED PEI MUSSELS

WHITE WINE, GARLIC, TOMATOES, LINGUICA,  
FRENCH BREAD CRUSTINIS  
10.99

### DRY RUBBED BBQ RIBS

HALF RACK RIBS, ASIAN SLAW  
10.99

### PROSCIUTTO WRAPPED SCALLOPS

HONEY DIJON SAUCE  
11.99

### ROASTED GARLIC AND SPINACH FONDUE

SWEET ROASTED GARLIC, SPINACH, FONTINA  
CHEESE, BAKED PITA CHIPS  
11.99

### LOBSTER WONTONS

HOMEMADE LOBSTER AND ROASTED CORN  
WONTONS, SWEET CHILE SAUCE  
12.99

### TUNA TARTAR\*

AHI TUNA, PEPPERS, CILANTRO, SOY SAUCE,  
SRIRACHA SAUCE, MICRO GREENS, SWEET SOY  
GLAZE, BAKED PITA CHIPS  
12.99

### TUNISIAN SPICED LAMB CHOPS\*

SPICE RUBBED GRILLED LAMB CHOPS,  
LEMONGRASS OIL, NAPA CABBAGE SLAW  
12.99

### TWIN TENDERLOIN SLIDERS

SEARED BEEF TENDERLOIN MEDALLIONS, GOAT  
CHEESE, MICRO GREENS, RED ONION CRISPS, 41  
STEAK SAUCE, CHEESE ROLL  
13.99

### FRUIT AND CHEESE BOARDS

14.99

WHITE WINE- BRIE CHEESE, DILL HAVARTI  
CHEESE, RED GRAPE SALAD, PECANS, SLICED  
PEARS, CRACKERS

RED WINE- GREAT HILL BLUE CHEESE, NEW  
YORK DOUBLE CREAM CHEDDAR CHEESE, FIG  
JAM, CANDIED WALNUTS, RAISINS, CRACKERS

### MAIN STREET CHARCUTERIE PLATE

THIN SLICED PROSCIUTTO, SLICED SERRANO HAM,  
SLICED SOPRASETTA, GHERKIN PICKLES, OLIVE  
TAPENADE, GRILLED CIABATTA, CAPER BERRIES,  
FIG JAM  
16.99

## SALADS

### OUR HOUSE SALAD

FRESH FIELD GREENS, CHERRY TOMATOES,  
CUCUMBER, JULIENNED CARROTS,  
RED ONION, CHOICE OF DRESSING  
8.99

BALSAMIC VINAIGRETTE~CHAMPAGNE DIJON  
VINAIGRETTE~RASPBERRY AND ORANGE  
VINAIGRETTE~RANCH~GREAT HILL BLUE CHEESE DRESSING~  
HONEY AND THREE MUSTARD DRESSING

### BABY ARUGULA AND

### PROSCIUTTO SALAD

THIN SLICED PROSCIUTTO ATOP A BED OF BABY  
ARUGULA WITH SLICED VINE RIPENED  
TOMATOES, SHAVED PARMESAN CHEESE,  
BALSAMIC DRIZZLE AND ROASTED GARLIC OIL  
12.99

### CRANBERRY, WALNUT AND

### BLUE CHEESE SALAD

FRESH FIELD GREENS, CRUMBLER GREAT HILL  
FARMS BLUE CHEESE, DRIED CRANBERRIES, AND  
CANDIED WALNUTS WITH A DRIZZLE OF  
BALSAMIC VINAIGRETTE  
11.99

### CAESAR SALAD

ROMAINE LETTUCE SERVED WITH OUR CAESAR  
DRESSING, SHAVED ASIAGO CHEESE AND  
HOMEMADE GARLIC CROUTONS  
10.99

### MAIN STREET HARVEST SALAD

MIXED GREENS WITH ROASTED BUTTERNUT SQUASH, SLICED GRANNY SMITH  
APPLES, DRIED MISSION FIGS, PECANS AND HUMBOLDT FOG GOAT CHEESE  
WITH A MAPLE AND APPLE CIDER VINAIGRETTE  
15.99

## DINNER ENTREES

### RUSTIC GRILLED PIZZA OF THE DAY

GRILLED FLAT BREAD CRUST TOPPED WITH FRESH SEASONAL INGREDIENTS DAILY  
14.99

### SEASONAL VEGETABLE, PESTO AND GOAT CHEESE RISOTTO

SAUTEED SEASONAL VEGETABLES WITH BASIL PESTO, GOAT CHEESE AND FRESH  
HERBS IN A RICH ARBORIO RICE RISOTTO  
17.99

### DRY RUBBED BBQ RIBS

FULL RACK OF DRY RUBBED SLOW ROASTED RIBS TOSSED IN CHIPOTLE BBQ SAUCE  
"PATRICK STYLE" WITH STEAK FRIES AND COLE SLAW  
20.99

### HERB RUBBED ORGANIC CORNISH HEN

PAN ROASTED HERB RUBBED ORGANIC CORNISH HEN WITH PAN JUS, CHEF  
POTATOES AND SEASONAL VEGETABLES  
18.99/23.99

## CHEF BRANTLEY'S SPECIALTIES

### SEAFOOD FRIED RICE

SAUTEED SHRIMP, SEA SCALLOPS AND  
LOBSTER MEAT WITH JULIENNED SPRING  
VEGETABLES, BEAN SPROUTS, AND SESAME  
SEEDS OVER SOY GINGER FRIED RICE  
19.99/25.99

### LOBSTER AND PENNE GRATIN

SAUTEED LOBSTER, ASPARAGUS, SUN DRIED  
TOMATOES AND ONIONS OVER PENNE PASTA  
WITH A RICH CHEESE SAUCE AND HERB  
PANKO CRUST  
19.99/25.99

### BRAISED BEEF SHORT RIB OSSO BUCO

SLOW BRAISED OSSO BUCO STYLE BEEF SHORT RIB SERVED WITH CHEF'S POTATOES AND  
MIREPOIX OF VEGETABLES  
25.99

### PECAN CRUSTED FRESH ATLANTIC SALMON

FRESH ATLANTIC SALMON FILET TOPPED WITH A PECAN CRUST AND SERVED WITH CARMELIZED  
APPLE AND CRANBERRY COMPOTE, ROASTED GARLIC QUINOA AND SEASONAL VEGETABLES  
26.99

### GRILLED "SHADOW BENI" BONE IN RIBEYE STEAK\*

16 OZ. BONE IN RIBEYE BRUSHED WITH A CULANTRO AND CRUSHED CHILE PEPPER PESTO, CHEF  
POTATOES AND GRILLED ASPARAGUS SPEARS  
26.99

### GRILLED PETIT FILET MIGNON\*

GRILLED 4 OZ. PETITE FILET ATOP A GARLIC CROUTON WITH A THREE CHEESE DEMI GLACE, RED  
ONION CRISPS, CHEF POTATOES AND GRILLED ASPARAGUS SPEARS  
26.99

### BACON AND BLUE CHEESE CRUSTED SIRLOIN STEAK\*

8 OZ. SIRLOIN TOPPED WITH A BACON, BLUE CHEESE AND PANKO CRUST WITH CHEF POTATOES  
AND GRILLED ASPARAGUS SPEARS  
27.99

## SIDES

RICE PILAF	3.99	STEAK FRIES	2.99
ROASTED GARLIC QUINOA	3.99	SEASONAL VEGETABLES	4.99
CHEF'S NIGHTLY POTATO	3.99	GRILLED ASPARAGUS	4.99

## ENTIRE MENU AVAILABLE FOR TAKEOUT

\$5.00 PLATE CHARGE WILL BE ADDED TO SPLIT ENTREES

18 % GRATUITY ADDED TO PARTIES OF 6 OR MORE

\* CONSUMING RAW OR UNDERCOOKED MEAT CAN INCREASE YOUR CHANCES OF GETTING FOOD BORNE ILLNESS

CHEF CHRIS BRANTLEY  
CHEF JERMAINE SCARLETT

PROPRIETOR CHRIS MORRIS  
GENERAL MANAGER MICHELLE ST. MARTIN