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## DINNER

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### STARTERS

**\*Quonset Point Oysters, Narragansett / 16**  
six fresh shucked local oysters,  
sweet and sour celery root, cocktail sauce

**Shrimp Cocktail / 15**  
five jumbo shrimp,  
marinated cucumber, cocktail sauce

**Pumpkin Ravioli / 12**  
sage brown butter, roasted pecans,  
shaved granna padano

**Rhode Island Stuffed Quahogs / 10**  
chorizo, chopped clams, madeira,  
roasted bell pepper, lemon herb aioli

**North Atlantic Calamari / 12**  
local fried calamari, pepperoncini,  
onions, capers, classic marinara

**Crab Cakes / 13**  
apple wood smoked bacon,  
shaved fennel, apples, chipotle aioli

**Winter Vegetable Risotto / 10**  
parsnips, rutabaga, celery root,  
candy cane beets, chevre cheese

### SOUP

**Chef Thiele's Grand Chowder / 10**  
clam chowder, lobster meat, sea scallops, shrimp

**Roasted Butternut Squash Soup / 8**  
pumpkin oil, fresh sage, fall spiced croutons

**Winter Beet Soup / 8**  
crispy prosciutto, roasted beets, dill crème fraiche

**Four Time Award Winning Chili / 9**  
pancetta, italian sausage, three bean,  
seasoned crushed tomatoes

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### SALADS

**Warm Spinach Salad / 7**  
dried cranberries, chevre, butternut squash,  
pancetta, cider vinaigrette

**Caesar Salad / 8**  
traditional caesar salad, herbed croutons, baked parmesan crisp

**Field Greens Salad / 8**  
local apples, green grapes, granna padano,  
white balsamic vinaigrette  
*add shrimp \$6 \* chicken \$5 \* lobster salad \$7 \* salmon \$5*

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### SEA SELECTIONS

**Poached Newport Lobster / 36**  
pappardelle, apple wood smoked bacon cream,  
basil, wild mushrooms

**Parmesan And Dijon Encrusted Cod / 26**  
winter vegetable risotto, local swiss chard,  
pinot noir reduction

**Pancetta Wrapped Salmon / 28**  
basil whipped, potatoes, cider vinaigrette,  
apple- fennel slaw

**\*Ahi Tuna / 29**  
bacon lentils, roasted cippolini, baby carrots, blackberry  
balsamic reduction

### LAND SELECTIONS

**\*Bacon Wrapped 8Oz Filet / 36**  
garlic whipped potatoes, sautéed broccolini, herb butter

**\*14 Oz Sirloin Steak / 34**  
truffle macaroni and cheese, grilled asparagus, port demi

**\*Australian Rack Of Lamb / 36**  
grain mustard, wild mushroom risotto, baby carrots,  
natural jus reduction

**Cider Glazed Half Roasted Chicken / 22**  
pancetta mashed potatoes,  
sautéed spinach, wild mushrooms

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### ADDITIONAL SIDES / 5

truffle mac n cheese | roasted garlic whipped potatoes | rustic fries, winter risotto | sautéed spinach  
sautéed swiss chard | steamed broccolini | field greens side salad | grilled asparagus

*\*Raw shellfish and uncooked meats may pose certain health risks to some individuals.  
Please inform your server of any food allergies that you may have*

Ask your server about having a Dinner Party in Our Private Garden Room with a Specialty Menu Custom Made for You