



Serving Dinner Daily 4:30-10:00
 Friday and Saturday Lunch 1:00-4:30

Breakfast Daily 7:00-10:15
 Extended Breakfast Saturday until 12:00
 Sunday 12:30

Beginnings

North East Blue Crab Cake

Kafir Lime and Thai Ginger Aioli,
 Micro Cilantro Avocado Tapenade
 12.50

Vegetarian Tart du Jour

With side of greens and
 House made seasonal dressing
 8.50

Pan Seared Foie Gras

Pinot noir butter sauce
 Soft toasted brioche
 Blackberry nage
 16.00

Shrimp Cocktail

Lightly poached jumbo shrimp
 served with fresh cocktail sauce
 12.00

Warm Tomato Bruschetta

Cricket Creek Farm "tobasi" cheese gratin
 Aged balsamic vinegar, Grilled Pugliese
 bread
 11.00

Sirloin of Beef Carpaccio

Salted au poivre watermelon,
 Rawson Brook Farm goat cheese
 Micro mizuna & 25yr aged balsamic vinegar
 11.00

Tuna Tartar and Walu Ceviche Citron

Micro Wasabi and Meyer Lemon Granite
 Black Lava Sea salt, wasabi vinaigrette
 13.50

Soups

Vegetarian Soup du Jour 6.00
 Onion Soup 6.50

Salads

House Equinox Farm Salad

With candied walnuts
 sweet candied ginger
 Choice of
Balsamic vinaigrette
 OR
Sweet ginger and pear dressing
 9.50

Arugula and Parmesan Salad

With shaved fennel,
 lemon vinaigrette
 9.00

Crisp Iceberg Wedge Salad

With Farm Girl Farms heirloom tomato,
 Berkshire Blue Cheese
 8.50

Classic Caesar Salad

Crisp Romaine hearts tossed with our
 house made Caesar dressing, garlic
 croutons Topped with imported anchovies
 served in a Parmesan Tuile
 11.00

Baby Spinach Salad

Tossed with crispy wild boar bacon
 Oven cured plum tomatoes
 15 yr. aged balsamic & goat cheese
 vinaigrette
 9.00

Please inform your Server of any Health or Dietary restrictions so we may do our
 best to accommodate your needs.

Consuming raw or uncooked fish, meat or egg may increase the risk of food borne
 illness



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Specialty Dishes

Traditional Coq Au Vin

Locally raised chicken braised in red wine with baby carrots, pearl onions and Oyster mushrooms

19.00

Seared Rare Organic Salmon

Thai red chili salmon hand roll yuzu gelee, pickled watermelon radish Equinox Farm micro-green salad Prickly pear and black tea Jello

27.00

Seared Togarashi Dusted Diver scallops

Curried mascarpone crispy risotto, minted English pea puree, peppercress salad

27.00

Lobster Macaroni and Cheese

Maine Lobster Meat, Rawson Brook Farm Goat Cheese and Fresh Made Fuisilli

29.00

Thai Chili & Hoisin Braised Beef Short Ribs

Served with Barolo glazed pearl onions Chinese black tea scented creamy risotto

29.00

Lavender Butter Poached Lobster

“Sous vide” ciopollini onions Farm Girl Farms baby Bok choy Mango and Thai Chile puree

Vietnamese Soft summer roll 32.00

Berkshire Grown Daily Vegetarian Option

Market price

By The Seaside

Entrees are Served with Starch and Vegetable of the Moment

Organic Farm Raised Scottish Salmon

25.00

Grilled Swordfish

25.00

Grilled Diver Scallops (4)

Fresh Maine Coast scallops 26.00

Grilled Rare Tuna

Shipped Daily 28.00

Shrimp Scampi

Garlic and Butter
With local grown tomato 25.50

Saucy Selections

Accompany your grilled Entrée with one of these

Sauce Bordelaise

Sweet Soy and Lemon butter Sauce

Sea Salt and Roasted Red Pepper Coulis

Roasted Garlic and Savory Cream

Tarragon Beurre Blanc

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From The Grille

Entrees from the Grille are served with Starch and Vegetable Ala minute

Filet Mignon 8oz.	36.00	Berkshire Pork Chop 12oz	25.00
Domestic Lamb Chops 12oz, 3 chops per order	27.00	NY Strip Steak 10oz	25.50
Lukasik Game Farm Poussin Roti	19.00	Rib Eye Steak 12oz	26.50
Tenderloin Hanger Steak 10oz.	23.00	Flat Iron Steak	23.00

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Accompany your grilled Entrée with one of these

Sauce Bordelaise	Sweet Soy and Lemon butter Sauce
Sea Salt and Roasted Red Pepper Coulis	Roasted Garlic and Savory cream
Tarragon Beurre Blanc	

On The Side

Baked Potato	2.50	Pommes Frites	5.00
Purple Sticky Rice	3.00	Beer Battered Onion Rings	5.00
Risotto Cake	3.00	Creamed Spinach	3.50
Sautéed Wild Mushrooms	6.00		

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