



# Sit Down Menu

## SALAD COURSE

*Select One*

### SUMMER SALAD

Field greens, Lyman Orchards blueberries, sugared almonds, herbed goat cheese, radish, lemon poppy vinaigrette

### CONNECTICUT CAPRESE ♦

*Only available in August & September*

Burrata, roasted local heirloom tomatoes, fresh basil, EVOO, balsamic, garlic toast

### FARMHOUSE SALAD

Field greens, red onions, tomatoes, cucumbers, and carrots, shaved Pecorino, toast point, fresh herbed vinaigrette

### BURRATA SALAD ♦

Hand carved prosciutto, dried figs, micro arugula, honey dijon vinaigrette, crostini



## ENTRÉE COURSE

*Select Three*

### FILET MIGNON ♦

Sweet peppers and fried onions, goat cheese whipped potato, house steak sauce

### THE PRIME ♦

Grilled USDA Prime NY strip, Parmesan smashed potato, roasted mushrooms and shallots

### BRAISED SHORT RIB

Potato purée, summer vegetables, poblano peach BBQ sauce

### HONEY ROASTED ROTISSERIE CHICKEN

Cheddar cornbread cake, blistered French green beans, spiced lemon honey

### HONEY DIJON CHICKEN

Summer vegetable ratatouille, grilled eggplant, toasted quinoa

### CHICKEN JACQUELINE

Milanese style, traditional piccata sauce, fresh greens salad, Pecorino and fresh lemon

### GRILLED PORK CHOP

Mesquite rub, fried potato and pancetta hash, thyme infused honey

### STONINGTON DAY BOAT SCALLOPS ♦

Chipotle dusted and seared, summer vegetables, cauliflower mash, agave oil

### SEARED ATLANTIC SALMON

Local corn, red peppers, long grain black rice, smoked chili oil

### GRILLED SWORDFISH

Roasted summer squash, couscous, local tomato confit

### SEARED TWIN CRAB CAKES ♦

Roasted corn salad, lemon frisée, crisp pancetta

*Plant based option available upon request*

### ROASTED CORN POLENTA BOWL

Eggplant and fig caponata, fried basil

*In Addition To Three Entrees*