

Sit Down Menu



SALAD COURSE

Select One

SUMMER SALAD

Field greens, Lyman Orchards blueberries, sugared almonds, herbed goat cheese, radish, honey 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, tri-color tomatoes, English cucumbers, 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