



# Valentine's Day Specials!

## Smalls

### Bruschetta

*spinach, feta & roasted tomato finished with aged balsamic 10*

### Nicoise Spring Roll

*olive oil poached yellowfin, shredded carrot, olive & scallion wrapped in a thin paper shell and fried 12*

### Fried Oysters

*cornmeal crusted oysters with pickled cabbage slaw and cajun remoulade 12*

## Mid

### Artisanal Cheese Platter

*chevre chocolat, great hill blue, new england camembert, and black truffle cheddar served with toasted crostinis, fresh fruit, and a morello cherry compote 20*

### Duck Confit

*leg and thigh, scallion crepe, poached asian pear, garlic-ginger chutney 14*

## Entrees

### Seared Scallops

*new bedford scallops, green onion & cashew risotto, ginger balsamic reduction 26*

### Filet Mignon

*8oz filet served with sweet pea mashed potatoes, bordeaux reduction and foie butter 29*

### Roasted Chicken

*pan roasted chicken breast finished with our four cheese blend served with brussel sprout & cauliflower "rice" and a garlic butter pan sauce 18*

### Ravioli

*goat cheese & basil ravioli with roasted sweet potato, cannellini beans, 6 hour tomatoes in a lemon & sherry beurre blanc 19*

## Draft List

### ALLAGASH WHITE

5.0% - *Belgian Style Witbier - Portland, ME*

### ALLTECH KENTUCKY BOURBON ALE

8.19% - *American Strong Ale - Lexington, KY*

### BUD LIGHT

4.2% - *American Light Lager - St Louis, MO*

### \*BUZZARD'S BAY GOLDEN FLOUNDER

4.8% - *American Golden Ale - Westport, MA*

### \*CITIZEN CIDER UNIFIED PRESS

6.8% - *Original Cider - Burlington, VT*

### \*EVIL GENIUS NEW PHONE WHO DIS?

6% - *Caramel Macchiato Porter - Philadelphia, PA*

### GUINNESS STOUT

4.2% - *Dry Stout - Dublin, Ireland*

### \*HARPOON WINTER WARMER

5.9% - *Holiday Ale - Boston, MA*

### \*JOLLY TRAVELER WINTER SHANDY

4.4% - *Winter Shandy - Burlington, VT*

### LAGUNITAS IPA

6.2% - *American IPA - Petaluma, CA*

### \*JACK'S ABBY KIWI RISING

8.5% - *Double IPL - Framingham, MA*

### \*SHIPYARD PUMPKINHEAD

4.7% - *Pumpkin Ale - Portland, ME*

### SAM ADAMS COLD SNAP

5.3% - *Witbier - Boston, MA*

### BERRY SANGRIA

*Mattapoisett, MA*

## Wine Specials

### Belle Ambiance Pinot Noir

*Manteca, CA G-7 B-24*

### Tortoise Creek Pinot Noir

*Oakville, CA G-7.5 B-26*

### Belle Ambiance Chardonnay

*Manteca, CA G-7 B-24*

## Featured Cocktails

### Elyx Martini

*absolut Elyx vodka, blue cheese stuffed olives,  
served in a copper martini glass*

### Vanilla Coke

*jim bean vanilla & coke*

### Fig Mule

*figenza fig flavored vodka, fresh lime juice,  
ginger beer*

### Pineapple Fused

*bacardi pineapple, pineapple juice*

### Peppermint Mocha Martini

*vodka, kahlúa, peppermint schnapps, milk*

### Pumpkin Martini

*vanilla vodka, rum chata, pumpkin liqueur,  
cinnamon sugar rim*

## Desserts

### Irish Coffee Crème Brûlée

### Raspberry-White Chocolate Bread Pudding

*with vanilla ice cream & chocolate sauce*