

Appetizers

Yesterdays Soup

It's Always Special...

8.

Pork Belly!!!

Sweet & Spicy B.B.Q. Glaze, Pickled Green Apple & Red Onion Relish, Deviled Egg Sauce

13.

Burrata & Toast

Cracked Pepper Honey, Black Truffle Sea Salt, Micro Greens, E.V.O.O.

13.

Grilled Octopus

Homemade Chorizo, Cannellini Beans, Blistered Tomatoes, Feta

14./27.

Sam's Corned Beef

Short Rib, House Mustard, Grilled Rye, Brussel Sprout Slaw

13.

Lump Crab Cake

Lemon Cayenne Mayo, Grilled Corn Salsa

13./26.

Sam's Corned Beef

Short Rib, House Mustard, Grilled Rye, Brussel Sprout Slaw

13.

Caesar Salad

Romaine, Broken Croutons, Classic Dressing

11.

A Salad

Boston Bibb, Spiced Pecans, Whipped Goat Cheese, Roasted Pears, Stone Fruit Vinaigrette

11.

Sides

MIX french fries – mac & cheese – sweet potato fries – fried brussel sprouts – fingerling potatoes – seasonal veggies

8.

Main Course

Atlantic Salmon

Greek Salad, Feta, Kalamata Olives, Fingerling Potatoes, Fresh Oregano Lemon Vinaigrette, Spinach Oil

27.

Halibut

Plantain Crusted, Mirepoix Veggies, Orange Saffron Beurre Blanc, Potato Puree

32.

House Made Ravioli

"What's in Season" Preparation

P/A

Jumbo Shrimp

Baby Spinach & Artichoke Risotto, Scampi Garlic Butter, Capers

30.

Beef Short Rib

Maine Lobster & Chive Mashed Potato, Onion Crisps, Zinfandel Braising Gravy

36.

Hanger Steak

Smoked Blue Cheese Mayo, Cherry Tomato & Basil Salsa, Double Dipped Crispy Fries

32.

The Pork Chop

Pink Peppercorn Crusted, Fried Apples, Potato-Pearl Onion Hash, Brandy Demi

27.

Sam's "Beer Can" Roast Chicken

CARTON IPA, Garlic Sauce, Root Vegetable Fricassee

24.

*Please inform us of any allergies or food prejudices as we will try to accommodate you. Substitutions are **limited** and you will receive a **scathing** glance from the chef. Enjoy!...*

Menu items & prices might change occasionally.