



FIREPLACE ROOM RESTAURANT

DINNER MENU

SMALL PLATES

CRISPY CHICKEN

served bone-in or boneless,
buffalo, sweet chili habanero,
garlic rosemary sea salt or spicy barbeque 10

MEATBALLS

roasted tomato sauce, whipped ricotta,
warm focaccia 12

FRIED CALAMARI

fried banana peppers, marinara sauce 10

HUMMUS SLATE

roasted red pepper hummus, grilled naan, fried chic
peas with cucumber tomato feta salad 12

CHARCUTERIE BOARD

assorted meats & cheeses, homemade marmalade
and rosemary honey 16

MAC & CHEESE

mixed cheeses with a brioche crumb topping 12

BRUSSELS BRUSCHETTA

grilled baguette, red pepper garlic oil,
bacon, Brussels sprout, classic mornay 12

DAYBOAT SCALLOPS

marinated pan seared scallops, apple gastrique,
pickled apple, puffed farro 18

SHRIMP COCKTAIL

5 jumbo shrimp dressed with a cocktail sauce,
lemon zest, grated horseradish, served on a bed of ice
20

SOUP & SALAD

ADD TO ANY GARDEN ITEM

chicken • steak • salmon • shrimp • scallops

6 9 8 11 12

CLASSIC WEDGE

iceberg wedge topped with tomatoes, red onions,
bacon, bleu cheese crumbles and house made
blue cheese dressing 12

CAESAR SALAD

grilled Romaine, savory crouton crumble,
parmesan crisp 12

GRILLED WINTER COBB

roasted butternut squash, pickled red onion,
candied walnuts, goat cheese, bacon crumble
and house made vinaigrette 12

CLAM CHOWDER

classic creamy New England Chowder
cup 7 bowl 14

HOUSE CHILI

cup 7 bowl 14

WHEATBERRY SALAD

arugula, roasted strawberry, almonds,
dried cranberry, goat cheese
with a strawberry thyme vinaigrette 12

GARDEN SALAD

baby greens, tomatoes, cucumbers, red onions
with choice of dressing 12

ANTIPASTO

pepperoncini, banana pepper,
aged provolone, rosso salami, prosciutto,
red onion, Kalamata olives, house balsamic 13

ENTRÉES

ASIAN SALMON

udon noodle stir fry, wasabi cream sauce,
Hijiki salad, house glaze 24

BEEF SHORT RIB

5 hour braised short rib, mushroom leek farro risotto,
port wine reduction 38

VEAL OSSO BUCCO

classic osso bucco, bucatini pasta, veal demi glaze 35

STUFFED CHICKEN STATLER

roasted sweet potato, sundried tomatoes,
goat cheese with mashed potatoes, vegetable hash,
hazelnut cream sauce 27

CHICKEN PARMESAN

6 hour red sauce, fresh basil, local mozzarella,
bucatini pasta, pecorino 25

PAN SEARED SAVORY HADDOCK

savory crumbles, scalloped potatoes,
local seasonal vegetables, balsamic reduction 30

ROASTED CAULIFLOWER STEAK

butternut squash purée, spinach purée, chateau
potatoes, classic gremolata 22

CHEF'S CATCH

locally caught fresh fish,
ask your server for today's selection
-market price-

RAMEN STIR FRY

ramen tossed with seasonal vegetables,
spicy sesame, citrus and soy 18
add chicken 6 • steak 9 • salmon 8
shrimp 11 • scallops 12

BACON JAM BURGER

black angus ground beef, pickled onion, lettuce,
cheddar cheese, steak sauce, bacon jam,
fried egg and a side of fries 16

FPR BURGER

black angus ground beef with lettuce, tomato, fried
onion rings, Havarti cheese, roasted jalapeno aioli
and a side of fries 16

VEGGIE BURGER

curried chickpeas quinoa burger topped with
pickled onion, mixed greens and sambal aioli 16

A LA CARTE

Includes choice of two sides

8OZ FILET MIGNON 42

14OZ BRANDT SIRLOIN 52

14OZ BONE-IN PORK CHOP 28

14OZ PRIME SIRLOIN 52

SIDES 7

BROCCOLINI/GARLIC MASHED/
VEGETABLE DU JOUR/TRUFFLE FRIES/
SWEET POTATO FRIES/SCALLOPED
POTATOES/ROASTED MUSHROOMS/
CHATEAU POTATO /
HANDCUT FRIES 4

HERB BUTTER OR STEAK SAUCE 1 / BACON JAM OR COFFEE RUB 2
AU POIVRE OR BACON WRAPPED 3 / BLUE CHEESE & BACON CRUST- 4