



FIREPLACE ROOM
RESTAURANT
DINNER MENU

SMALL PLATES

NATIVE OYSTERS

on the half shell, champagne vinegar granita, lemon, cocktail sauce, horseradish 15

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

roasted garlic and lemon aioli, banana pepper and peppadew relish 10

ASIAN SALMON LETTUCE WRAPS

roasted salmon, Boston Bibb lettuce, ponzu sauce, chive sprigs 10

HUMMUS SLATE

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

CHARCUTERIE BOARD

assorted meats & cheeses, homemade marmalade and rosemary honey 16

HEIRLOOM TOMATO

BRUSCHETTA

warm focaccia, balsamic reduction, FPR garden garnish 12

DAYBOAT SCALLOPS

marinated pan seared scallops, chive powder, pickled radish, hot pepper purée, FPR garden garnish 18

SHRIMP COCKTAIL

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

MAC & CHEESE

mixed cheeses with a brioche crumb topping 12

SOUP & SALAD

ADD TO ANY GARDEN ITEM

chicken • steak • salmon • shrimp • scallops

6 9 8 11 12

STEAKHOUSE SALAD

bavette steak, plum tomato, pickled red onion, cucumbers, topped with bacon bits, blue cheese crumbles and choice of dressing 18

WHEATBERRY SALAD

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

CLAM CHOWDER

classic creamy New England Chowder cup 7 bowl 14

CAESAR SALAD

grilled Romaine, savory crouton crumble, parmesan crisp 12

CLASSIC WEDGE

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

SALMON SALAD

pan seared salmon over mixed greens, sundried tomato, smoked gouda, toasted sunflower seeds, candied walnuts and a pesto vinaigrette 18

GARDEN SALAD

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

NUT AND BERRY SALAD

mixed berries, goat cheese, candied walnuts, honey vinaigrette 13

ENTRÉES

ADD TO ANY ENTRÉE

chicken 6 • steak 9 • salmon 8 • shrimp 11 • scallops 12

TZATZIKI SALMON

pan seared salmon over lemon chateau potato, roasted broccolini with a tomato, cucumber, radish salsa topped with lemon dill tzatziki sauce 24

SUMMER TROUT

pan seared rainbow trout, carrot cream sauce, local vegetables, 2 u-10 scallops, pickled tri colored carrots 35

BUTTER POACHED HALIBUT

cauliflower purée, pickled radish, crumbled pancetta, roasted local mushrooms, lemon oil, scalloped potatoes 40

ORIENTAL STIR FRY

orzo tossed with seasonal vegetables, spicy sesame, citrus and soy 18

CHICKEN PARMESAN

6hour 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

classic romesco, blistered vine ripened tomatoes 22

CHEF'S CATCH

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

STUFFED CHICKEN STATLER

apricot marmalade, smoked gouda, caramelized onions, served over summer squash, zucchini & chateau potatoes, roasted tomato demi glaze 27

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
- 8OZ SWORDFISH 25

ADDITIONS

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

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