

BRUNCH SPECIALS

Sunday, May 13, 2012

LOBSTER BISQUE

ricotta dumplings, tarragon cream

8

WILD MUSHROOM OMELETTE

with fontina cheese

served with home fries & mixed greens

13

STRAWBERRY & BANANA PANCAKES

with caramelized pistachios

choice of bacon or chicken apple sausage

11

ROASTED LOBSTER SALAD

fennel, frisée, grapefruit, spring peas,

pecans, goat cheese, meyer lemon vinaigrette

22

CHICKEN RISOTTO

shiitake, sun dried tomatoes, spinach,

basil, manchego cheese

20

RAW BAR

YAQUINA OYSTERS	Oregon	2.50/each
BEAUSOLEIL OYSTERS	New Brunswick	1.75/each
BLUE POINT OYSTERS	Connecticut	1.75/each
MALPEQUE OYSTERS	Prince Edward Island	1.75/each
WELLFLEET OYSTERS	Massachusetts	1.75/each
LITTLENECK CLAMS	New England	.75/each

served with sherry mignonette and cocktail sauce

WINES BY THE GLASS

Brut Rosé, Gruet NV <i>Albuquerque, New Mexico</i>	10
Cava Brut Nature, Mercat NV <i>Sant Saduri d'Anoia, Spain</i>	9
Muscadet Sevre & Maine, de l'Ecu 2010 <i>Loire Valley, France</i>	8
Sancerre, Laurent Gérard 2011 <i>Loire Valley, France</i>	11
Chardonnay Mâcon Pierreclos, 2010 <i>Burgundy, France</i>	10
Riesling "Piesporter Michelsberg" Selbach 2011 <i>Mosel, Germany</i>	8
Merlot/Syrah, North Square Rosso 2008 <i>North Fork, Long Island</i>	8
Pinot Noir, Domaine Antugnac 2011 <i>Valée de l'Aude, France</i>	10
Sangiovese "Rubio," San Polo 2010 <i>Tuscany, Italy</i>	8
Monastrell, "Hecula" Familia Castano 2009 <i>Yecla, Spain</i>	9
Cabernet/Merlot, Claar Cellars 2008 <i>Columbia Valley, Washington</i>	9
Shiraz "Secateurs" A.A. Badenhorst 2010 <i>Coastal Region, South Africa</i>	10

There will be a \$2 charge for splitting items

18% service will be added to room charges and parties of six or more