

Lobby Living Room
Sunday and Monday selections

Soup and Salad

French-Style three onion soup and Gruyère cheese crouton \$10

Traditional New England clam chowder with oyster crackers \$10

Fall baby leaf salad, fine local herbs, candied pumpkin seeds, the best-mixed greens you ever had \$10

Classic Caesar Salad \$10

With chicken or jumbo shrimp \$16 *With Lobster* \$20

Sandwiches

(All sandwiches served with choice of french fries or mixed greens)

Turkey club on toasted brioche with applewood smoked bacon and pesto mayonnaise \$12

Marinated and grilled vegetables in a spinach wrap with local goat's milk cheese \$12

*Grilled 8-oz. kobe burger with onion, tomato confit, swiss cheese** \$12

New England 1-lb. lobster roll on griddled brioche bun with Old Bay®-spiced french fries \$20

American Favorites

Spaghetti bolognese with parmigiano-reggiano \$17

*Grilled 7-oz. New York sirloin strip steak, mushroom sauce, whipped potatoes and sautéed green bean** \$20

Jumbo shrimp and spaghetti carbonara with bacon and parmigiano-reggiano \$20

*Roasted Atlantic Salmon, fennel-orzo "risotto," small lemon-scented salad** \$20

*Roasted Vermont Farm chicken, truffled mac and cheese** \$20

Desserts and Cheese

Variety of New England and international artisan cheese

Three-pieces \$12 *Five-pieces* \$17

Sorbet or ice cream 2 Scoops \$6

Rich chocolate mousse cake \$9

Flourless chocolate cake \$9

Seasonal cheesecake \$9

Boston cream pie \$9

Mixed seasonal berries \$11

Handmade harbor sweet chocolate box 10 pieces \$16

* These items are served raw or cooked-to-order. The consumption of raw or undercooked meat, poultry, seafood, shellfish and/or eggs may increase the risk of food borne illness.

12/02/09