



## LATE SPRING/SUMMER 2021 ~ DINNER ~ AFTER FIVE

### ★ Small Plates and Shareables ★

**Our Signature Clam Chowder, 10.**

**Spicy White Bean and Sweet Corn Gazpacho, 9.**  
roasted red pepper jam, corn salsa, petite greens

**Potato Cakes**  
served with sour cream and applesauce, 12.

***Our Own Famous 1776 Brand™ Sausage Sampler***  
three sausage varieties served with Dijon mustard, 12.

**Clams Casino**  
broiled in the shell with garlic, butter and sweet pepper, topped with bacon, 16.

**Seared Sea Scallops**  
summer corn purée, Fresno chili relish, avocado mousse, bacon crumble, 22.

**Barbecued Pulled Chicken Tostada**  
queso fresco, Pico de Gallo, cilantro lime crema, 14.

### ★ Salads ★

**Caesar Salad**  
romaine lettuce, Asiago cheese, house-made croutons, and Caesar dressing, 15.

*Additions:*

*Herb Grilled Chicken, 9. Garlic Marinated Shrimp, 10. \*Seared Salmon, 14. \*Seared Flat Iron Steak, 14.*

**Gris Grain Bowl**  
quinoa, grape tomatoes, avocado, English cucumber, pickled red onion, feta cheese,  
roasted red pepper vinaigrette, 14.

*Additions:*

*Herb Grilled Chicken, 9. Garlic Marinated Shrimp, 10. \*Seared Salmon, 14. \*Seared Flat Iron Steak, 14.*

**Summer Arugula**  
candied ginger, citrus-roasted almonds, feta and mango vinaigrette, 15.

*Additions:*

*Herb Grilled Chicken, 9. Garlic Marinated Shrimp, 10. \*Seared Salmon, 14. \*Seared Flat Iron Steak, 14.*



★ Main Dishes ★

**Grilled Shrimp and Sea Scallop Salad**

mixed greens, avocado, pickled radish, cucumber, charred corn salsa,  
Meyer lemon and roast chili vinaigrette, 34.

**Cheese Tortellini**

heirloom tomatoes, basil pesto, burrata and toasted pine nuts, 22.

*Add: Herb Grilled Chicken, +9. Garlic Marinated Shrimp, +10. Seared Salmon, +14.*

**Seared Faroe Island Salmon**

toasted orzo, Kalamata olive, asparagus, roasted Fresno chilies, tomato basil jus, 30.

**Baked Cod with Gremolata Crust**

scampi shrimp, grilled artichoke, heirloom tomato, Jasmine rice and peas, 34.

**Buttermilk Fried Statler Chicken Breast**

white cheddar and potato purée, sriracha tears, sautéed greens, 28.

**Slow-Cooked Baby Back Ribs**

charred corn on the cob, bacon and green onion fingerling potato salad, 29.

**Grilled Filet Mignon**

roasted asparagus, fingerling potatoes, gorgonzola fondue, 40.

**Short Ribs of Beef**

sautéed spinach, whipped potatoes, port wine demi-glace, 36.

**Wine Bar Bistro Steak**

white truffle-laced pomme frites, arugula salad, red wine jus, 30.

**Chef's Market Fresh Seafood Addition**

**Sides** 7. each

**Roasted Asparagus     Jasmine Rice and Peas**

**Green Onion Bacon Fingerling Potato Salad     Charred Corn on the Cob**

Executive Chef Shaheed Toppin/Sous Chef Eric Bond

Dietary needs menu available upon request. \*Certain meat or seafood items may be cooked to order, per request.  
"Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food-borne illness."