

Small Plates

Pumpkin Soup	10
Black Pepper Dumpling • Pumpkin Seed Oil	
Grilled Burrata Bruschetta	19
Fresh Burrata • Shaved Prosciutto • Roasted Tomato Chutney • Olive Tapenade • Aged Balsamic	
Butternut Squash Risotto GF	26
Roasted Butternut Squash • Aged Parmesan Cheese • Rocket Arugula	
Truffle Fries	18
Shoestring Fries • Shaved Burgundy Truffles • 12 Month Aged Parmesan	
Gochujang Brussel Sprouts DF	16
Hoisin Sauce • Scallions • Toasted Peanuts • Cilantro	
White Bean and Feta Dip	15
Cucumber • Cured Olives • Feta • Stuffed Grape Leaves • Pickled Vegetables • EVOO Chickpeas	
Sesame Crusted Ribs DF	23
Hoisin Glazed Ribs • Peanut Crust • Jasmine Rice	

Salads

New Seabury Chopped Salad GF	15
Iceberg & Romaine • Smoked Bacon • Cucumber • Radish • Hearts of Palm • Avocado Red Onion • Heirloom Grape Tomato • Signature Vinaigrette	
	Petite Size 9
Romaine Heart Caesar GF	15
White Anchovy • Shaved Parmesan • Polenta Crouton	
	Petite Size 9
Harvest Salad GF VG	16
Roasted Butternut Squash • Baby Kale • Arugula • Pink Lady Apple • Candied Pecans Cave Aged Cheddar	
Beet & Honey Nut Squash GF	18
Roasted Beets • Poached Pears • Honey Nut Squash Yogurt • Pistachio Granola	
Add Protein	
Grilled Chicken 11 • Salmon* 21 • Shrimp (Five) 22	

Pizzas

Quattro Formaggio VG	15
San Marzano Tomatoes • Mozzarella Cheese • Parmesan • Jack Blend • Fontina	
Wild Mushroom VG	18
Hen of The Wood • Beach Mushroom • King Oyster Mushroom • Fontina Boursin Bechamel & Truffle Oil	
Eggplant & Roasted Tomato VG	19
Herb Ricotta • Pine Nut • Roasted Red Pepper • Baby Arugula	

Gluten Free Crust Option Available

Pastas

Lobster Capellini

Lobster Claw, Knuckle, & Tail Meat • Tomato Basil Cream • Roasted Garlic • Aged Parmesan

36

Pumpkin Ravioli VG

Squash Puree • Burrata • Pomegranate Agrodolce • Pumpkin Seeds • Baby Kale

28

Grecian Chicken

Pan Roasted Statler Breast • Olives • Feta Cheese • Green Bean Marie • Toasted Orzo

29

Gluten Free Pasta Option Available

Entrées

Pan Seared Lamb Rack GF

Patatas Bravas • Red Chili Oil • Citrus Yogurt Sauce • Herb Roasted Carrots
Rosemary Scented Jus

42

Steak Au Poivre

14 oz Prime NY Strip Steak • Dijon Cognac & Peppercorn Cream • Baked Truffle Mac & Cheese
Roasted Okinawa Sweet Potatoes • Haricots Verts • Onions

MP

Baked Cod

Scampi Shrimp • Apple Cider Red Cabbage • Crushed Garlic Yukon Potatoes
Cranberry Remoulade

35

French Onion Burger

7x Beef • Brioche Bun • Bacon Onion Jam • Leaf Lettuce • Tomato • Swiss Cheese
Crispy Fried Onions

23

Cedar Plank Salmon GF

Maple Butter Roasted Brussel Sprouts • Roasted Sweet Potatoes • Citrus Beurre Blanc

33

Pan Seared Halibut GF

Butternut Squash Risotto • Roast Tomato & Garlic Crust • Aged Parmesan

34

Simply Prepared Fish Selections GF

Seasoned Fresh Seafood • Butter Poached Baby Carrots • Asparagus

Salmon

Grilled or Blackened

32

Shrimp

Grilled or Blackened

32

Cod Loin

Grilled or Blackened

33

Halibut

Seared or Blackened

34

Sides 7

Green Bean Marie • Baked Potato • French Fries • Asparagus • Sauteed Spinach
Garlic Crushed Yukon Gold Potatoes • Roasted Heirloom Carrots
Truffle Shuffle (replace a starch with Truffle Fries to enhance your meal)

Please Note: not all ingredients are listed. Before placing your order, please inform your server if a person in your party has a food allergy. Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. An 18% gratuity will be added to your check.

Allergy Guide

DF Dairy Free

GF Gluten Free

VG Vegetarian (Lacto-Ovo Vegetarian)