
1ST GEAR

The freshest Local Oysters, Iced on ½ shell, homemade Cocktail sauce, grated horseradish & mignonette 3.50 Per

Antipasti Board, Prosciutto di Parma, Soppresata, Mortadella with pistachio & aged parmigiano, housemade grissini, mostarda di frutta, giardiniera 24.
Additional cheese 5. Per

Lobster & Corn Chowder, new potatoes, vidalia onions, crisp double smoked bacon 22.

Two-minute flash fried Calamari, sundried tomato aioli 14.

Home-grown Mussels sautéed with tomato, caramelized onions, garlic, basil oil, vino bianco 14.

Jumbo Shrimp sautéed with garlic, Cognac, charred grape tomatoes, splash of cream 16.

Yellowfin Tuna Tartare with avocado, sesame cucumber spaghetti, pickled ginger, wasabi cream 16.

Seared local Scallops, porcini & panko crust, wild mushroom & truffle crema 17.

Insalata Invernale, roasted beets & pears, Gorgonzola dolce, local valley apples, candied walnuts, arugula, toasted pecan vinaigrette 14.

Insalata Verde, butter lettuce, crisp pancetta, brioche crouton, roasted pine nuts, creamy herb dressing, shaved Pecorino Romano 14.

Insalata di Polpo, marinated Octopus, salsa verde, marble potatoes 18.

Insalata Panzanella, fior di latte, winter tomatoes, marinated red onions, garlic toasted croutons, avocado, basil pesto, e.v. olive oil, aged balsamic vinaigrette 16.
Substitute Burrata, additional 6.

HIGH GEAR

Downeast Fresh Lobster Roll on an old-school split bun, chili & lime mayo, sea salted frites & vinaigrette drizzled greens 29.

Seared Steak Sandwich served medium rare, sautéed onions & mushrooms, open face atop toasted garlic focaccia, sea salted frites 26.

Our Housemade Fish Cakes with fresh Halibut, Haddock & Atlantic Salmon, seared, sea-salted frites & spicy lemon aioli 22.

The famous BT housemade chopped Beef Tenderloin burger, double smoked bacon, roasted red pepper jam, aged cheddar, lettuce, tomato, housemade brioche bun, served with truffle & Parmigiano frites 24.

Pistachio honey-crust Atlantic Salmon, oven roasted, wildflower honey, fresh herb beurre blanc, roasted rosemary potatoes & brown buttered green beans 36.

Slow roasted Pork Ribs lacquered with our own BBQ sauce, crispy parmigiano polenta frites 20.

Linguine all'Aragosta, Local Lobster, San Marzano tomato, garlic, vino bianco, cream, Parmigiano 34.

Red Ravioli, ricotta, mascarpone, spinach & herb filling, fresh thyme & sweet butter cream sauce, Parmigiano 26.

Trombe alla Carbonara, free range egg yolk, guanciale, cracked black pepper, Pecorino Romano 26.

Spaghettoni ai Frutti di Mare, Jumbo Shrimp, Scallops, local Mussels, sundried tomato pesto, vino bianco 32.

Pappardelle al Cinghiale, Tuscan Wild Boar ragù, San Marzano tomato, Chianti demi-glace 26.

Linguine Fra Diavolo, sautéed Jumbo Shrimp, garlic, chilies, vino bianco, San Marzano tomato, Parmigiano 28.

Lasagna con Funghi al Tartufo, handmade pasta layered with wild mushrooms, truffle béchamel, fior di latte & Parmigiano 28.

Fresh Crab Ravioli, handmade pasta filled with fresh Crab & mascarpone, butter poached Argentinian Shrimp, Limoncello crema 30.

Gnocchi alle Pera, handmade potato gnocchi sautéed with caramelized pears, gorgonzola dolce, toasted pistachios, Parmigiano 26.

Risotto alla Milanese, Seared local Scallops, Carnaroli rice, Franciacorta, housemade saffron brodo, Parmigiano 28.