

APPETIZERS

CHILLED SHRIMP \$14

served with both a traditional cocktail sauce and a horseradish creme fraiche

SEAFOOD CAKES \$12

served with an apple, cabbage, poppy and mustard seed slaw

COUNTRY PATE \$10

served with grain mustard, capers, red onion jam and toast points

STUFFED IPSWICH QUAHOG CLAMS \$10

EGGPLANT NAPOLEON \$14

eggplant layered with oven roasted tomatoes and fresh mozzarella, drizzled with pesto

SPRING ROLLS \$10

chicken and vegetables served with a sweet chili dipping sauce

PAN ROASTED OYSTERS \$14

served with sautéed baby spinach and smoked bacon finished with a pernod cream sauce

ESCARGOTS \$12

sautéed and served with a grilled crustini, finished with a garlic parsley sauce

ARTICHOKE GRATIN \$10

artichokes and cheeses baked and served with toasted pita chips

STEAMED MUSSELS \$14

with garlic, fennel, tomatoes, herbs and white wine

FIVE PAN FRIED VENISON DUMPLINGS

served with a maple citrus ponzu sauce \$13

SALADS

MIXED BABY GREENS

served with Vermont goat cheese, pears and toasted walnuts finished with an apple cider vinaigrette

\$9

ROASTED BEET SALAD

with mixed field greens, beer battered goat cheese, and pecans, finished with a creamy tarragon vinaigrette and a balsamic drizzle

\$ 12

THE WEDGE

crisp iceberg lettuce topped with blue cheese and apple smoked bacon

\$9

***HEARTS of ROMAINE CAESAR SALAD**

tossed with croutons and parmigiano-reggiano

\$9

SOUPS

***NEW ENGLAND CLAM CHOWDER**

thin cream base with bacon, clams and potatoes

\$8

1640 WHITE SEAFOOD CHOWDER

shrimp, scallops and haddock in a thick, rich white chowder

\$10

BUTTER NUT SQUASH BISQUE

fresh roasted butternut squash with warm spices, coconut milk, squash seeds, and cinnamon cream

\$8

ONION SOUP GRATIN

croutons and gruyere cheese

\$8

ENTREES

CHICKEN POT PIE

traditional chicken pie with a puff pastry crust
\$19

*PAN ROASTED SALMON with LOBSTER

served with sticky rice and baby spinach, finished with lobster and a lobster basil sauce
\$28

*ROSEMARY and GARLIC LAMB RACK

roasted lamb rack served with asparagus and mashed potatoes, finished with a roasted shallot demi glaze
\$30

BAKED HADDOCK

finished with traditional crumbs, served with roasted root vegetables and mashed red potatoes
\$24

*STEAK AU POIVRE

grilled New York strip finished with brandy and cream, served with asparagus and fried potatoes
\$29

*SESAME CRUSTED TUNA

pan seared, served with baby greens and sticky rice, finished with a sesame, soy and honey vinaigrette
\$27

*NEW YORK STRIP

served with mashed potatoes and asparagus finished with a red wine demi glaze
\$29

HART HOUSE CHICKEN

sautéed with artichokes, scallions, mushrooms and tomatoes, tossed with fresh pasta
finished with a white wine parmesan cream sauce
\$23

* SEARED DUCK BREAST AND ROAST LEG

served with roasted sweet potatoes and brussel sprouts, finished with a cranberry apple chutney sauce and demi glaze
\$27

BAKED SCALLOPS

finished with traditional crumbs, served with roasted root vegetables and mashed red potatoes
\$26

MIXED BEEF SAMPLER

petite filet mignon, 8 oz New York strip steak and marrow bone
served with mashed potatoes and sautéed spinach, finished with a side of red wine demi glaze
\$30

*PAN SEARED SALMON

served over mixed greens with sticky rice and a sesame, honey and soy vinaigrette
\$24

EGGPLANT LASAGNA

pasta, spinach, and eggplant, baked with a 3 cheese white sauce, finished with a roasted tomato and basil sauce
\$19

SLOW ROASTED PORK

served with spiced apple mashed potatoes and brussel sprouts, finished with an apple cider maple glaze
\$20

SHRIMP AND SCALLOP SAUTE

with fresh pappardelle pasta, fresh thyme and asparagus, finished with a sherry lobster sauce
\$27

SHORT RIB OF BEEF

served with tri color gnocchi and roasted root vegetables, finished with a rich red wine braising jus
\$26

PUMPKIN SAGE RAVIOLI

savory pumpkin and cheese, served with roasted root vegetables, finished with a white wine, sage, and asiago cheese cream sauce
\$20

***GRILLED TENDERLOIN of BEEF**

finished with gorgonzola and a red wine demi glaze, served with mashed red potatoes and asparagus
\$30

SEAFOOD RISOTTO

lobster, shrimp, and scallops cooked with rich risotto rice, cream, asiago cheese and fresh herbs served with asparagus
\$29

ROASTED CHICKEN

lemon and herb rubbed chicken served with mashed potato and roasted root vegetables, finished with natural pan juices
\$19

PARMESAN CRUSTED SOLE

served with mashed red potatoes and asparagus finished with a lemon caper sauce
\$23

Friday and Saturday night only

***ROAST PRIME RIB OF BEEF**

Served with mashed red potatoes and vegetables

English Cut \$27 Regular Cut \$30

ALL ENTREES ARE SERVED WITH A GARDEN SALAD

** These menu items may be served raw or undercooked.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

BEFORE PLACING YOUR ORDER PLEASE INFORM YOUR SERVER IF ANY PERSON IN YOUR PARTY HAS A FOOD ALLERGY