

APPETIZERS

CHILLED SHRIMP \$15

served with both a traditional cocktail sauce, and a horseradish crème fraiche

SEAFOOD CAKES \$14

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

COUNTRY PATE \$12

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

STUFFED IPSWICH QUAHOG CLAMS \$11

EGGPLANT NAPOLEON \$15

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

SPRING ROLLS \$11

chicken and vegetables, served with a sweet chili dipping sauce

PAN ROASTED OYSTERS \$15

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

ESCARGOTS \$13

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

ARTICHOKE GRATIN \$12

artichokes and cheeses baked and served with toasted pita chips

STEAMED MUSSELS \$15

with garlic, fennel, tomatoes, herbs and white wine

GOAT CHEESE ARANCINI \$13

goat cheese stuffed rice balls with a pink vodka sauce

LOBSTER THERMADOR \$16

lobster meat flamed with cognac, cream, and gruyere cheese

SALADS

MIXED BABY GREENS

served with Vermont goat cheese, pears, and toasted walnuts
finished with an apple cider vinaigrette
\$11

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
\$10

*HEARTS of ROMAINE CAESAR SALAD

tossed with croutons and parmigiano-reggiano
\$10-

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
\$9

ENTREES

CHICKEN POT PIE

traditional chicken pie with a puff pastry crust
\$21

*PAN ROASTED SALMON with LOBSTER

served with sticky rice and baby spinach, finished with lobster and a lobster basil sauce
\$29

*ROSEMARY and GARLIC LAMB RACK

roasted lamb rack served with green beans and mashed potatoes, finished with a roasted shallot demi glaze
\$31

BAKED HADDOCK \$25 OR BAKED SCALLOPS \$ 27

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

*STEAK AU POIVRE

grilled New York strip finished with brandy and cream, served with green beans and fried potatoes
\$30

*SESAME CRUSTED TUNA

pan seared, served with baby greens and sticky rice, finished with a sesame, soy and honey vinaigrette
\$28

*NEW YORK STRIP

served with mashed potatoes and green beans finished with a red wine demi glaze
\$30

HART HOUSE CHICKEN

sautéed with artichokes, scallions, mushrooms, and tomatoes, tossed with fresh pasta
finished with a white wine parmesan cream sauce
\$26

* SEARED DUCK BREAST AND ROAST LEG

served with roasted fingerling potatoes and brussel sprouts, finished with a molasses pomegranate glaze
\$29

PAN SEARED ATLANTIC HADDOCK

served with roasted fingerling potatoes and broccolini, finished with tomato, caper, and basil beurre blanc
\$27

*PORK PRIME RIB

served with roasted fingerling potatoes and brussel sprouts, finished with a honey bourbon jus
\$27

*PAN SEARED SALMON

served over mixed greens with sticky rice and a sesame, honey and soy vinaigrette
\$27

EGGPLANT LASAGNA

pasta, spinach, and eggplant, baked with a 3 cheese white sauce, finished with a roasted tomato and basil sauce
\$22

SLOW ROASTED PORK

served with spiced apple mashed potatoes and brussel sprouts, finished with an apple cider maple glaze
\$22

SHRIMP AND SCALLOP SAUTE

with fresh pappardelle pasta, fresh thyme and green beans, finished with a sherry lobster sauce
\$29

SHORT RIB OF BEEF

served with asiago mashed potatoes and broccolini, finished with a rich red wine braising jus
\$28

PUMPKIN SAGE RAVIOLI

savory pumpkin and cheese, served with roasted root vegetables, finished with a white wine, sage, and asiago cheese cream sauce
\$25

***GRILLED TENDERLOIN of BEEF**

finished with gorgonzola and a red wine demi glaze, served with mashed red potatoes and green beans
\$31

SEAFOOD RISOTTO

lobster, shrimp, and scallops cooked with rich risotto rice, cream, asiago cheese, and fresh herbs, served with green beans
\$30

ROASTED CHICKEN

lemon and herb rubbed chicken served with mashed potatoes, and roasted root vegetables, finished with natural pan juices
\$22

PARMESAN CRUSTED SOLE

served with mashed red potatoes and green beans, finished with a lemon caper sauce
\$26

Friday and Saturday night only

***ROAST PRIME RIB OF BEEF**

Served with mashed red potatoes and vegetables

English Cut \$29 Regular Cut \$32

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