

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 \$13

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

STUFFED IPSWICH QUAHOG CLAMS \$12

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 \$14

sautéed and served with a grilled crostini, 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

TUNA POKE \$15

ponzu marinated tuna served with a seaweed salad, sticky rice, a spicy aioli and a crispy wonton garnish

SALADS

MIXED BABY GREENS

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

\$11

HEIRLOOM TOMATO & BURRATA SALAD

served with prosciutto and balsamic vinaigrette dressed greens
finished with an aged balsamic drizzle

\$14

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

ROASTED BEET SALAD

With mixed field greens, beer battered goat cheese and pecans, finished with a creamy tarragon vinaigrette and a balsamic drizzle
\$ 12

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

LOBSTER CORN CHOWDER

roasted corn, potatoes and cream with lobster \$10

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 sautéed string 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 basmati rice and sautéed spinach, finished with an orange honey reduction
\$29

PAN SEARED ATLANTIC HADDOCK

served with roasted fingerling potatoes and broccolini, finished with a tomato, caper, and basil beurre blanc
\$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 sweet potato planks and corn on the cob, finished with an orange apricot sherry glaze
\$22

SHRIMP AND SCALLOP SAUTÉ

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

PAN ROASTED HALIBUT

(please be advised that this entrée has a sauce prepared with shellfish)

served with basmati rice and sautéed string vegetables, finished with a red Thai coconut sauce
\$29

WARM MACRO BOWL

quinoa, roasted sweet potatoes, roasted beets, avocado, and pickled onions, finished with a tahini vinaigrette
\$23

ADD TO PROTEIN TO YOUR BOWL:

GRILLED CHICKEN...\$ 6 GRILLED SHRIMP...\$ 10 *STEAK TIPS...\$ 9 PAN SEARED SALMON...\$ 10
OVEN ROASTED TURKEY...\$ 5

*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 potato and sautéed string 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

PORK MILANESE

pork medallions breaded with crumbs and parmesan cheese, pan fried and finished with a lemon beurre blanc
served with arugula and ricotta dumplings
\$27

Friday and Saturday Night Only

*ROAST PRIME RIB OF BEEF

Served with mashed red potatoes and vegetables

English Cut \$29 Regular Cut \$31

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