

Ocean House Room

1860

Homemade New England Chowder \$7

Perch, Shrimp, Clams, Baby Potatoes, Leeks, Red Peppers

Bison and Brisket Burger \$15.

Bacon, Cheddar Cheese, Lettuce, Tomato, Onion

Club Sandwich \$12

Applewood Smoked Bacon, Oven-Roasted, Hand-Carved Turkey, Tomato, Lettuce and Citrus Garlic Aioli on house made Toasted Beer Bread

Chicken & Steak Quesadillas \$14

Grilled Steak & Chicken with Caramelized Onions, Peppers, Bacon, Sour Cream, Pico de Gallo

Roasted Pork Potato Skins \$10

Chopped Pork Roast, Bacon, Red Onions, Jack Cheese, Sour Cream

Grilled Flat Breads \$13

Marinara Sauce, Aged Provolone, Sweet Sausage, Bacon, Onions, Mushrooms, Tomato, Diced Chicken

Chicken Salad Croissant \$12

House Recipe with Celery, Onions, Walnuts, Sliced Grapes, Tarragon Crème Fraiche

Chopped House Salad \$13

Mixed Greens, Bacon, Green Onions, Cucumber – Grilled Chicken, Salmon or Steak, Buttermilk Ranch Dressing

Tenderloin Filet-Petite Cut \$33 Full Cut \$38

Whipped Potatoes, Baby Carrots, Asparagus finished with Veal Demi-Glace

Fresh Halibut with Butternut Squash Coulis \$32

Roasted Fingerling Potatoes with Seasoned Red Cabbage and Bacon.

Harissa Chicken \$28

Apricot Cream Risotto in Veal Demi-Glace