

ENTRÉES

- Seared Day Boat Scallops** — *With sweet potato and corn succotash* \$28
- Chicken Milanese** — *pan fried chicken cutlet with a roasted tomato coulis. Topped with a refreshing salad of baby arugula, red tomato and parmesan Reggiano cheese tossed in a lemon vinaigrette* \$24
- Rotisserie 1/2 Long Island Duck** — *With a ginger Hoisin glaze. Accompanied with stir fried vegetables and coconut jasmine rice* \$29
- Local Striped Bass** — *Over julienned NOFO summer vegetables and roasted potatoes with garlic and fresh herbs* \$38
- "Adams" House made Fettuccini with Artichoke** — *Pine nut and Romano cheese stuffed artichoke with saffron lemon dipping sauce over house made fettuccini* \$22
- ★ **Roasted New Zealand Rack of Lamb** — *Over harissa carrot puree. Accompanied with eggplant, spinach and toasted cous cous hash* \$39
- Steamed 2 lb. Lobster** — *Served with baked potato and local farm vegetable* \$59
- ★ **Prime Sliced Sirloin Steak Frites** — *With blue cheese baked mushroom* \$40

★ THIS MENU ITEM CAN BE COOKED TO YOUR LIKING. CONSUMING RAW OR UNDER COOKED MEAT, FISH, SHELLFISH OR FRESH EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.