

*The Boarding House*  
❖ Appetizers & Bistro Fare ❖

Soup of the Evening \$A.Q.

Vine Ripened Bartlett's Farm Tomato Salad

Warm basil crusted goat cheese, toasted pinenuts & fresh greens \$10.\*

Crispy Panko Shrimp Skewers

Bangkok slaw, creamy coconut peanut sauce & fresh cilantro \$12.

Chinese Spring Onion Pancake

with a tamari dipping sauce \$6.

Warm Spears of Asparagus

Tomato basil crostini & red wine dijon vinaigrette \$11.

Classic Caesar Salad

Garlicky croutons, Parmesan & anchovy \$7.\*

Farm Salad of Mesclun Greens

Champagne vinaigrette & chevre crostini \$7.\*

Trio of Golden Potstickers

With a fragrant ginger scallion dipping sauce \$6.50

\*Split salads add \$2.50 (larger portion)

❖ Side Orders ❖

\$4.50

Mashed Potatoes with Roasted Garlic Butter

Thick Cut Bistro French Fries

❖ Entrees ❖

Fish of the Evening A.Q.

Pan Roasted Atlantic Halibut

Olive oil mashed potatoes, baby organic arugula & lemon basil aioli \$28.

Grilled Black Angus Tenderloin of Beef

Roasted garlic butter, Mashed potatoes & Thyme jus \$30.

Roasted Szechwan Marinated Quail

Lime dressed Asian salad, green onion pancake & hoisin drizzle \$25.

Japanese Seven Spiced Jumbo Sea Scallops

Soba noodles, julienne of vegetables & tamari ginger broth \$28.

Tarragon Grilled Chicken Breast

Wild mushroom broth, Shiitakes, Roasted onions, Asparagus & Mashed potatoes \$24.

Mediterranean Polenta Napoleon

Grilled Harvest Vegetables, Basil oil & Chevre \$22.

Chef de Cuisine ❖ Dave Buchmann    Proprietor ❖ Angela Raynor  
Executive Chef-Proprietor ❖ Seth Carter Raynor