

Starters

DPI New England Clam Chowder

Salt crackers 8

†DPI Baked Onion Soup 8

*† Shrimp Cocktail

Spicy cocktail sauce 3/piece

*†Oysters on the Half Shell

Spicy cocktail sauce (market price per oyster)

Lobster Mac 'n Cheese

Lobster, orecchiette pasta, creamy cheddar and Swiss cheese, herb butter cracker crust 24

† Mussels

*Wild boar sausage, Dijon cream sauce, fried onion threads,
herbed toast point 14*

Duck Flatbread

*Herbed flatbread, shredded duck, fig jam, caramelized onions, arugula, bleu cheese crumbles,
and balsamic drizzle 16*

*Seared Sesame Tuna

Chilled and served with soy, cucumber, coriander cello noodles 13

Fried Calamari

Sliced hot peppers, green onions & roasted garlic cream sauce 11

Brussels Sprouts

Deep fried, tossed in a maple mustard sauce 10

†The DPI Original Stuffed Portobello Mushroom

Alouette cheese, seasoned breadcrumbs, chive oil, balsamic syrup 10

Salads

†DPI Salad

*Red leaf lettuce, sun dried cranberries, roasted pistachios, English cucumber,
Gorgonzola cheese, raspberry vinaigrette 10*

Almond Encrusted Goat Cheese

Baby greens, orange cashew vinaigrette 12

†Caesar

Crisp romaine, Parmesan cheese, Caesar dressing, garlic herb croutons 9

Spinach Salad

*Red onion, toasted garbanzo beans, cucumber, cherry tomatoes, red pepper, lemon basil
vinaigrette 12*

Entrées

Vegan Paella

Sautéed onion, garlic, red pepper, green beans, peas, and toasted chickpeas in a lemon saffron rice 19

Additions: Pan Seared Scallops 14... Shrimp 12... Salmon 12... Steak 16... Chicken 8

*† Faroe Island Salmon

Maple sugar dusted and pan seared with beluga lentils, pork belly and herb salad 28

Braised Lamb Shank

Herbed couscous, roasted root vegetables 30

† Scallops Nantucket

Sea scallops baked with herb butter, white wine and seasoned breadcrumbs topped with cheddar cheese, DPI mashed potatoes and green beans 31

Seafood Stuffed Cod

Roasted cod with a crab and shrimp butter cracker stuffing, topped with a seafood bisque served with DPI mashed potatoes, and green beans... 26

Lemon Peppered Chicken

DPI mashed potatoes, green beans, lemon beurre blanc 22

Seared Pork Belly

Braised seared pork belly, pappardelle pasta, roasted tomato garlic butter sauce, fried Seacoast oyster mushrooms 28

*† Hunter's Harvest

Maple Leaf Farm roasted duck leg, Broken Arrow Ranch wild boar sausage, whole grain mustard, Fossil Farms grilled venison rack, blackberry maple sauce, DPI mashed potatoes, green beans 34

*† Black Pepper Crusted "Blackjack" Sirloin

DPI mashed potatoes, green beans, Jack Daniels-shiitake mushroom demi glacé 31

*† Filet Mignon

Grilled certified Angus Beef, DPI mashed potatoes, green beans, creamy Gorgonzola sauce, port wine-toasted walnut demi glacé 34

† Items may be prepared Gluten Free

*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.

A TWENTY PERCENT GRATUITY WILL BE SUGGESTED FOR PARTIES OF SEVEN OR MORE