Starters

DPI New England Clam Chowder

Salt cracker 9

† DPI Baked Onion Soup 9

*† Shrimp Cocktail

Spicy cocktail sauce 3/each

*† Oysters on the Half Shell

Spicy cocktail sauce 3/each

Lobster Mac 'n Cheese

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

Flatbread

Herbed flatbread, sautéed apples, caramelized onions, brie, candied walnuts, mixed greens 14

* 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 11

†The DPI Original Stuffed Portobello Mushroom

Alouette cheese, seasoned breadcrumbs, chive oil, balsamic reduction 11

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 14

† Caesar

Crisp romaine, Parmesan cheese, house-made Caesar dressing, garlic herb croutons 9

Entrées

*† Filet Mignon

Grilled certified Angus beef, port wine-toasted walnut demi glacé, creamy gorgonzola sauce, DPI mashed potatoes, green beans 36

*† Black Pepper Crusted "Blackjack" Sirloin

Jack Daniels-shiitake mushroom demi glacé, DPI mashed potatoes, green beans 33

* New Zealand Venison

Seared venison chop, potato gnocchi, garlic cream sauce, truffle peelings, roasted red tomatoes, green beans 32

Lemon Peppered Chicken

Lemon beurre blanc, DPI mashed potatoes, green beans 23

† Scallops Nantucket

Sea scallops baked with herb butter, white wine and seasoned breadcrumbs topped with cheddar cheese, DPI mashed potatoes, green beans 32

* Seared Tuna

Ginger scallion sauce, soba noodles, pea shoots, julienne red peppers and carrots 29

*† Faroe Island Salmon

Arugula walnut pesto, sweet potato cake, crispy salmon skin, green beans 28

Seafood Stuffed Cod

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

† Seafood Risotto

Shrimp, scallops, and lobster in a creamy shallot risotto 32

† 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... Seared Yellowfin Tuna 12 Steak 16... Chicken 8...Roasted Portobello Mushroom 7

† 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