

APPETIZERS

SHRIMP COCKTAIL \$16

Cocktail Sauce, Horseradish, Meyer Lemon

BAKED BRIE \$12

Seasonal Berries, Almond Jam, Honey

POINT JUDITH CALAMARI \$16

Grilled Romaine, Chorizo Vinaigrette, Shaved Parmigiano-Reggiano

MOULES FRITES \$18

PEI Mussels, Andouille Sausage, Confit Garlic, Whole Grain Mustard, Meyer Lemon, House Fries

CRAB CAKE \$18

Basil Tarragon Aioli, Tomato Jam, Fried Basil

WAGYU MEATBALL \$18

San Marzano Tomatoes, Pesto, Crispy Prosciutto, Parmesan, Garlic Crostini

ARANCINI DI RISO \$14

Crispy Rice Croquettes, Cow's Milk Mozzarella, Pomodoro

LAMB LOLLIPOPS \$18

Curry Yogurt, Pickled Onion Relish, Mint Pesto

WAGYU BEEF CARPACCIO \$19

Dijon Mustard, Pickled Shallots, Garlic Chips, Maldon Salt, Basil Oil, Lavash

OYSTERS ON THE HALF-SHELL \$18

Chef-Selected Local Oysters, Meyer Lemon Mignonette, Cocktail Sauce, Horseradish, Lemon

BLUEFIN TUNA CRUDO \$21

Thai Basil Caper Vinaigrette, Smoked Extra-Virgin Olive Oil, Lavash

CHILLED SEAFOOD TOWER

Oysters, Littleneck Clams, Shrimp Cocktail, Alaskan King Crab, Cucumber Kimchi Salad, Sturgeon Caviar, Mignonette, Cocktail Sauce, Meyer Lemon

Serves Two **\$74**

Serves Four **\$139**

SOUPS & SALADS

LOBSTER BISQUE \$9

Fresh Lobster, Crème Fraîche, Chives, Smoked Extra-Virgin Olive Oil

FRENCH ONION SOUP \$9

Bone Marrow Crostini, Gruyère Cheese

RANCH CHOP \$12

Shaved Romaine, House Bacon, Avocado, Hearts of Palm, Pickled Shallots, Heirloom Cherry Tomatoes, House-Made Ranch Dressing

CLASSIC CAESAR \$12

Little Leaf Lettuce, Shaved Parmigiano-Reggiano, Focaccia Croutons, White Anchovy, Classic Caesar Dressing

BISTRO GREENS \$10

Field Greens, Shaved Carrot, English Cucumber, Heirloom Cherry Tomatoes, Watermelon Radish, Champagne Vinaigrette Dressing

WATERMELON & FETA SALAD \$12

Watermelon, Arugula, Crumbled Feta, Basil, Blood Orange Vinaigrette, Whipped Feta, Pickled Jalapeños

PROPER STEAKS

8OZ FILET MIGNON \$52

16OZ PRIME NEW YORK SIRLOIN \$68

14OZ DRY AGED RIBEYE \$62

14OZ BONE-IN FILET \$68

24OZ PRIME PORTERHOUSE \$79

14OZ DRY AGED WAGYU RIBEYE \$79

MUSTARD & HERB-CRUSTED PRIME RIB

Slow-roasted USDA Prime, Whole Grain Mustard Crust, Fresh Rosemary, Thyme, Au Jus and Horseradish Cream

10 OZ QUEEN CUT
\$42

16 OZ KING CUT
\$64

SAUCES & TOPPERS

CORGONZOLA DULCE BRÛLÉE \$6

Sweet Italian Blue Cheese, Lightly Torched

CHIMICHURRI \$6

Argentine Herb Sauce with Parsley and Garlic

SAUTÉED MUSHROOMS \$9

Herb-Infused, Exotic Blend

AU POIVRE \$6

Peppercorn-Infused Cream Sauce

CRAB OSCAR \$18

Lump Crab, Asparagus, Béarnaise

SHRIMP SCAMPI \$16

Garlic Butter, White Wine, Parmesan, Lemon, Olive Oil

4OZ LOBSTER TAIL \$22

Drawn Butter

BÉARNAISE \$4

Tarragon-Infused Classic French Sauce

DEMI \$4

Veal Stock, Reduction

ENTRÉES

FAROE ISLAND SALMON \$25

Glazed Carrots, Basil Tarragon Aioli

CARAMELIZED SEA SCALLOPS \$42

Parsnip Soubise, Citrus Thyme Caramel, Toasted Hazelnuts, Crispy Parsnip, Modena Balsamic Drizzle

LOBSTER RISOTTO \$52

Maine Lobster, Mascarpone, Chives, Truffled Asparagus, Preserved Meyer Lemon

LEMON & WHITE WINE POACHED NOVA SCOTIA HALIBUT \$30

Lemon Beurre Blanc

BRICK CHICKEN \$24

Buttermilk-Marinated Murray's Farm Statler Chicken, Bacon Marmalade, Chicken Cravy

PROPER BURGER \$18

8 oz Prime Chuck Short Rib, Brisket Patty, Cabot Cheddar, Lettuce, Tomato, Red Onion, North Country Smokehouse Bacon, Pretzel Bun

SHORT RIB & POLENTA \$45

Red Wine Braised 12 oz Brandt Farm Short Rib, Creamy Cheddar & Chili Polenta

14 OZ CIDER-BRINED DUROC PORK CHOP \$38

Bone-In Pork Chop, Cider Gastrique

LAMB BOLOGNESE \$24

Ground Lamb, San Marzano Tomatoes, House-Made Pappardelle, Fresh Ricotta

SIDES

YUKON GOLD WHIPPED POTATOES \$9

Vermont Butter

GLAZED BABY CARROTS \$9

Local Honey

CORN & ANDOUILLE SUCCOTASH \$9

Corn, Andouille Sausage, Shaved Brussel Sprouts, Edamame, Apples, Crème Fraiche

SEA SALT BAKED POTATO \$12

Smoked Cheddar, Bacon, Sour Cream, Butter, Chives

RISOTTO \$9

Mascarpone, Arborio Rice, Lemon, Chives

BROCCOLINI \$9

Garlic Confit, Chili Flakes

TRUFFLE FRIES \$9

Truffle Oil, Parmigiano-Reggiano, Fried Capers, Fresh Herbs

SMOKED CHEDDAR MAC & CHEESE \$12

Smoked Cheddar, Béchamel, Bread Crumbs

CRISPY BRUSSELS SPROUTS \$9

Horseradish, Parmigiano-Reggiano, Meyer Lemon, Balsamic Glaze

SPAETZLE \$8

German Egg-Based Pasta, Brown Butter

HERBED ASPARAGUS \$9

Simply Seasoned and Charred