

## COLD HORS D'OEUVRES

<p>JUMBO SHRIMP COCKTAIL      \$16 <i>served with Shearn's special cocktail and remoulade sauce</i></p>		<p>JUMBO LUMP CRAB COCKTAIL      \$26 <i>avocado &amp; remoulade sauce</i></p>
<p>BEEF TARTARE      \$22 <i>hand chopped beef tenderloin with cured egg yolk, capers, lemon zest, spicy aioli, shallots and flat bread</i></p>		<p>CHARCUTERIE BOARD      \$20 <i>Artisanal bread, house made pickled giardiniera, pommery mustard</i></p>

## HOT HORS D'OEUVRES

<p>FRITTO MISTO      \$20 <i>lobster, cauliflower and meyer lemon with garlic aioli</i></p>		<p>ESCARGOT BOURGUIGNON      \$20 <i>one half dozen escargots prepared in classic burgundian style and served in garlic herb butter</i></p>
<p>SAUTÉED SCALLOPS      \$20 <i>green apple &amp; italian parsley salad, ev olive oil, lemon juice</i></p>		<p>SHRIMP DEJONGE      \$18 <i>three jumbo shrimp baked in a light marsala sauce and topped with herb butter</i></p>
<p>HATCH PEPPER CRAB CAKE      \$23 <i>jumbo lump crab, hatch pepper and sweet corn sauté</i></p>		<p>FORAGER'S FLATBREAD      \$16 <i>fontina cheese, wild mushrooms and caramelized onions, finished with an herb salad</i></p>

## SOUPS

<p>FRENCH ONION      \$12 <i>a classic onion soup topped with baguette croutons and gruyere cheese</i></p>		<p>LOBSTER BISQUE      \$12 <i>creamy bisque made with fresh maine lobster delicately seasoned with lobster meat, braised fennel and a touch of sherry</i></p>
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## SALADS

<p>BABY ICEBERG SALAD      \$12 <i>maytag blue cheese dressing, heirloom tomatoes and crispy bacon</i></p>		<p>CLASSIC CAESAR      \$12 <i>romaine hearts, spanish white anchovies, "everything bagel" parmesan crisp</i></p>
<p>WARM SPINACH SALAD      \$12 <i>crispy pork belly, five minute egg, caramelized onions and crimini mushrooms</i></p>		<p>ROASTED SWEET PEPPER SALAD      \$12 <i>burrata, marinated sweet peppers with arugula and oil cured olives</i></p>
<p>SEASONAL HOUSE      \$9 <i>the freshest seasonal greens and garnishes</i></p>		<p>SHEARN'S CHOPPED SALAD      \$12 <i>toasted pepitas, feta cheese, avocado vinaigrette</i></p>

## STEAKS AND CHOPS

8 OZ. FILET	\$48	CHATEAUBRIAND FOR TWO	\$100
16 OZ. PRIME RIBEYE	\$55	16 OZ. PRIME NEW YORK STRIP	\$55

### ENHANCE YOUR STEAK

peppercorn sauce	\$5	stilton cheese gratine	\$5	three grilled shrimp	\$10
red wine reduction sauce	\$5	sautéed mushrooms	\$5	crab oscar	\$16

14 OZ. VEAL CHOP <i>sautéed wild mushrooms, roasted cipollinis, cognac sauce</i>	\$48	LAMB LOLLYPOPS <i>roasted tomato marmalade, eggplant and mint pesto</i>	\$48
YOUNG CHICKEN CHOP <i>sautéed spinach, caramelized onions and black pepper jus</i>	\$30	24 HR CHIANTI BRAISED SHORT RIB TOMAHAWK <i>buttermilk mashed potatoes, roasted heirloom carrots</i>	\$50

HOUSE SMOKED DOUBLE PORK CHOP <i>cajun mustard sauce, roasted acorn squash and cipollini onions</i>	\$36
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## DAILY FRESH SEAFOOD

LOBSTER STUFFED DOVER SOLE <i>lobster cognac sauce</i>	\$45	SAUTÉED GULF RED SNAPPER <i>roasted artichokes, eggplant, tomatoes, light herb emulsion</i>	\$44
ROASTED SEA SCALLOPS <i>roasted kabocha squash "caponata"</i>	\$38	SAUTÉED JUMBO SHRIMP PASTA <i>scampi sauce, squid ink pasta, heirloom tomatoes (available with chicken or beef medallions)</i>	\$34

BAY OF FUNDY SALMON FILLET <i>roasted beet salad, dijon-beet vinaigrette, chive oil</i>	\$36
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## SIDES BIG ENOUGH FOR TWO OR FOUR

buttermilk potato puree	\$10/\$14	white cheddar mac and cheese with house smoked bacon	\$10/\$14
herb roasted summer vegetables	\$10/\$14	quinoa and jasmine rice medley with soy ginger vinaigrette	\$10/\$14
cream spinach	\$10/\$14	sautéed spinach with caramelized onions	\$10/\$14
grilled or steamed jumbo asparagus	\$10/\$14	thick cut house smoked bacon with maple syrup	\$10/\$14
lobster mashed potatoes	\$12/\$18	lobster mac and cheese	\$12/\$18

## MORE THAN MEAT

GRILLED VEGETABLE STACK <i>fresh mozzarella, spicy marinara sauce (gf)</i>	\$25	STEAMED VEGETABLE MEDLEY <i>jasmine rice, quinoa, lentils, steamed vegetables, soy ginger (gf)</i>	\$25
PASTA LEGUMBRE <i>linguine with assorted seasonal vegetables, charred tomato sauce</i>	\$25		

