

SUNSET MENU

Allergens: d-dairy, g-gluten, n-nuts, s-shellfish

AVAILABLE MONDAY - THURSDAY 4 - 5:30 PM
\$35 PER PERSON

STARTERS

2022 CHOWDERFEST CHAMPION MANHATTAN RED

local clams, smoked ham, mirepoix (s)

SOUP OF THE DAY

chef's daily

SPICY TUNA TACOS

goma wakame, mango, sweet soy, crispy gyoza (g)

DADDY O CAESAR

baby romaine, roasted peppers, 18 month manchego,
warm panzanella croutons, lemon caesar dressing (d,g)

O CHOPPED

iceberg, applewood bacon, cucumber, blue cheese,
tomato, avocado, chipotle ranch, corn tortilla (d)

TOAST OF THE DAY

chef's daily homemade toast (g)

TRUFFLE MUSHROOM FLATBREAD

maitake mushroom, arugula, gruyère, provolone, truffle
crumbs (d,g)

FRENCH ONION GNOCCHI

braised pork, caramelized onion, manchego,
butternut squash, brown butter crunch (d,g)

ENTRÉES

LANCASTER CHICKEN MILANESE

burrata, heirloom tomatoes, pecorino,
wild arugula-radicchio salad, grilled lemon vinaigrette,
12 year balsamic (d,g)

SEAFOOD COBB SALAD

lump crab, shrimp, avocado, tomato, cucumber,
dijon-blue cheese vinaigrette (d,s)

PAN ROASTED SALMON

creamer potatoes, vegetable-citrus salad,
watercress pesto, port reduction (d)

DADDY O BURGER

double cheddar, smoked bacon mayo, lettuce, tomato,
onion, fries (d,g)

COLOSSAL CRAB & SHRIMP SCAMPI

anellini pasta, broccoli rabe, garlic, sun dried tomato,
summer corn & basil butter, cornbread crumble (d,g,s)

THAI STEAK & NOODLE SALAD

filet tips, lo mein, shaved vegetables, greens,
avocado, sesame-soy dressing,
macadamia nuts (g,n)

ADD GLASS OF WINE \$5
ADD DESSERT \$5

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. A 3% credit card processing fee is applied to all checks, unless using debit cards or cash

10.23.23