



## Fall Menu

### STARTERS

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**New England Clam Chowder**, Fresh Chopped Clams, Smoked Bacon

**Lobster Pot Pie**, New England Lobster and Vegetables  
in Lobster Cream with a Delicate Pastry Lid

**\*Fresh Maine Mussels**, Andouille Sausage, Charred Fennel,  
Grape Tomatoes, Grilled Focaccia

**Herb-Roasted Fall Vegetables**, Baby Arugula, Goat Cheese,  
Balsamic Reduction, Butternut Squash Puree

**Baby Field Greens**, Shaved Vegetables, Sunflower Seeds,  
Shaved Pear, Cranberry Vinaigrette

**Bolognese Flatbread Pizza**, Arugula, Shaved Parmesan

### ENTREES

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**Line-Caught Halibut**, Braised Baby Cabbage, Shrimp Dumplings,  
Lemongrass and Scallion Broth

**\*Char-Grilled Atlantic Salmon**, Spinach Cannelloni, Asparagus,  
Roasted Bell Pepper Puree, Arugula Salad

**Colossal Shrimp Scampi**, Sun-Dried Tomatoes, Broccoli,  
Chardonnay Pan Sauce, Roasted Garlic Basil Butter  
over Linguini Pasta

**Roasted Vegetable Quinoa-Stuffed Cabbage**, Wild Mushrooms,  
Tomato Cream, Crispy Spinach

**Short Rib of Beef**, Tender Braised, Butternut Squash Gnocchi,  
Crisp Apples, Caramelized Leeks, Pumpkin Seed Pesto

**Brick Oven-Roasted Chicken**, Braised Kale, Baby Carrots,  
Brussel Sprouts, Caramelized Shallot Potato Puree,  
Cranberry Barbecue

**\*Char-Grilled 8-Ounce Filet Mignon**, Gruyere Potato Gratin,  
Baby Vegetables, Cabernet Demi-Glace

**\*Lure Grill Burger**, 10-Ounce Hand-Packed Angus Beef, Lettuce,  
Tomato, Onion, Aged Cheddar, Smoked Bacon and Wild Mushrooms  
on a Brioche Bun, served with French Fries

### SIDES

Seasonal Vegetables  
Grilled Asparagus  
Gruyere Potato Gratin  
Roasted Garlic & Parmesan French Fries

*Please inform your server of all potential allergies before placing your order.*

*\*The State of Massachusetts warns that the consumption of raw or undercooked potentially hazardous food may be harmful.*