



BAR SNACKS

Deviled Eggs	6
Mac & Cheese Croquettes	8
Grilled Artichoke Hearts	9
Tuna Bites.	12
Beef Skewer	9
Chicken Pops	8
Lobster Corn Dogs.	13
Flatbread ménage a trois.	12
Grilled Steak, Spicy Prawn & Roasted Tomato	

STARTERS

Corn Chowder	10
prawn and corn fritter+pesto+red potato	
Jumbo Shrimp Cocktail	14
tomatillo+green tomato+cocktail sauce+ horseradish puree	
Kobe Beef Carpaccio	16
tomato+pickled shallots+olive oil	
Yellowfin Tuna Tartare	15
corn nuts+frisee+avocado puree+ scallion pancake	
Calamari and Frise	10
piquillo pepper and jalapeno+ champagne vinaigrette	
Smoked Chicken and Truffle Pot Stickers .	10
almond butter sauce	

SALADS

Organic Boston Bibb	9
chopped tomato+red onion+bleu cheese+ champagne vinaigrette	
Caesar “Un-Classic”	10
arugula+gnocchi croutons+tomato-asiago dressing	
Field Greens	7
papaya+spiced walnuts+goat cheese+ plum vinaigrette	
Blue Crab “Nicoise”	13
haricot verts+grape tomatoes+spring lettuce mix+cara cara orange+poached egg	

BURGERS & SANDWICHES

Pounder Burger	18
stuffed 16(oz) burger+bleu cheese+panchetta+ crispy shallots+parker house roll	
Soy Chorizo Burger	14
fontina+sauteed mushrooms+ onion parker house roll	
Ribeye Sliders	13
bleu cheese+balsamic teriyaki+ carmelized onion+onion loaf	
Tri Tip Melt	12
marble rye+swiss+toasted fennel remoulade	
Lobster BLT	18
pickled tomato+romaine+turkey bacon+ ginger mayo+olive roll	
Crispy Chicken Breast	11
sourdough+onion jam	
P&O Burger	14
10(oz) burger+ancho dressing+fried egg+ grilled onions+parker roll	

MAINS

Lobster Pot Pie Roll	22
phyllo dough+market vegetables+brandied lobster cream	
Ancho Glazed Short Ribs	26
goat cheese polenta+market vegetable+ horseradish cream+braising jus	
Crispy Chicken Confit	19
braised butternut squash+green beans+maple jus	
Orecchiette Pasta	17
house-made chicken sausage+spring peas+arugula	
Roasted Halibut	28
grilled cauliflower+sauteed rapini+ piquillo pepper salad+cactus flower	
Herb Roasted ½ Chicken	25
orzo+pea tendrils+natural jus	
Grilled Mahi Mahi	22
couscous+shitake mushroom+pomegranate butter	

MEATS

8(oz) Filet Mignon	36
zucchini+roasted heirloom potatoes+ horseradish hollandaise	
Grilled 16(oz) Bone-In Ribeye	32
asparagus fries+green peppercorn sauce	
12(oz) NY Strip	30
french fry mash+chimichurri	
Beer Brined Grilled Pork Chops	22
saffron rice+broccolini+sweet & sour peaches	

SAUCES BY THE OUNCE



Green peppercorn . . .	1.50
Chimichurri	1.50
Horseradish Hollandaise .	1.50
Maple Jus	1.50
Gunpowder.	1.50

SIDES

Asparagus Fries	6
Sauteed Green Beans	5
Roasted Heirloom Potatoes	6
Battered Fries	5
Goat Cheese Polenta	8
Fromage Mushrooms	7

Executive Chef: Ted Cipollone

BEER

Abita Light	7	Chimay Grand Reserve Blue . . .	13
Sly Fox, Pilsner	7	Negro Modelo, Dark Lager . . .	7
Stella Artois, Lager	7	Young's, Double Chocolate Stout .	8
Palm, Amber	7	Hoegaarden, Wheat	7
Southampton, IPA.	7	Hitachino Nest White	12
Hennepin, Farmhouse Ale	9		

WINE

Sparkling

Prosecco	.11	53
Rose	.14	65

White

Riesling	.12	46
Chardonnay	.10	40
Pinot Grigio	.9	36
Sauvignon Blanc	.9	36
Rose	.11	42

Red

Pinot Noir	.12	46
Montepulciano.	.9	36
Malbec	.9	36
Merlot	.10	40
Cabernet Sauvignon	.11	42

Sparkling Wine

Moet Chandon, Imperial, Champagne, France	.112
Perrier Jouet Brut, Champagne, France	.124
Veuve Clicquot, Yellow Label	.128
Tattinger, Rose, Cuvee Prestige, France	.140
Perrier Jouet Fleur Brut, Champagne, France	.275
Dom Perignon, Champagne, France 03	.295

White Wine

Riesling, Domain Schlumberger, Alsace, France 08	48
Riesling, Chateau St. Michelle Dr. Loosen Eroica, Washington State, 10	58
Pinot Grigio, Terlato, Russian River Valley, California 09	62
Pinot Gris, Kim Crawford, New Zealand 09	42
Gruner Veltliner, Charming, Austria 09	69
Sauvignon Blanc, Pouilly Fume, La Douchette, Sancerre France 09	94
Sauvignon Blanc, Chateau de Sancerre, Loire, France 10	71
Sauvignon Blanc, Craggy Range, New Zealand 10	51
Sauvignon Blanc, Cakebread, Napa, California 10	63
Vernaccia-Chardonnay, Teruzzi Puthod Terre Di Tufi, Campania, Italy 10	39
Viognier-Marsanne, Domaine Vidal Fleiry, Cote Du Rhone Reserve, France 09	40
Gewurztraminer, Pierre Sparr , Alsace, France 09	47
Vermantino, Antinori Guado Al Tasso, Bolgeheri, Italy 10	61
Charodonay, Gary Farrell, Russian River, Napa, California 08	76
Chardonnay, Orogeny Russian River Chardonnay, Green Valley, California 09	60
Chardonnay, Franciscan, Napa, California 10	46
Chardonnay, Pommier Chablis 1er cru cote de lechet 08	67

Red Wine

Pinot Noir, Acrobat By King Estate, Oregon 10	45
Pinot Noir, Artesa Winery, Carneros 09	59
Pinot Noir, Davis Bynum, Russian River 10	80
Merlot, Merryvale, Napa 07.	98
Merlot, Pomerol, Christien Mouiex, Bordeaux, France 06.	46
Merlot, Rutherford Hill, Napa 07	61
Shiraz, Penfolds, Bin 28, Autsrailia 09	68
Shiraz-Cabernet, Inkberry, Australia 10	41
Zinfandel, Ravenswood Teldeschi, Napa 06	90
Zinfandel, Rosenblum, Paso Robles, CA 08	48
Grenache, Delas Freres, Cote Du Rhone, France 09	39
Carmenere, Terrunyo, Chille 08	71
Cabernet Saugvignon, Honig, Napa 08	78
Cabernet Sauvignon, Antica, Antinori Property, Napa 08	124
Cabernet Sauvignon, Hess Select, Lake County, Napa 09	48

COCKTAILS

<i>R(oz)ito</i>	.13
cruzan rum	
muddled lime wedges	
muddled mint leaves	
rose sparkling wine	

<i>Street Car.</i>	.13
pierre ferrand	
fresh lemon juice	
combiér orange liqueur	
apricot preserves	
orange bitters	

<i>Ounces Of Red</i>	.12
stoli razzberi	
pama liquor	
rosewater lemonade	
fresh lime juice	

<i>Chelsea Breeze.</i>	.14
fresh strawberries	
absolut pears	
mathilde pear	
campari	
cranberry juice	
fresh lime juice	

<i>Blueberry Fashion</i>	.14
woodford reserve	
muddled blueberries	
brown sugar	
bitters	
gingerale	

<i>Naughty Apple</i>	.13
jameson irish whiskey	
sauvignon blanc	
fresh apple juice	
honey & mathlde peach	

<i>Cleaver Margarita</i>	.14
avion blanco	
roasted lime juice	
fresh lemon juice	

<i>Cherry Float</i>	.13
grey goose black cherry	
coke zero	
vanilla ice cream	

<i>Bloody Pound</i>	.12
stoli hot	
muddled olives	
our special mix	
cornichons	

<i>160 Manhattan</i>	.12
vanilla infused bulleit	
peach nectar	
sweet vermouht	
peach bitters	

<i>Gin Thyme.</i>	.12
dorothy parker gin	
roasted cherry tomatoes	
fresh thyme	
fresh lime juice	