

# LUNCH PRE-FIXED MENU

**\$39 PER PERSON**

## FIRST COURSE

*select two appetizers to be served family-style*

**garlic bread**

four cheese, oregano, son marzano tomato sauce

**classic caesar salad**

parmesan, garlic croutons, creamy caesar

**buffalo chicken empanadas**

slow roasted shredded chicken, blue cheese cream

**organic hummus**

kalamata olive tapenade, crispy pita bread

## SECOND COURSE

**roasted chicken "half bird"**

garlic whipped potatoes, farmer's vegetables, wild mushrooms, chicken au jus, garlic aioli

**white quattro-formaggi pizza**

smoked bacon, mozzarella, ricotta salata, parmesan, mascarpone, rosemary

**whale burger**

applewood smoked bacon, gruyere, fried egg, truffle spread, english muffin, fries

**korean crispy shrimp tacos (3)**

green cabbage, guchojang aioli, (korean red chili - paste) pickled ginger, shaved radish, fresh lime

**anson mills farro bowl**

baby arugula, granny smith apples, woodcock farm feta, cranberries, diced butternut squash, sherry honey vinaigrette [add fried egg +2]

**sweet chili glaze jumbo shrimp**

teriyaki glaze fingerling potatoes, steamed broccoli, carrots, pickled ginger, ponzu sauce

## THIRD COURSE

*select two desserts to be served family-style*

**double chip brownies**

**chocolate covered strawberries**

**banana spring rolls with kahlua caramel**

**chocolate chip cookies**

**zeppoles (Italian donuts)**



23% GRATUITY WILL BE ADDED TO EVENTS.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

# BRUNCH PRE-FIXED MENU

## \$30 PER PERSON

*includes for the table to share:*

**brunch empanadas & nutella pizza**

- coffee and tea are included -

*please select one of the following:*

### whale brunch pizza

smoked bacon, sweet sausages, caramelized onion, chopped home fries, mozzarella, sunny side up egg, spicy remoulade

### farm-n-field egg sandwich

smoked bacon, fried egg, lettuce, tomato, avocado, remoulade spread, jumbo english muffin, with home fries or fries

### steak & eggs

marinated grass fed hanger steak, sunny side up egg, classic argentinean chimichurri, home fries

### belgian waffle

seasonal berries, housemade syrup, strawberry butter

### buttermilk fried chicken & waffles

smoked bacon bits, creamy maple gravy

### french toast

brioche bread, whipped nutella cream cheese drizzle, citrus infused strawberries, maple syrup

### hangover hash

berkshire pulled pork, sweet sausage, fingerling potatoes, english peas, brussels sprouts, fried egg, cherry peppers

### eggs benedict

poached egg, canadian bacon, hollandaise, english muffin, home fries

*Florentine +2 • scottish smoked salmon +5*

### slow roasted buffalo chicken BLT

smoked bacon, vegetable slaw, blue cheese cream, tomatoes, crumbled blue cheese, fries

### california breakfast wrap

smoked bacon, marinated tomatoes, avocado purée, light and fluffy scrambled eggs, cheddar cheese, spicy cream cheese spread, choice of home fries or crispy fries

### korean crispy shrimp tacos (3)

green cabbage, guchojang aioli, (korean red chili - paste) pickled ginger, shaved radish, fresh lime

### scottish smoked salmon sandwich

egg salad, capers, red onions, arugula, mascarpone spread, multigrain bread, choice of home fries or fries

### whale burger

applewood smoked bacon, gruyere, fried egg, truffle spread, english muffin, fries



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# DINNER

## PRE-FIXED MENU

### TIER ONE: \$49 PER PERSON

#### FIRST COURSE

*please select two appetizers to be served family-style*

#### classic caesar salad

garlic croutons, parmesan cheese, creamy caesar dressing

#### garlic bread

four cheese, oregano, warm san marzano tomato sauce

#### fall arugula salad

crispy smoked bacon, toasted almonds, maple roasted butternut squash, grana padano cheese, green cabbages, citrus vinaigrette

#### buffalo chicken empanadas

slow roasted shredded chicken, blue cheese cream

#### margarita pizza

marinated tomatoes, fresh mozzarella, basil chiffonade, sea salt, garlic infused olive oil

### SECOND COURSE

#### wild mushroom ravioli

sautéed mushrooms, english peas, parmesan, white wine sauce

#### roasted chicken "half bird"

garlic whipped potato, farmer's vegetables, wild mushrooms, chicken au jus, garlic aioli

#### crispy skin atlantic salmon

crushed fingerling potatoes, wilted baby spinach, kalamata olives, shrimp scampi sauce, lemon preserve, crispy shrimp

#### rigatoni all a vodka

smoked bacon, crushed tomatoes, red pepper flakes, parmesan, parsley, creamy vodka sauce [add fennel sausage +6, chicken +7, shrimp +9]

#### pan roasted grass fed hanger steak

gorgonzola mashed potatoes, farmers vegetables, cabernet wine reduction, sea salt

### THIRD COURSE

*please select two desserts to be served family-style*

#### chocolate covered strawberries

#### banana spring rolls

cinnamon sugar

#### double chip brownies

powdered sugar

#### chocolate chip cookies

#### zeppoles (Italian donuts)



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# DINNER

## PRE-FIXED MENU

TIER TWO: \$ 69 PER  
PERSON FIRST COURSE

*please select three appetizers to be served family-style*

**whipped local ricotta - hamden, ct**

white truffle oil, honey drizzle, grilled bread

**classic caesar salad**

garlic croutons, paermsan cheese, creamy caesar dressing

**anson mills farro bowl**

baby arugula, granny smith apples, woodcock farm feta, cranberries, shaved radish, sherry honey vinaigrette (add fried egg +2)

**crispy calamari**

with spicy remoulade, lemon wedge

**jumbo coconut shrimp with sweet chili sauce**

soy-lime aioli, green cabbage, sesame seeds

## SECOND COURSE

**crispy skin atlantic salmon**

crushed fingerling potatoes, wilted baby spinach, kalamata olives, shrimp scampi sauce, lemon preserve, crispy shrimp

**roasted chicken "half bird"**

garlic whipped potato, farmer's vegetables, wild mushrooms, chicken au jus, garlic aioli

**iron skillet new york strip steak**

gorgonzola mashed potatoes, cabernet wine reduction, sea salt

**pan roasted berkshire pork chop**

agrodolce bbq glaze, roasted maple-vanilla sweet potato, farmer's vegetables

**pasta pescatore**

jumbo shrimp, fresh calamari, manila clams, steamed mussels, san marzano tomatoes, garlic confit, parsley, lobster broth, lemon zest, olive oil drizzle

## THIRD COURSE

*please select three desserts to be served family-style*

**chocolate covered strawberries**

**banana spring rolls**

cinnamon sugar

**double chip brownies**

powdered sugar

**chocolate chip cookies**

**zeppoles (Italian donuts)**



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