

FIRST COURSE

<i>T. Cook's</i> Antipasto Platter to Share house-cured meats, pickled vegetables & artisan cheeses	24
Burgundian Escargot Napoleon layered with sautéed bacon, farm greens & a garlic cream sauce	18
Maine Blue Mussels with chickpeas, tomato & potato in a harissa clam broth with cilantro flatbread	16

Crab Cake with smoked onion aioli & tomato chutney	14
Italian Empanadas stuffed with a mixture of vegetables & spices & served with red pepper coulis dipping sauce	12
Short Rib Ravioli with mushrooms, Swiss chard & crispy potatoes	16
Flax seed vegetable Napoleon with sage beurre blanc	14

SECOND COURSE

<i>T. Cook's</i> Lobster & Fennel Bisque with lobster, fennel confit & corn cream	13
Tuscan White Bean Soup with kale, garlic & parmesan cheese crisp	12
Charcuterie Board selection of house-cured meats & pates	15

<i>T. Cook's</i> Pear Salad organic greens, spiced pecans & Maytag blue cheese with balsamic vinaigrette	12
Frisee Salad with watercress, fingerling potato, cauliflower, walnuts & warm sherry vinaigrette	12

ENTRÉES

<i>T. Cook's</i> Chef Lee's Carbonara garlic cream, prosciutto, pancetta, parmesan cheese & egg yolk*	26
Georges Bank Scallops* with lentils, sauce Basquaise & crispy chorizo	32
House made Pasta with tomato-eggplant ragout, Fossil Creek Creamery goat cheese & fresh herbs	26
Fish of the Day * Please inquire with your server	38
Duck a L'Orange * served with candied orange, asparagus, thyme fondant potatoes & traditional sauce	32
Vegetarian Shepherd's Pie with baby carrots	26
Scottish Salmon * with a fromage blanc & tomato tart, lemon supremes, asparagus & crispy onions	30

Choice of beef served with Pommes Parisienne, roasted parsnips, bone marrow roasted Brussels sprouts & Yorkshire pudding with choice of sauce	
New York Strip *	38
USDA Prime Beef Tenderloin *	45
USDA Prime 21-Day Dry Aged Ribeye *	53
<i>T. Cook's</i> Maine Lobster with mushroom & spinach gratin, asparagus, roasted onion, preserved lemon & Thermidor sauce	44
Bone-in Oven Roasted Sole * with fingerling potatoes, haricot vert & grilled lemon with a brown butter beurre blanc	30

FROM OUR FIREPLACE

<i>T. Cook's</i> Mediterranean Seasonal Paella (with 1/2 lobster tail & claw add 20)	32
Slow Roasted Lamb stuffed with feta & mushrooms & served with herbed polenta cake, bell peppers, haricot vert & tzatziki sauce	33

Pork Tenderloin * with braised pork ragout, whole wheat Pappardelle pasta, sautéed baby carrots, apple & rutabaga with Cambozola cheese	32
Poulet Rouge Chicken with a roasted onion couscous cake, roasted sweet chilies, celery & green harissa	30

SIDES

Local Farm Roasted Vegetables	8	Potato Purée	6
Truffle Cauliflower Mac n' Cheese	9	Lobster Tail & Claw	20
Squash Soufflé with Cranberries, Crispy Prosciutto & Sage Cream Sauce	9		
Asparagus & Baby Carrots with Orange Marmalade Butter	9		
Hollandaise or Béarnaise Sauce	5		

T. Cook's denotes T. Cook's classic

An 18% gratuity will be added to parties of 6 or more

*Can be cooked to order or contains raw eggs

Written information is available upon request regarding the safety of these items

Guided by principles of sustainability

We have T. Cook's signature items available for you to take home; inquire with your server