

FIRST COURSE

Wild Burgundy escargot with roasted red onion, roasted garlic & crisp house-made pancetta 18

T. Cook's Lobster & fennel bisque, garnished with lobster & fennel foam 12

Crab cake with basil butter sauce topped with a petite herb salad 13

Sautéed Snug Harbor mussels with a white wine cream sauce 16

T. Cook's Antipasto - (house-cured meats, seasonal vegetables & chef's selection of cheese) 15

Fried calamari tubes filled with a lemon & red pepper stuffing sautéed with tomatoes, caper berries & calamari 14

Classic tomato soup with a Fontina & basil grilled cheese sandwich 11

Our daily house-made pâté 13

Tempura of fried artichoke & red bell pepper with pistachio-mint pesto & grilled orange 11

T. Cook's Pear & organic mixed green salad with spiced pecans & Maytag blue cheese 12

Roasted beet "Carpaccio" salad with mixed greens, house-pickled carrot & radish & grilled artichoke with lemon vinaigrette 12

T. Cook's Antipasto Tart 12
(Chef Selection of house-cured meats, vegetables & artisan cheeses served in a caramelized onion puff pastry)

ENTRÉES

Seared curry dusted Georges Bank day boat scallops with potato spinach pavé & golden raisin-caper emulsion* 29

All natural grilled beef tenderloin with a Fontina cheese & truffle potato gratin, creamed spinach & roasted Roma tomatoes* 38
(with ½ lobster tail & claw add 20)

21-day dry aged ribeye * Market Price
(with ½ lobster tail & claw add 20)

Pan roasted Maple Leaf Farms duck breast with Singh Farm vegetables & a paprika scented pasta* 30

T. Cook's Chef Lee's Carbonara with garlic cream, prosciutto, house cured Pancetta & egg yolk* 25

Vegetable pithivier with a basil cream sauce 25

T. Cook's Butter poached Maine lobster with sour cream raviolis, asparagus and a champagne chive butter sauce 42

Pan roasted skate wing stuffed with a shrimp mousse & served with heirloom tomatoes, braised celery & roasted potato wedges 29

Seared Irish salmon with organic steel cut oats, roasted corn, sautéed asparagus, cultivated mushrooms & house-dried tomatoes* 30

Pan seared monkfish resting on a Moroccan style shrimp stew* 32

ENTRÉES FROM OUR FIREPLACE

Slow roasted lamb stuffed with rosemary mousse on a bed of roasted vegetables & local honey-parsnip purée 33

"Poulet Rouge" chicken stuffed with Boursin cheese & spinach, served with butternut squash risotto & haricot vert 26

T. Cook's T. Cook's Mediterranean paella 28
(with ½ lobster tail & claw add 20)

Arizona Pork osso buco topped with an orange gremolata, served with cumin roasted fingerling potatoes, red pearl onions & sautéed baby carrots 31

SIDES

Roasted brussel sprouts with duck confit & toasted almonds 8

Rainbow cauliflower & cheese gratin 9½

Asparagus & baby carrots sautéed & tossed with T. Cook's orange marmalade butter 9

Carrot soufflé with a dill cream 9

Potato purée 6

Lobster tail & claw 20

Design your own dining experience.

Select a first course, entrée & dessert for only \$50!! (not inclusive of tax & gratuity)

\$ denotes additional \$5 when item is selected for the three course tasting

Available Sunday through Thursday

No split plates please on the special priced tasting.

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

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

We ask that all cell phones be turned off while in the dining room

*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 classic pesto available for you to take home; inquire with your server