

445 PROVIDENCE MAIN STREET

grille ON MAIN

Lover's Lunch

COCKTAILS

PRIMROSE

*reyka icelandic vodka, lime juice,
domaine de canton ginger,
hibiscus syrup 15*

BLUSH & BLOOM

*hendrick's gin, house rose cordial,
fresh lemon, sparkling water 13*

VELVET SUNSET

*teremana reposado, grapefruit,
agave nectar, smoked salt rim 14*

GOLDEN AFFAIR

*st. germain, prosecco, fresh mint,
orange slice 13*

MIDNIGHT RENDEZVOUS

*tito's, fresh espresso, kahlua,
irish cream, chocolate bitters
16*

WINE BY THE GLASS

PROSECCO, Maschio

Treviso, Italy 12

BRUT ROSÉ, Gratién & Meyer

Loire Valley, France 13

SAUVIGNON BLANC, Glazebrook

Marlborough, New Zealand 12

CHARDONNAY, Lange

Willamette Valley, OR 15

MALBEC, Luigi Bosca

Mendoza, Argentina 14

PINOT NOIR, King Estate "Inscription"

Willamette Valley, OR 15

CABERNET SAUVIGNON, Juggernaut

California 15

BORDEAUX BLEND

*Château Bellevue-Pycharneau
Bordeaux, France 14*

Starters

Maine Lobster Bisque

cognac cream

Grilled Shrimp Cocktail

jumbo shrimp, house-made cocktail sauce

Crispy Wagyu Beef Dumplings

horseradish aioli

Winter Strawberry & Goat Cheese Salad

baby greens, candied pecans, honey-balsamic vinaigrette

Heart of Romaine Caesar Salad

garlic croutons, house caesar dressing, parmesan

Entrées

Pan Seared Atlantic Salmon

roasted fingerling potatoes, crispy brussels sprouts, champagne butter

Maine Lobster Mac & Cheese

cavatappi pasta, herbed breadcrumbs

Pan Seared Stuffed Chicken Supreme

mushrooms, garlic, bacon, parmesan risotto, creamy pan sauce

Braised Angus Short Rib Ravioli

blistered tomatoes, aged parmesan, bordelaise sauce

Petite Filet & Truffle Frites

truffle aioli, arugula salad

Desserts

Molten Chocolate Cake

raspberry coulis, vanilla bean ice cream

Chocolate Peanut Butter Pie

salted pretzel bits, caramel sauce, whipped cream

Strawberry Mascarpone Tart

apricot glaze, crushed pistachios, mint

\$45 per person (excluding tax and gratuity)