

## APPETIZERS

### **CHARCUTERIE BOARD | 22**

Chef inspired display of local meats, cheeses & spreads, served with lavash

### **HUMMUS V | 12**

Roasted carrot & edamame hummus with Naan

### **SEAFOOD CASSEROLE | 20**

Lobster, shrimp and crab dip, served with Pita Chips

### **LOBSTER SLIDERS | 15**

Lemon-black pepper aioli

### **WINGS | 15**

Buffalo | Asian | Honey Sriracha | Spicy Korean BBQ

### **CRISPY FISH TACOS | 16**

Three flour tortillas with cabbage slaw, pico de gallo, chipotle aioli

### **AVOCADO TOAST | 12**

Poached egg, pepper bacon & tomato bruschetta

### **IRISH NACHOS | 18**

Sidewinder fries, corned beef, Guinness cheese sauce, sour cream, scallions

### **BAO BUN | 12**

Rock shrimp, black garlic aioli, & pickled cabbage *or* Korean BBQ pork & pickled onion

### **TEMPURA SHRIMP | 18**

Asian slaw, sweet chili honey aioli

## FLATBREADS

### **MARGHERITA V | 16**

Burrata, roasted tomatoes & fresh basil

### **MEDITERRANEAN | 16**

Artichoke puree, spinach, heirloom tomatoes, feta

### **SHORT RIB | 18**

Boursin cheese, balsamic roasted onions & wild mushrooms

### **ROASTED SHRIMP | 18**

Fresh mozzarella, roasted tomatoes, shallots, garlic, oil & red pepper flakes

# THE GAZEBO BAR & LOUNGE

## SOUPS

### **CLASSIC FRENCH ONION | 9**

### **NEW ENGLAND CLAM CHOWDER | 10**

## SALADS

### **GREENWICH SALAD V/GF | 15**

Baby mixed greens, frisee, baby red mustard greens, candied pecans, blue cheese, dried cherries & pomegranate vinaigrette

### **CAESAR SALAD | 15**

Shaved parmesan, roasted tomato, ciabatta crisp, anchovies & Caesar dressing

### **SOUTHWEST SALAD | 16**

Romaine, grilled corn, tomatoes, avocados, black beans, scallions

### **SHRIMP STUFFED AVOCADO SALAD | 16**

Roasted Tomatoes, Greek yogurt, lemon juice, basil

### **\*TOPPINGS | 8**

Chicken, steak, shrimp, catch of the day, crab cake or tofu

**V** Vegetarian

**GF** Gluten Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

An 18% gratuity will be added to all checks of 6 persons or more. All checks are subject to state & local taxes

## SANDWICHES

Choice of fries, half salad, or house made chips

### **FRENCH DIP | 16**

Slow roasted Prime rib, cheddar cheese, pickled red onion, horseradish mayo on brioche

### **SHRIMP ROLL | 25**

Brioche bun, house made chips

### **CHEF'S CUBAN BURGER | 18**

Two grass fed beef patties, thinly sliced porchetta, Swiss, cumin spices, pickles, rosemary ciabatta bun

### **CLASSIC BURGER | 18**

Two grass fed beef patties on a brioche bun with American, Cheddar, Swiss or Provolone

### **BEYOND BURGER V | 18**

100% Plant based vegan burger, pickled red onion, roasted tomatoes, arugula, raclette cheese, balsamic mayo, brioche

### **CALIFORNIA PANINI | 18**

Roasted turkey, ham, bacon, avocado, tomato, alfalfa sprouts, Dijon mayo, Munster cheese on grilled sourdough

### **VEGETABLE PANINI | 16**

Grilled eggplant, zucchini, squash, roasted red pepper, onions, tomatoes, fontina cheese, and pesto on rosemary focaccia bread

## ENTREES *served 5-11pm*

### **SURF & TURF | 45**

Lobster tail, beef medallion, potato cake, grilled vegetables

### **ROSEMARY LAMB CHOPS | 40**

Cauliflower mash potatoes, fire roasted tomatoes, mustard cream sauce

### **\*10oz NY STRIP STEAK | 39**

Creamed spinach, parmesan fries

### **\*16oz BONE IN RIBEYE | 39**

Chard honey glazed carrots, garlic roasted baked potato fries, black truffle demi

### **SUSTAINABLY SOURCED DAILY CATCH GF | 28**

Red quinoa pilaf and chili roasted haricot verts

### **HONEY BALSAMIC GLAZE CHICKEN | 28**

Sautéed spinach, purple sticky rice pilaf, balsamic demi

### **LOBSTER RAVIOLI | 25**

Roasted tomatoes, pistachios, fresh tarragon, parmesan cheese and lobster sauce

### **PORK TENDERLOIN | 25**

Coffee and chili rub pork medallions, twice baked potatoes and cabernet demi