BRANTPOINTGRILL℠
LOBSTER STEAK SPIRITS

Unforgettable Dining

# BPG SAMPLE DINNER MENU

## Starters

**White Sturgeon Caviar M.P.**
Traditional Garnish

**Roasted Beet Salad**
Heirloom Beets, Arugula, Black Salt, White Verjus

**Tartare of Arctic Char**
Fried Garlic, Jalapeño, Lime, EVOO

**1/2 dz Oysters**
Cherry Tarragon Mignonette, Duxbury, MA

**Chicken Liver Pâté**
Sliced Radish, Sweet Pepper Jam

**Nantucket Crab Cake**
Grilled Corn Relish, Lemon Chervil Aioli

**House Made Duck Prosciutto**
Manchego, Smoked Black Pepper, Orange Oil

**New England Clam Chowder**
Crisp Fried Clam, Smoked Bacon, Chives

**Heirloom Tomato Salad**
Fresh Mozzarella, Basil, Shaved Red Onion, Sea Salt, EVOO

**The Wedge**
Baby Iceberg, Red Onion, Cherry Tomato, Great Hill Blue Cheese Dressing

**Hearts of Romaine Salad**
Toasted Focaccia, White Anchovy, Roasted Garlic Dressing

**Rocket Salad**
Sweet and Spicy Walnuts, Grilled Pineapple, Honey Lavender Vinaigrette

## Earth, Land & Air

**12 oz Aged NY Strip Steak**
Roasted Garlic Whipped Potato, Blue Cheese Compound Butter

**Short Rib of Beef**
Honey and Red Wine Braised, Mustard Spiced Farro, Sweet and Sour Red Cabbage

**Murrays All Natural Chicken Chop**
Beluga Lentil Salad, Pickled Baby Bok Choy, Lemon Vinaigrette

**Sizzling Prime Skirt Steak**
Grilled Asparagus and Radicchio, Roasted Potato, Balsamic Fig Reduction

**Confit of Duck and Foie Gras Bolognese**
Shredded Confit Leg, Foie Gras and Orange Torchon, Forest Mushroom, Rigatoni Pasta

**Farro-Zotto**
Leeks, Tomatoes, Corn, Ricotta, Red Pepper Reduction

## Stream and Sea

**Arctic Char**
Cucumber Ribbons, Heirloom Tomato Gazpacho

**Lobster Gnocchi**
Arugula, Gremolata, Ricotta, Lobster Reduction

**Fluke**
Tarragon, Charred Leek and Bartlett Corn Ragout

**Roasted George's Bank Cod**
Warm Salad of White Bean, Spinach, Tomato, Chimichurri

**Alaskan Crab Legs**
Whole Grain Aioli, Drawn Butter, Charred Lemon

**Grilled 2 lb Hard Shell Maine Lobster M.P.**
Drawn Butter, Charred Lemon

## Sides

Farro with Ricotta
Roasted Garlic Whipped Potato
Artichoke Au Gratin
Steamed Asparagus
Bee's Baked Beans
Lemon Garlic Fries
Soy Peas and Garlic
Sweet Potato Fries

**Executive Chef**
Fred Bisaillon