



THE Guest House

BAR & BISTRO

Guest House

STARTERS

Lollipop Lamb Chops marinated & grilled	21
Three Cheese Flatbread mozzarella, parmesan, asiago, basil	13
Chicken Wings mediterranean bbq rub	13
Calamari freshly breaded	17
Crab Cakes sun-dried tomato aioli	15
P.E.I. Mussels diavolo or white wine	14
Grilled Octopus hummus, roasted peppers, onions, olives, balsamic glaze	19

SOUPS AND SALADS

Lentil Soup fresh herbs	9
Lobster Bisque fresh herbs	17
Greek Salad greek vinaigrette	13
Garden Salad balsamic vinaigrette	11
Caesar Salad caesar dressing	13
Chicken +5 Shrimp +7 Salmon +8	

FOR THE TABLE

Asparagus	12
Garlic Mash	11
Sautéed Spinach	10
Four Cheese Mac Lobster +11	14
Parmesan Truffle Fries	11
Roasted Garden Veg	11
Sautéed Broccolini	11

ENTRÉES

16 oz Bone In Ribeye garlic mash, asparagus, housemade steak sauce	47
10 oz Skirt Steak tomato chutney, red wine demi, broccolini, garlic mash	43
Braised Short Rib pan toasted gnocchi, sautéed spinach, topped with herb gremolata	33
Guest House Burger short rib, brisket blend, lettuce, tomato, white american, garlic aioli	19
Berkshire Pork Chop lemon butter, capers, tomatoes, broccolini, roasted potatoes	25
Chicken Milanese chicken breast, arugula, tomato, lemon, balsamic dressing	23
Chicken Kebabs marinated chicken, wild rice, grilled vegetables, tzatziki	21
Shrimp Kebabs jumbo shrimp, wild rice, grilled vegetables, tzatziki	26

Surf

ADD A 5OZ COLD WATER
LOBSTER TAIL TO ANY ENTRÉE
FOR \$19

Seafood Bucatini mussels, shrimp, scallops, white wine tomato sauce	28
Oxtail Ragu slow braised, garlic, pappardelle, red wine, parmesan cheese	29
Branzino pan-seared filet, wild rice, garden vegetables, sauce vierge	35
Faroe Island Salmon pan seared over roasted veg, cous cous, tomato confit vinaigrette	33
Lobster Ravioli vodka sauce, shrimp, spinach	29
5 oz Twin Lobster Tails garlic butter, lemon, asparagus, truffle garlic mash	43

DESSERT

Churro Dulce Cake	13
Vanilla Raspberry Truffle	12
Peach Cobbler Baklava	12
Cheesecake	10
Gelato	7

