

APPETIZERS

Mussels

Fragrant dry vermouth, white wine broth, diced tomato, shallot, garlic and herbs \$12

Truffle Fries

House cut fries, gruyere cheese, scallion, truffle oil \$12

Crispy Calamari

Flash fried, lightly battered fresh squid served with vinegar peppers, lemon basil aioli \$13

Kingston Sliders

Seasoned mini burgers, lettuce, tomato, gruyere cheese, truffle aioli, house cut fries \$12

Stuffed Brie

Marscapone, dried fig, cherry and apricot filling, served with crostini, frisee walnut salad \$10

Hummus

Grilled pita bread, fresh vegetables \$7

Buffalo Chicken Wings

Blue cheese dressing, fresh vegetables \$8

Chef's Flat Bread Pizza

No substitutions, priced daily

New England Clam Chowder

Traditionally stewed clams, onion, potato and herbs in cream broth \$5

Spicy Tuna Tartare

Sashimi grade tuna mixed with sesame sriracha served with wasabi mayo, house made potato chips \$14

ENTREES

Spice Rubbed Salmon

Jasmine rice, cucumber salad, sweet soy drizzle \$22

Potato Gnocchi

House made gnocchi, wild mushroom cream sauce, truffle oil \$18

Braised Ribs

Baby back ribs, fried mac and cheese, corn on the cobb, jalapeño cornbread \$20

Steak Frites

10oz marinated hangar steak, herbed butter, house cut french fries \$23

Fish and Chips

Guinness beer battered haddock, lemon aioli, house cut fries \$16

Chef's Fresh Pasta

Seasonal ingredients, priced daily

Pasta Pomodoro

Fresh caserecci pasta, tomato, garlic, basil, parmesan, extra virgin olive oil \$16

Pan Roasted Chicken

Lemon and herb crusted 10oz Statler breast au jus, roasted potato, zucchini, eggplant, tomato, fontina cheese, hint of balsamic vinegar \$18

Lobster Roll

Mayo, celery, shredded lettuce, lemon juice, toasted potato bread bun, house-cut spiced french fries \$20

SALADS

Pear Salad

Mixed greens, sliced pear, goat cheese, toasted hazelnut and lemon dressing \$10

Caesar Salad

Romaine, parmesan, croutons, marinated anchovies \$10

Seared Tuna Nicoise Salad

Herb crusted Ahi tuna, olives, green beans, sliced egg, tomato, marinated potato and sherry vinaigrette \$16

House Salad

Mixed greens, tomato, red onion, cucumber, bacon, balsamic vinaigrette \$9

SANDWICHES

Station Burger

Sunnyside up egg, bacon, gruyere cheese, lettuce, tomato, onion, house cut fries, pickle \$15

Hamburger/Cheeseburger

Lettuce, tomato, onion, house cut fries, pickle \$13 Add cheddar \$14

Ahi Tuna Burger

Seasoned Ahi tuna, cucumbers, cilantro & wasabi mayo, house made potato chips \$14

Ultimate Veggie Burger

House blend of white beans, roasted red pepper, portabello, roasted tomato seasoned with herbs and lemon, fries or salad \$14

SIDES

French fries, Herb roasted potato, Fried mac and cheese with bacon, Corn on the cobb with parmesan \$4 Green beans, Sauteed spinach \$5

Executive Chef Dana Love

Enjoy, everyday.

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness. For parties of 6 or more, please accept an automatic 20% gratuity.