

# DINNER

## STARTERS

<b>lollipop drumsticks</b>	11
marinated + grilled in a mediterranean blend	
<b>margherita peinirli</b>	17
greek-inspired craft pizza, mozzarella, parmesan, basil	
<b>guest house greek salad</b>	13
tossed in a homemade greek vinaigrette +3 Chicken   +5 Shrimp	
<b>P.E.I. mussels</b>	14
shallots, garlic, fennel, white wine, herbs	
<b>colossal prawn</b>	25
corn succotash, parsnip purée, red pepper coulis	
<b>shrimp scampi crostini</b>	13
over a toasted baguette	

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## ENTREES

<b>squid ink pasta w/ jumbo prawns</b>	33
mornay sauce, grape tomatoes, fresh herbs	
<b>bone in ribeye</b>	47
peppercorn cognac cream sauce	
<b>guest house burger</b>	21
fire-roasted red peppers, olive tapenade, bleu cheese and feta aioli, house-cut fries	
<b>branzino</b>	31
pan-seared filet, mediterranean blend, sauce vierge	
<b>faroe island salmon</b>	27
mint butter sauce	
<b>airline chicken breast</b>	25
parsnip purée, chasseur sauce, herb oil	
<b>chicken kebab</b>	23
wild rice, greek salad, pita, tzatziki	
<b>moroccan pasta</b>	21
harissa cream, zucchini, yellow squash, arugula +4 Chicken   +6 Shrimp	

## FOR THE TABLE

roasted garden vegetables	10
wild rice	10
house cut fries	7
truffle +4	
garlic mash	11
asparagus	11
four cheese mac	14
lobster +9	

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## DESSERT

date + fig trifle	9
olive oil cake	9
chocolate cake (gluten free)	10
gelato	9