

Small Plates

Selection of 3 small plates \$35 Selection of 5 small plates \$65

<p>TARTARE** \$16</p> <p>Salmon</p> <p><i>Sudachi, Chilies, Tamari</i></p> <p>Lamb</p> <p><i>Harissa, Sesame Papadum, Lime</i></p> <p>Steak</p> <p><i>Traditional Preparation, Truffle Baguette</i></p> <p>NOODLES \$12</p> <p>Spaghatini Aglio e Olio</p> <p><i>White Anchovy, Red Pepper, Brown Garlic</i></p> <p>Singapore</p> <p><i>Rice Noodles, Curry, Veggies</i></p> <p>Black Noodles</p> <p><i>Lobster, Lemon, Saffron</i></p> <p>STARCH \$10</p> <p>Mac</p> <p><i>Taleggio, Double Cream</i></p> <p>Hand Cut Fries</p> <p><i>Truffle, Pecorino, Sage</i></p> <p>Delmonico Potatoes</p> <p><i>Skillet Roasted, Fresh Nutmeg</i></p>	<p>AHI \$15</p> <p>Crudo**</p> <p><i>White Soy, Red Onion, Black Salt</i></p> <p>Sashimi on Salt</p> <p><i>Crunchy Peas, Hot Mayo, Dips</i></p> <p>Poki**</p> <p><i>Green Onion, Tomato, Macadamia</i></p> <p>GAME \$14</p> <p>Crispy Wild Boar Meatballs</p> <p><i>Black Garlic, Goat Feta</i></p> <p>Braised Bison Short Rib</p> <p><i>Guinness, Toasted Barley</i></p> <p>House Boar Bacon</p> <p><i>Aiki Pea Shoots, Maple Vinegar</i></p> <p>GRILLS \$16</p> <p>New England Grass Fed Kielbasa</p> <p><i>Grained Mustard, House Kraut</i></p> <p>Wild White Shrimp</p> <p><i>Cheesy Corn Grits, Chili Relish</i></p> <p>Farm Steak & Egg*</p> <p><i>Brown Butter Poached Potato Purée, Sauce Foyot</i></p>	<p>DUCK \$14</p> <p>Rillettes</p> <p><i>Gaufrette Potato, Mâche, Pickled Onion, Camembert</i></p> <p>Confit</p> <p><i>Cashew, Crunchy Noodle, Chicories</i></p> <p>Peking Sandwich</p> <p><i>Crisp Lotus Bun, 7UP Hoisin, Cukes</i></p> <p>SALADS \$12</p> <p>Maple Lane Bib Lettuce</p> <p><i>Local Chèvre, Bacon, Apples</i></p> <p>Farm Fresh Salad</p> <p><i>Cucumber, Nashi Pear, EVOO</i></p> <p>Angeloni Organic Mozzarella</p> <p><i>Two Guys Micro Greens, Heirloom Tomatoes, EVOO</i></p> <p>VEG \$10</p> <p>Farmers Ratatouille</p> <p><i>Fresh Style</i></p> <p>Baby Bok Choy</p> <p><i>Brown Garlic Stir-Fry</i></p> <p>Fresh Artichoke Hearts</p> <p><i>Saffron Mayo, Rashers</i></p>
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Starters

<p>Escargots \$14</p> <p>Lobster Tempura</p> <p><i>Spicy, Sweet & Sour</i> \$18</p>	<p>Caviar \$85</p> <p>Peking Duck Soup</p> <p><i>5-Spice Watercress Broth</i> \$9</p>	<p>Oysters** \$3.50 ea</p> <p>Fried Calamari \$12</p> <p>Lobster Bisque \$10</p>
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Big Plates

<p>Bomster Scallops</p> <p><i>Bacon Lardon Hash</i> \$30</p> <p>Whole Black Sea Bass</p> <p><i>Lemon, Basil, Black Bean</i> \$38</p> <p>Crispy Pacific Salmon</p> <p><i>Roquefort Whipped Potato</i> \$35</p> <p>Stonington Fluke</p> <p><i>Pan Sautéed Meunière</i></p> <p>or</p> <p><i>Steamed with Ginger, Scallion</i> \$35</p> <p>Stonington Lobster</p> <p><i>Risotto, Legumes, Mushrooms</i> \$35</p>	<p>Rhode Is. Tautog</p> <p><i>Avocado, Veal Bacon, Chiles</i> \$28</p> <p>L'il Rhody Wild Striped Bass</p> <p><i>Verjus, Togarashi, Young Poached Carrot</i> \$35</p> <p>Cumin Crusted Wagyu</p> <p>Ribeye Cap*</p> <p><i>Grilled Onions, Local Arugula, House Steak Sauce</i> \$65</p> <p>New England Grass Fed Red Wattle Pork Chop*</p> <p><i>Pomegranate Candied Shallot Jam</i> \$48</p>	<p>American Wagyu Short Ribs</p> <p><i>Yo Choy</i> \$35</p> <p>Archer Angus Grass Fed Beef*</p> <p><i>Shemiji Mushrooms, Braised Marrow</i></p> <p><i>Filet</i> \$50 <i>Sirloin</i> \$40</p> <p>Lamb Loves Ginger</p> <p><i>Oyster Mushrooms, Green Onion, Chinese Broccoli</i> \$30</p> <p>Iron Pot Roasted Amish Chicken</p> <p><i>Vanilla Yogurt Whipped Sweet Potatoes, Pistachios, Haricots Verts</i> \$25</p>
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THE MASHANTUCKET PEQUOTS

The tribal symbol is both a reflection of Mashantucket Pequot past and a symbol of hope for the future. Framed against the sky, the lone tree on a knoll represents Mashantucket, the “much wooded land” where the Pequots hunted and kept alive their identity as an independent people. Displayed on the knoll is the sign of Robin Cassasinamon, the Pequot’s first leader following the 1637 massacre at Mystic Fort. The fox stands as a reminder that the Pequots are known as “The Fox People”.

*Item may be cooked to order. **Item is served raw. Gratuity of 18% added to all parties of 8 or more. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. 08.08.13

Desserts

Bananas Foster

Prepared Tableside For Two

*Bananas Flambéed with Jamaican Dark Rum,
Raw Cane Sugar and Caramelized Pecans,
Served with Cinnamon-Tangerine Honey Gelato \$18 pp*

Lemon Praline Tart

*Whipped Crème Fraîche, Praline Sauce,
Crispy Meringue, Candied Grapefruit \$12*

Warm Organic Chocolate Soufflé Cake

*Exotic Cream, Braised Pineapple, Brittle
Chocolate Mousse, Coconut Gelato \$12*

Mandarin Orange Creamsicle Bar

*Caramel Sauce, Ginger Chantilly, Caramel Paper,
Mandarin Nectar \$12*

Crème Brûlée

Milk Chocolate, Guinness, Ginger Snap \$12

Cookies

A Simple Plate of Assorted Cookies to Enjoy \$6

Coffee Drinks

Millionaire's Coffee

Baileys Irish Cream, Frangelico, Grand Marnier \$9

Nutty Irishman

*Baileys Irish Cream &
Frangelico \$9*

Snickerdoodle

*Baileys Irish Cream,
Frangelico, Kahlúa \$9*

Jamaican Coffee

*Myers's Dark Rum &
Tía María \$9*

Mexican Coffee

Patrón XO Café \$9

Dessert Inspired Martini's

Steve's Peanut

Butter Cup

*Too Much Chocolate with
House Peanut Butter
Vodka \$15*

Lady Godiva

*Dark & White Chocolate
Godiva Liquor, House
Vanilla Vodka \$15*

Wood-Aged & Vintage Port

Fonseca Bin 27 \$8

Taylor Tawny \$9

Taylor Fladgate 20 Year \$12

Taylor Fladgate 30 Year \$22