

# LUNCH PRE-FIXED MENU

**\$39 PER PERSON**

## FIRST COURSE

*please choose two to be served family style*

**garlic bread**

four cheese, oregano, san marzano tomato sauce

**classic caesar salad**

parmesan, garlic croutons, creamy caesar

**pan roasted buffalo chicken skewers**

blue cheese cream, celery, carrots,  
paprika infused oil

**chipotle bbq beef empanadas**

classic argentinean chimichurri

**nonna's veal ricotta meatballs**

garlic bread, basil oil, slow cooked plum tomatoes

## SECOND COURSE

**roasted chicken "half bird"**

slow roasted herb marinated, spanish chorizo, spring pea  
risotto, caramelized onion, gremolata, natural au jus

**white quattro-formaggi pizza**

smoked bacon, mozzarella, ricotta salata, parmesan,  
mascarpone, rosemary

**whale burger**

applewood smoked bacon, gruyere, fried egg, truffle  
spread, english muffin, fries

**korean crispy shrimp tacos (3)**

green cabbage, guchojang aioli, (korean red chili - paste)  
pickled ginger, shaved radish, fresh lime

**rigatoni arrabiata**

wild mushrooms, baby spinach, kalamata olives, roasted  
garlic, light san marzano tomato sauce, red pepper flakes  
[add fennel sausages +5, marinated chicken +7, sautéed  
shrimp +9]

**jumbo shrimp saffron risotto**

sautéed jumbo shrimp, shaved broccoli, basil, lemon oil,  
lobster stock

## THIRD COURSE

**vanilla crime brûlée**

rich custard topped with caramelized sugar, seasonal  
berries

**banana spring rolls with kahlua caramel**

cinnamon sugar, vanilla ice cream

**chocolate chip skillet cookie**

butterscotch sauce, vanilla ice cream

**zeppoles (Italian donuts)**

lemon-vanilla glaze, toasted almonds, powdered sugar



23% GRATUITY WILL BE ADDED TO EVENTS.

Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of foodborne illness.

# BRUNCH PRE-FIXED MENU

**\$25 PER PERSON**

*includes for the table to share:*

**brunch empanadas & nutella pizza**

- coffee and tea are included -

*please select one of the following:*

## **breakfast pizza**

scrambled eggs, smoked bacon, sweet sausage, cheddar, mozzarella, spicy aioli

## **farm-n-field egg sandwich**

smoked bacon, fried egg, lettuce, tomato, avocado, remoulade spread, jumbo english muffin, with home fries or fries

## **steak & eggs**

marinated grass fed hanger steak, sunny side up egg, classic argentinean chimichurri, home fries

## **belgian waffle**

seasonal berries, housemade syrup, strawberry butter

## **buttermilk fried chicken & waffles**

smoked bacon bits, creamy maple gravy

## **french toast**

brioche bread, whipped nutella cream cheese drizzle, citrus infused strawberries, maple syrup

## **hangover hash**

berkshire pulled pork, sweet sausage, fingerling potatoes, english peas, brussels sprouts, fried egg, cherry peppers

## **eggs benedict**

poached egg, canadian bacon, hollandaise, english muffin, home fries

*florentine +1 • scottish smoked salmon +3*

## **whale brunch duo**

eggs benedict, french toast, home fries

## **slow roasted buffalo chicken BLT wrap**

smoked bacon, vegetable slaw, blue cheese cream, tomatoes, crumbled blue cheese, fries

## **california breakfast wrap**

smoked bacon, marinated tomatoes, avocado purée, light and fluffy scrambled eggs, cheddar cheese, spicy cream cheese spread, choice of home fries or crispy fries

## **korean crispy shrimp tacos (3)**

green cabbage, guchojang aioli, (korean red chili - paste) pickled ginger, shaved radish, fresh lime

## **scottish smoked salmon sandwich**

egg salad, capers, red onions, arugula, mascarpone spread, multigrain bread, choice of home fries or fries

## **whale burger**

applewood smoked bacon, gruyere, fried egg, truffle spread, english muffin, fries



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# DINNER PRE-FIXED MENU

TIER ONE: **\$49 PER PERSON**

## FIRST COURSE

*please choose two items to be served family style*

**classic caesar salad** with garlic croutons

**garlic bread**

four cheese, oregano, warm san marzano tomato sauce

**slow roasted beet salad**

baby arugula, goat cheese, orange slices, beet puree', almonds, citrus vinaigrette

**chipotle bbq beef empanadas**

classic argentinean chimichurri

**pan roasted buffalo chicken skewers**

blue cheese cream, celery, carrots, paprika infused oil

## SECOND COURSE

**spaghetti and meatballs**

nonna's veal meatballs, slow cooked plum tomatoes, fresh basil, shaved parmesan, olive oil

**rigatoni arrabiata**

wild mushrooms, baby spinach, kalamata olives, roasted garlic, light san marzano tomato sauce, red pepper flakes  
[add fennel sausages +5, marinated chicken +7 sautéed shrimp +9]

**roasted chicken "half bird"**

slow roasted herb marinated, spanish chorizo, spring pea risotto, caramelized onion, gremolata, natural au jus

**crispy skin atlantic salmon**

crushed fingerling potatoes, wilted baby spinach, kalamata olives, shrimp scampi sauce, lemon preserve, crispy shrimp

**rigatoni all a vodka**

smoked bacon, crushed tomatoes, red pepper flakes, parmesan, parsley, creamy vodka sauce [add fennel sausage +6, chicken +7, shrimp +9]

**pan roasted grass fed hanger steak**

twice baked potato (smoked bacon, aged cheddar, sour cream), farmers vegetables, cabernet wine reduction, sea salt

## THIRD COURSE

**vanilla crème brûlée** rich custard topped with caramelized sugar, seasonal berries

**banana spring rolls**

cinnamon sugar, kahlua caramel, vanilla ice cream

**chocolate chip skillet cookie** butterscotch sauce, vanilla ice cream

**zeppoles (Italian donuts)**

lemon-vanilla glaze, toasted almonds, powdered sugar



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# DINNER PRE-FIXED MENU

TIER TWO: \$69 PER PERSON

## FIRST COURSE

*please choose three items to be served family style*

**whipped local ricotta** - hamden, ct

white truffle oil, honey drizzle, grilled bread

**classic caesar salad** with garlic croutons

**anson mills farro bowl**

baby arugula, granny smith apples, woodcock farm feta, cranberries, shaved radish, sherry honey vinaigrette (add fried egg +2)

**crispy calamari** with spicy remoulade, lemon wedge

**jumbo coconut shrimp with sweet chili sauce**

soy-lime aioli, green cabbage, sesame seeds

**nonna's veal ricotta meatballs**

garlic bread, slow cooked tomatoes, basil oil

## SECOND COURSE

**crispy skin atlantic salmon**

crushed fingerling potatoes, wilted baby spinach, kalamata olives, shrimp scampi sauce, lemon preserve,

crispy shrimp

**roasted chicken "half bird"**

smoked bacon, crushed tomatoes, red pepper flakes, parmesan, parsley, creamy vodka sauce [add fennel sausage +6, chicken +7, shrimp +9]

**iron skillet new york strip steak**

truffle cream, crushed fingerling potatoes, farmers vegetables, cabernet wine reduction, sea salt

**pan roasted berkshire pork chop**

chickpea bourbon bbq glaze, pulled pork, loaded baked potato, braised cabbage, cherry peppers, creme fraiche

**pasta pescatore**

jumbo shrimp, fresh calamari, manila clams, steamed mussels, san marzano tomatoes, garlic confit, parsley, lobster broth, lemon zest, olive oil drizzle

**harbor point seafood of the day** - prep changed daily

## THIRD COURSE

**vanilla crème brûlée** rich custard topped with caramelized sugar, seasonal berries

**warm chocolate cake "baked to order"**

vanilla-yogurt mousse, vanilla gelato

**banana spring roll**

cinnamon sugar, kahlua caramel, vanilla ice cream

**chocolate chip skillet cookie**

butterscotch sauce, vanilla ice cream



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