

OUTER BAR & GRILLE

FOURTH OF JULY

RAW BAR

HALIBUT CEVICHE, CITRUS POACHED SHRIMP, LOBSTER CLAWS
COCKTAIL SAUCE, HORSERADISH, LEMON

SOUP AND SALADS

NEW ENGLAND CLAM CHOWDER
FRESH MOZZARELLA, CHARRED HEIRLOOM TOMATOES, MARINATED OLIVES, FRIED ONIONS, BALSAMIC
PETITE ICEBERG, SUMMER RADISH, CUCUMBER, CARROT, BOILED EGG, GREEN GODDESS DRESSING
ANCIENT GRAIN SALAD, ROASTED CAULIFLOWER, GOLDEN RAISINS, TOASTED ALMONDS
ORGANIC GARDEN VEGETABLES, RED BEET HUMMUS, OLIVE TAPENADE, HERBED BUTTERMILK DIP
TROPICAL FRUIT SALAD, HONEY YOGURT

FINGER FOODS

OUTER BAR & GRILLE SWORDFISH TACOS
WAGYU BEEF SLIDERS, VERMONT CHEDDAR, CARAMELIZED ONION, TRUFFLE AIOLI
MARGARITA FLATBREAD, VINE RIPENED TOMATOES, FRESH MOZZARELLA, BASIL
PROSCIUTTO FLATBREAD, ARUGULA PESTO, GRUYERE CHEESE

CLASSIC COMFORTS

KOBE BEEF HOT DOGS, FERMENTED CHILI CABBAGE, FRIED SHALLOTS
HATCH CHILI CHICKEN WINGS, GREEN CHILI AIOLI, PICKLED CHILI RELISH
POMEGRANATE WALNUT BARBEQUED CHICKEN WINGS
LOBSTER MACARONI AND CHEESE, HERBED GREMOLATA
BAKED THREE CHEESE MACARONI, BUTTERED BREADCRUMBS

SMALL PLATES

TUNA POKE, PONZU, CARROT, SCALLION, CRISPY WONTON, SWEET CHILI AIOLI
GRILLED BEEF TENDERLOIN, SUMMER CORN SUCCOTASH, CHIMICHURRI SAUCE
LOCAL STRIPED BASS, SAFFRON RICE PILAF, RED BEANS, GRILLED ASPARAGUS, CITRUS BUTTER SAUCE

DESSERTS

RED, WHITE AND BLUE SWEET TREATS