

DESSERT MARTINIS \$12

ESPRESSO MARTINI

stoli vanilla, ristretto espresso liquer, espresso

CHOCOLATE COVERED STRAWBERRY

dorda dark chocolate, stoli raspberry, fraise de boise

TIRAMISU

tia maria, butterscotch schnapps, frangelico, bailey's espresso

LANDSLIDE

chopin, dorda sea salt caramel, kahlua, caramel drizzle

DESSERTS

DARK CHOCOLATE MOUSSE

whipped cream, pretzel crumble, chocolate sauce

10 *D, V*

MANGO CHEESECAKE

house-made oatmeal cookie crust

10 *D, V*

STICKY TOFFEE PUDDING

dates, crème anglaise, toffee sauce

10 *D, V*

SEASONAL BERRIES AND WHIPPED CREAM

8 *D, GF, V*

WARM COOKIE PLATE

toffee chocolate chip cookie
lavender lemon sugar cookie
traditional chocolate chip cookie

10 *VN*

HOUSE-MADE ICECREAM AND SORBET

VANILLA, CHOCOLATE, STRAWBERRY SWIRL
MINT CHIP STRACCIATELLA
BLOOD ORANGE, LEMON, RASPBERRY

D, V

one scoop 3 ▪ two scoops 6 ▪ three scoops 9

TOPPINGS:

whipped cream *D*, magic shell
rainbow sprinkles, toasted hazelnuts *N*

SEASONAL COCKTAILS \$12

DUSK TILL DAWN casamigos reposado, rosemary simple, peach, grape juice

FAIRWAY 43 knob creek, dry vermouth, liquor 43, fresh citrus

SUMMER SOLSTICE hendricks midsummer, aperol, grapefruit juice

DARK AND SMOKY goslings, casamigos mezcal, pineapple juice, white tea syrup

SHGC CLASSIC COCKTAILS \$12

BASIL FAWLTY grey goose citron, fresh lime, basil oil

THE HARD SLICE hotel california blanco, muddled basil, cucumber, lime

LEMON SOUTHSIDE absolute citron, muddled lemons, mint, topped with soda water

SPICY MANGO MARGARITA house-infused sauza with mango and jalapeños, lime juice

PINK GRAPEFRUIT MARTINI belvedere pink grapefruit, pamplemousse liquor, fresh citrus

THE HEMINGWAY COCKTAIL mount gay silver, maraschino liqueur, lime, grapefruit

FRENCH 19TH bombay sapphire, fresh lemon, st. germaine, egg white, chartreuse mist

WINES BY THE GLASS

SPARKLING:

Prosecco, Maschio, Veneto, IT, NV \$11
Veuve Clicquot-Ponsardin Brut Yellow Label \$15
Cuvee Thomas Jefferson Rose, Cremant de Limoux 2013 \$11

ROSE:

Diora, La Belle Fete, Monterey, CA 2017 \$12
Whispering Angel, Cht D'Esclans, France 2019 \$15

WHITES:

Chardonnay, Aereana, CA 2017 \$11
Bourgogne, Albert Bichot, FR 2017 \$9
Sauvignon Blanc, Esk Valley, NZ 2017 \$11
Sauvignon Blanc, Pascal Jolivet, FR 2012 \$11
Pinot Grigio, Bollini, Trentino, IT 2013 \$8
Vermentino, Aia Vecchia, Tuscany, IT 2018 \$8

REDS:

Pinot Noir, Laetitia, CA 2016 \$11
Thevenet "Les Clos", Burgundy, FR 2017 \$12
Cabernet Sauvignon, Goldschmidt, CA 2012 \$13
Cabernet Sauvignon, Wines of Substance, WA 2017 \$11
Cesanese, Colle Ticchio, Lazio, Italy 2018 \$11
Mencia, Raul Perez Ultreia, Bierzo, Spain 2017 \$14

SANGRIA:

White Sangria

Vinho Verde, Pavan, Lemon Juice, Grapefruit Soda \$11

Rose Sangria

Gris Blanc Rose, Passoa, Triple Sec, Fresh Citrus \$11

MOCKTAILS \$7

SECRET GARDEN

seedlip garden 108, blackberry sage syrup
fever tree tonic

WATCH HILL WATERS

lemonade, blue raspberry syrup, gummy shark



APPETIZERS

HOUSE-MADE LOCAL QUAHOG CHOWDER

salt pork, dill, cream
9 *D, SF*

ARTISANAL ROMAINE HEARTS

caesar dressing, heirloom tomatoes, green olives, crostini
14 *GS, P, Available GF*

WATERMELON AND BABY SPINACH SALAD

feta, olives, sunflower seeds, lemon vinaigrette
13 *D, P, V, Available VN*

CRISPY CAULIFLOWER

spiced chick peas, cucumber raita, preserved lemon
12 *D, GS*

ALASKAN KING CRAB AND CASARECCE PASTA

leeks, corn, lemon zest, parmigiano, basil
19 *D, P, SF, Available GF*

SEASONAL SOUP OF THE DAY

9

LOCAL SHORE ROAD WATCH HILL OYSTERS

mignonette, lemon
18 *GF, P, SF*

HILLENDALE FARM TOMATO AND BURRATA

basil, olive oil, sea salt
14 *D, GF*

TUNA TARTARE

tempura avocado, chipotle-lime vinaigrette
charred corn salsa
17 *Available GF*

SEASONAL PETITE LETTUCES

toasted hazelnuts, radishes, english cucumber
sherry vinaigrette
13 *GF, VN*

ENTREES

PAN SEARED LOCAL JUMBO SCALLOPS

white bean and rosemary hummus, fennel, cubanelle peppers
grapefruit marmalade
30 *GF*

LOBSTER AND LITTLENECKS

out of the shell, leeks, local tomato, fingerling potatoes
roasted garlic butter
34 *GF*

BARBECUE GLAZED BONELESS BEEF SHORT RIB

mustard and vinegar fingerling potato salad
haricots verts, corn
33 *D*

PAN CRISPED CRESCENT FARM DUCK BREAST

pork fried rice, house-made kimchi, teriyaki demi-glace
31 *D, GF*

ADRIATIC SPICE GRILLED CHICKEN

greek panzanella: local tomato and cucumber, olives, feta
pickled red onion, toasted pita, lemon-oregano vinaigrette
27 *D, Available GF*

TRADITIONAL BEEF BOLOGNESE

strozzapreti pasta, basil
27 *D, VN, Available GF*

GRILLED SWORDFISH

spinach latkes, local summer squashes and corn
basil pine nut pesto
30 *D, GF, N, P*

GRILLED VEAL CHOP

whipped potatoes, haricots verts, mushrooms
cabernet demi-glace
49 *D, GF*

GRILLED PRIME OMAHA NY SIRLOIN*

whipped potatoes, haricots verts, mushrooms
cabernet demi-glace
39 *D, GF*

MAPO TOFU

fermented black bean and szechuan peppercorn glaze
crispy shiitakes, tempura eggplant
26 *VN, and available GF*
ADD PORK BELLY 6 ▪ ADD JUMBO SHRIMP(3) *SF* 6

D = Has Dairy ▪ GF = Gluten Free ▪ GS = Gluten Sensitive

N = Has Nuts ▪ P = Pescatarian ▪ SF = Shellfish ▪ V = Vegetarian ▪ VN = Vegan

Before placing your order please inform your server if you or a member of your party has any food allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

SIMPLY PREPARED ENTREES

SERVED WITH CHOICE OF:

Red Himalayan Rice, Haricots Verts, Summer Corn *D* OR

Seasonal Petite Lettuces, Radishes, Cucumber, Sherry Vinaigrette

GRILLED SKIN-ON BONELESS CHICKEN BREAST AND THIGH 25 *GF*

SCALLOPS 30 *GF, SF, P*

SWORDFISH 30 *GF, P*

CRISPY TOFU 22 *GF, VN*

GRILLED PRIME OMAHA NEW YORK SIRLOIN* 39 *GF*

BONELESS BEEF SHORT RIB 33

GRILLED VEAL CHOP 49 *GF*