

## 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 AND PISTACHIO CAKE

bing cherries, cacao nibs

10 *D, V*

### PEACHES AND CREAM

buttermilk yogurt, hibiscus poached peaches

blackberries, oat crumble

10 *D*

### STICKY TOFFEE PUDDING

dates, crème anglaise, toffee sauce

10 *D, V*

### SEASONAL BERRIES AND WHIPPED CREAM

8 *D, GF, V*

### WARM CRISPY CHURRO PLATE

three dipping sauces:

chocolate, caramel, and tres leches

small—three churros 8

large—eight churros 11

*D, V*

### HOUSE-MADE ICE CREAM AND SORBET

VANILLA, CHOCOLATE, STRAWBERRY SWIRL

MINT CHIP STRACCIATELLA

BLOOD ORANGE, LEMON, RASPBERRY

*D, V*

one scoop 3 ▪ two scoops 6 ▪ three scoops 9

ICE CREAM 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

**BLACK PEARL** sauvignon blanc, ketel one, ginger liquor, blackberry sage simple

## 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** absolut 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

Touriga Nacional, Udaca, Dao, Portugal 2012 \$12

### 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

In order to make the timing of your dining experience as seamless as possible, we encourage you to order your appetizer and entrée courses at the beginning of the meal.

### HOUSE-MADE LOCAL QUAHOG CHOWDER

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

### LOCAL SHORE ROAD WATCH HILL OYSTERS

mignonette, lemon  
18 *GF, P, SF*

### BOSTON BIBB SALAD

edible blossoms, radishes, petite fine herbs  
minus 8 vinaigrette  
13 *GF, VN*

### BURRATA AND PROSCIUTTO BRUSCHETTA

grilled ciabatta, brûléed figs, olive oil  
balsamic syrup  
14 *D, Available GF, Available V*

### SALMON POKE BOWL\*

chinese black rice, mango, blueberry, crispy shallots  
cilantro citrus ponzu  
17 *GF, P*

### SEASONAL SOUP OF THE DAY

9

### SQUASH BLOSSOM FRITTERS

charred tomato salsa, house-made queso blanco  
12 *D, V, Available Dairy Free*

### ARTISANAL ROMAINE HEARTS

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

### LOCAL TOMATO SALAD

arugula, shaved red pearl onion and fennel  
parmigiano crisps, balsamic vinaigrette  
13 *D, GF, V, Available Dairy Free*

### SHRIMP FUSILLI PUTTANESCA

summer heirloom tomato, garlic, olives, capers, anchovy  
red pepper flakes, parmigiano, fresh oregano and basil  
18 *D, P, SF, Available GF*

## ENTREES

### PAN SEARED JUMBO SCALLOPS AND FETTUCCINE\*

leeks, local tomatoes, summer corn, bacon, parmigiano  
30 *D, SF, Available GF, Available P, Available DF*

### 2 1/2 LB LOBSTER OUT OF SHELL

corn fritters, brussels sprout petals, english peas  
peach butter  
39 *D, P, SF*

### BRAISED PORK SHOULDER

purple sticky rice, spicy mango salad, watermelon salsa  
27 *D, GF*

### PASTRAMI SPICED DUCK

gruyere rye bread pudding, braised red cabbage  
carrot-mustard coulis  
31 *D, Available GF*

### GRILLED PRIME OMAHA NY SIRLOIN\*

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

### BELL AND EVANS BRICK CHICKEN

smoked paprika rub, broccoli rabe, fennel sausage  
crispy potatoes, artichoke bruschetta  
27 *GF*

### TRADITIONAL BEEF BOLOGNESE

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

### GRILLED FAROE ISLAND SALMON\*

cooked medium-rare  
grilled vegetables and black mission figs  
israeli cous-cous, chermoula  
29 *D, P*

### GRILLED VEAL CHOP\*

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

### TEMPURA AVOCADO

quinoa and black rice, argo dolce peppers  
carrot cashew romesco  
26 *N, GS, VN*

## SIMPLY PREPARED ENTREES

SERVED WITH CHOICE OF:

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

Boston Bibb Salad, Edible Blossoms, Radishes, Petite Fine Herbs, Minus 8 Vinaigrette *GF*

TEMPURA AVOCADO 22 *GF, VN*

SCALLOPS\* 30 *GF, SF, P*

FAROE ISLAND SALMON\* 29 *GF, P*

BELL AND EVANS CHICKEN 25 *GF*

PRIME OMAHA NY SIRLOIN\* 37 *GF*

BRAISED PORK SHOULDER 27 *GF*

VEAL CHOP\* 49 *GF*

*D = Has Dairy* ▪ *DF=Dairy Free* ▪ *F = 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.