
Welcome Back !! Tonight's Specials, Enjoy !

Appetizers

<i>Sweet Potato Ravioli</i> 9.00 Totally homemade ravioli. Pie spiced sweet potatoe ravioli served with a pistachio brown butter sauce. Rich and elegant, more ideas from the trip to Italy.	<i>Crab Cakes</i> 11.00 Clipper's homemade Maryland-style crab cakes served with a little chipotle mayonnaise. Give them a try !
<i>Francis's Salad· GF</i> 9.00 This delicious spinach salad includes goat cheese, dried cherries and orange segments with a warm bacon dressing.	<i>Fallen Goat Cheese Souffle GF</i> 10.00 One of my favorites, this goat cheese souffle is served warm, on a bed of special greens with port wine reconstituted figs. Our balsamic vinegar dressing completes the picture.
<i>Clipper Mussels GF</i> 10.00 A dozen and a half fresh Prince Edward Island Mussels, served with a light, garlic butter and lemon, cream sauce.	<i>Chicken Liver Pate' CBGF</i> 7.00 Served with sweet red pepper, red onion, sweet relish and toast points

Try One of Our Draft Beers

Wood Boat Lyman Blonde, Sackets Harbor 1812 Amber Ale, Wood Boat Channel Marker IPA, Sam Adams Summer Seasonal, Garland City Aunt Rosemary Dry Stout and Stella Artois.

Or Perhaps a Craft Beer

Alagash White, Dogfish Head 90 Minute IPA, Sloop Juice Bomb IPA, White Claw Black Cherry as well as Long Drink Gin Cranberry Seltzer.

Entrees

<i>Roast Prime Rib of Beef GF</i> 36.00 A generous 11 - 13 oz. cut Or a larger 15 - 17 oz. cut 41.00	
<i>Roast Rack of Lamb</i> 38.00 A perennial favorite, served with broccoli and bearnaise sauce. 2/3 of a rack 34.00	
<i>Braised Lamb in Pinot Noir Sauce· CBGF</i> 27.00 A classic braised lamb shank preparation, slow cooked till it's fall off the bone tender. Served with a red wine enhanced brown sauce with mushrooms over angel hair or roasted garlic mashed potatoes.	
<i>Seared Duck breast</i> 29.00 This duck breast is served with a red chile, pear and apricot sauce. The presentation includes a blue cheese potato pancake, braised mushrooms with caramelized onions and greens.	
<i>Cashew and Coconut Encrusted Chicken</i> 24.00 Served with a very mild mango, peach and coconut curry sauce.	
<i>Salmon with Bacon Crusting and Leek Cream Sauce·</i> 28.00 Fresh salmon topped with a bacon crusting and oven roasted, served with a leek and mint accented cream sauce.	
<i>Seared Tuna with Ginger Shitake Sauce· GF</i> 28.00 Yellow fin tuna seared and served with a shitake mushroom, ginger and lime white sauce. Confetti rice is on the side.	

The Pasta Special

<i>Lemon Caper Seafood Pasta· CBGF</i> 29.00 Crabmeat with shrimp, prosciutto, asparagus, grated parmesan, fresh roasted sweet red and yellow peppers in a fresh herb accented lemon caper sauce tossed with shaped pasta. GF gluten free, CBGF, can be prepared gluten free.	
---	--

Would you like something that is not on the menu? Please ask, and we will do our best to accommodate your request. Feel free to ask for our roasted red peppers with your bread, we almost always have them available.
