



STARTERS

- French Onion Soup** \$16
trio of onions, veal broth, brandy, sherry, toasted baguette, Comté cheese
- New England Clam Chowder** \$17
pecan smoked bacon, soda bread
- Garlicky Manilla Clams** \$16
chablis, charred scallion butter, grilled baguette
- Chilled Lobster and Shrimp Platter** \$38
lobster tail, three shrimp cocktail, drawn butter, lemon, cocktail sauce
- Charcuterie and Cheese Board** \$35
duck prosciutto, bresaola, spicy capicola, raclette, camembert, Comté, gooseberry chutney, mustard, candied nuts, cornichon, crostini

SALADS

- Baby Kale Caesar** \$20
oven dried tomato, black garlic dressing, shaved parmesan cheese, croutons
 - Beet Salad** \$20
granola, roasted beets, red watercress, goat cheese croquette, balsamic-beet dressing
- add to any salad:
grilled marinated chicken breast \$10,
atlantic salmon * \$14, grilled shrimp \$15,
lobster salad \$29

MAINS

- Lobster Roll** \$52
choice of:
warm, tarragon butter
chilled, housemade mayonnaise, celery,
served with french fries
- Mushroom Lasagna** \$37
herb ricotta, Gruyere, roasted tomato, roasted wild mushrooms, leeks, porcini cream
- Ora King Salmon** \$43
crispy pancetta, cherry tomatoes, fingerling potatoes, leeks, almond puree
- Roast Chicken** \$37
frenched chicken breast, broccolini, pearl onions, mashed potatoes, sweetie peppers, roasted chicken jus
- Steak Frites** \$59
prime New York sirloin strip, oyster mushroom, compound butter, handcut steak fries, truffle aioli
- Tortelloni Bolognese** \$38
pancetta, ground veal and beef, cream, parmesan, basil
- Land and Sea** \$48
duo of sea scallops and cider braised pork belly, curry kabocha squash, romanesco, beet, cider reduction, mustard caviar

SIDES

- Roasted Wild Mushrooms** \$12
garlic, truffle shavings
- Grilled Asparagus** \$10
parmesan cheese, lemon zest
- Handcut Steak Fries** \$10
truffle aioli, grated parmesan, herbs

We support local farmers and highlight many of their offerings on our menu. Some of our partners include Back Yard Farms, Russell Orchard, Maplebrook Farms, Foley Fish and The Chef's Garden.

20% gratuity added for parties of (6) or more

**Before placing your order, please inform your server if a person in your party has a dietary restriction or allergy.*

**These items contain raw or undercooked ingredients and will be cooked to your specification.*

Please be informed that the consumption of raw or undercooked foods may pose certain health risks.

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