



STARTERS

Shrimp Cocktail

Poached Jumbo Shrimp,
Cocktail Sauce, Lemon
\$24

Clam Chowder

Local Clams, Leeks,
Smoked Bacon,
Yukon Gold Potatoes,
Oyster Crackers, Chives
\$17

Rhode Island Style Calamari

Fried Rings & Tentacles,
Garlic Butter, Pickled Hot
Cherry Peppers, Spicy
Marinara
\$22

Sausage & Clams

House-Made Spicy Italian
Sausage, Local Clams,
White Wine, Caramelized
Leeks, Grilled Broccolini,
Grilled Focaccia
\$26

Grilled Carrot

Mint Yogurt, Olive Oil,
Pistachio Dukkah
\$17

Spring Pea & Crab

Spring Pea Pancake,
Chilled Crab Salad, Pea Greens
\$26

SALADS

Spring Farmers Market

Little Gem Lettuce & Field
Greens, Carrot, Radish,
Cherry Tomato, Cucumber,
Snap Peas, Asparagus,
Champagne Vinaigrette
\$17

Snap Pea Greek

Baby Arugula, Sugar Snap
Peas, Pickled Red Onion,
Cherry Tomato, Cucumber,
Crispy Garlic Pita, Lemon
Oregano Vinaigrette
\$17



*Served raw or undercooked, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness. Not all ingredients listed. Before placing your order, please inform your server if anyone in your party has a food allergy. Prices subject to additional fees and taxes. Kitchen closes two hours after first pitch.



ENTRÈES

Lobster Roll

Fresh & Local From Luke's
Lobster, Cole Slaw, Butter
Toasted Brioche Bun, House-
Made Sweet & Salty Chips
*Suggested Pairing: Santa Margherita
Pinot Grigio, Italy*
Market Price

Grilled Filet

Savener's 8 oz Beef Filet,
Cheesey Truffle Whipped
Potatoes, Asparagus, Jus
*Suggested Pairing: Quilt
Cabernet Sauvignon, Napa, CA*
\$58

Dell Technologies Club Burger*

Savener's 8 oz Grass Fed
Burger, Smoked Bacon,
Vermont Cheddar Cheese,
House-Made Brioche Bun,
Hand-Cut Fries
*Suggested Pairing: Penfolds
Max's Shiraz, Australia*
\$32

Seared Halibut

Fava Bean Hummus, Crispy
New Potatoes, Braised Morels,
Pea Greens, Lemon
Vinaigrette
*Suggested Pairing: Duckhorn
Sauvignon Blanc, Napa, CA*
\$41

Pan Seared Cauliflower Steak

Toasted Pine Nuts, Golden
Raisins, Capers, Fava Bean
Hummus, Olive Oil
*Suggested Pairing: Elouan
Pinot Noir, Oregon*
\$28

Chicken Statler

Stewed White Beans,
Fiddleheads, Fingerling
Potatoes, Lemon, Crispy
Kale
*Suggested Pairing: Boen
Chardonnay, Tri-AVA, CA*
\$39

Spring Gnocchi

Broccolini, Asparagus, Leeks,
Spinach, Crispy Pancetta,
Toasted Pine Nuts, Pea Shoots,
Ramp Butter
*Suggested Pairing: Belle Glos
Pinot Noir, Santa Maria Valley, CA*
\$34



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DESSERTS

Caramelized
Chocolate
Pot de Creme

54% Callebaut Dark Chocolate
Custard, Caramelia Ganache,
Candied Mandarin
\$12

Spring Berry
Shortcake

Chantilly Sponge Cake,
Strawberry Coulis, Sweet
Cream, Macerated Local
Berries
\$12

Sorbet &
Ice Cream

Ask Your Server for
Daily Flavors
\$9

COCKTAILS

\$16

Members Only
Martini

Ketel One, Dry Vermouth,
Orange Bitters, Lemon

Spicy Watermelon
Margarita

Pepper-Infused Tequila,
Lime Juice, Triple Sec,
Watermelon Puree

DTC G&T

Builders Gin, Dry Vermouth,
Orange Bitters, Tonic

Dirty Water

Hornitos Reposado, Lime
Juice, Topo Chico

Dell Tech
Old Fashioned

Makers Mark, Bitters, Simple,
Orange, Filthy Cherry

Boston
Wake Up Call

Jim Beam Vanilla, Cold
Brew, Chocolate Bitters,
Orange

Espresso Martini

Ketel One, Coffee Liqueur
Draught Nitro Cold Brew

Island to Table

Goslings Black, Coconut
Water, Pineapple Juice, Egg
White





BEER, CIDER & SELTZER

Draft

Miller Lite
Yuengling
Fiddlehead IPA
Sam Seasonal
16 oz \$12
24 oz \$15

Domestic

Bud Light
Budweiser
Coors Light
Michelob Ultra
Sam Adams Just The Haze
\$11

Craft

Corona
Green State Zero Gravity Lager
Guinness
Lord Hobo 617 IPA
Lord Hobo 617 White
Mighty Squirrel Cloud Candy
Sam Adams Wicked Easy
Sam Adams Wicked Hazy
Sam Adams Seasonal
\$13

Alternatives

Downeast Seasonal Cider
Goslings Dark 'N Stormy Mango
High Noon Pineapple
Truly Berry
Truly Vodka Seltzer
Truly Tequila Seltzer
Sugarlands Moonshine
Sun Cruiser Vodka Iced Tea
Long Drink
\$13

BEVERAGES

Sodas

Coke
Diet Coke
Sprite
Ginger Ale
\$6

Hot Beverages

Coffee
Decaf
Hot Chocolate
Assorted Teas
\$6

Bottled Water

Smartwater
\$7
Acqua Panna
San Pellegrino
\$10

GLACÉAU
smartwater®

Coca-Cola



WHITE WINE

SPARKLING	6oz	9oz	BTL
Cuvee Dom Perignon France, 2009			\$405

Veuve Cliquot A Riems, France			\$215
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Prosecco, Ruffino Italy	\$15	\$18	\$61
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SAUVIGNON BLANC	6oz	9oz	BTL
Duckhorn Napa Valley, CA			\$135

Cloudy Bay Marlborough, New Zealand			\$75
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Kim Crawford Marlborough, New Zealand	\$15	\$18	\$61
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RIESLING	6oz	9oz	BTL
Selbach 'Incline' Mosel, Germany			\$61

PINOT GRIGIO	6oz	9oz	BTL
Santa Margherita Italy			\$80

Ruffino Italy	\$15	\$18	\$61
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CHARDONNAY	6oz	9oz	BTL
Far Niente Napa Valley, CA			\$215

Cakebread Napa Valley, CA			\$145
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BÖEN California, USA			\$75
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Elouan Oregon, USA	\$16	\$20	\$66
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BLUSH & ROSE	6oz	9oz	BTL
Belle Glos Sonoma County, CA	\$18	\$23	\$85

Elouan Oregon, USA	\$16	\$20	\$66
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Belle Glos

ELOUAN

BÖEN



RED WINE

PINOT NOIR	6oz	9oz	BTL
Williams Selyem Sonoma Coast, PN			\$345
Belle Glos Santa Maria Valley, CA			\$140
BÖEN Sonoma, CA			\$80
Elouan Oregon, USA	\$16	\$20	\$66
REDBLEND	6oz	9oz	BTL
Spaceman California, US			\$155
The Prisoner Napa Valley, CA			\$150
Threadcount North Coast, CA	\$16	\$20	\$66
CABERNETSAUVIGNON	6oz	9oz	BTL
Duckhorn Napa Valley, CA			\$155
Quilt Napa Valley, CA			\$135
Simi Sonoma County, CA			\$100
Comtesse Marion Bordeaux, France	\$16	\$20	\$66
MERLOT	6oz	9oz	BTL
Nickel & Nickel Oakville, CA			\$215
Stags' Leap California, USA			\$95
SHIRAZ	6oz	9oz	BTL
Penfolds Max's Australia			\$85
MALBEC	6oz	9oz	BTL
'Edad Moderna' Altar Uco Mendoza, Argentina			\$61
ZINFANDEL	6oz	9oz	BTL
Saldo Napa Valley, CA			\$85



ELOUAN

BÖEN