

# CLINK.

DINNER MENU ~ 5:30 PM – 10 PM

**CHEF'S PLATTER ... 42**

Cheeses and Charcuterie  
Honey | Crackers

**Farmer's Cheeses ... 38**

Dry Fruit | Grapes | Nuts

**Charcuterie Board ... 38**

Grain Mustard | Cornichon

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## STARTERS & SIDES

**Hickory Smoked Salmon and Burrata Naan ...19**

Tandoori Flatbread | Pickled Red Onion | Oven Dried Tomato | Virgin Olive Oil

**Baby Arugula & Goat Cheese Shaved Vegetables | Aged Sherry Vinaigrette | Tomatoes ... 19**

**CLINK. Organic Baby Kale Caesar Salad ... 19**

Organic Kale | Hemp Seeds | Shaved Grana Padano | Baby Heirloom Tomatoes | Baguette Chips

**Fresh Tomato & Mozzarella Balsamic "Caviar" | Basil | Olive Oil | Cracked Pepper | Sea Salt ... 19**

**Maine Lobster Potage Garden Herbs | Mirepoix | Baby Vegetables ... 26**

**Wagyu Beef Sliders 3 Sliders on Brioche | Great Hill Dairy Blue | Chili Aioli ... 22**

**Roasted Asparagus & Shaved Parmesan Sea Salt | Cracked Pepper | Virgin Olive Oil ... 16**

**Free Range Organic Chicken Wings ... 19**

Choice of: Naked | Soy-Sweet Chili | Carolina Barbecue | Buffalo with Blue Cheese

**Sautéed PEI Mussels Fresh Herbs | Garlic | Shallots | Portuguese Chorizo | White Wine | Toast ... 21**

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## MAINS

**Pan Roasted Atlantic Swordfish ... 38**

Garlicky Broccolini | Charred Peppers | Aromatic Grains | Chive Oil

**Farm Raised East Coast Salmon\* ... 34**

Local Sweet Corn | Leek and Mushroom Fricassee | Brown Butter Tossed Watercress

**Tarragon Roasted Free Range Chicken ... 35**

Golden Potato Gnocchi | Summer Squash | Grain Mustard Aioli

**Mushroom, Leek and Potato Gnocchi Fricassee ....30**

Fire Roasted Peppers | Local Butter and Sugar Corn | Garden Squash

**Fresh Pasta Bolognese ... 35**

Heritage Pork | Fresh Mozzarella | San Marzano Tomatoes | Shaved Parmesan

**10 Ounce Center Cut Sirloin\* ... 51**

Great Hill Dairy Blue Cheese | Crispy Fingerling Potatoes | Asparagus

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## DESSERTS

**Macintosh Apple Crisp Caramel Bourbon Ice Cream |Organic Oats ... 15**

**Double Chocolate Mousse Blackberry Sorbet | Berries | Pistachio Crumble ... 15**

**Passion Fruit Crème Brule Coconut Ice Cream ... 15**

**French Macarons ... 12**

**Cookies & Milk ... 12**

**Fresh Ice Cream ... 12**

*@eatdrinkclink on instagram*

*\*cooked to order; consumption of raw animal and/or undercooked proteins may increase your risk of food borne illness before placing your order, please inform your server if a person in your party has a food allergy  
Gratuity of 18% is added to parties of 6 or more for Dine In.*

*In Room Dining Delivery is available Thursday, Friday, Saturday and Sunday from 4 PM – 10 PM.*

*To place an order please call Liberty Services, extension "0" from your guest room phone.*

*For In Room Dining Delivery an 18% service charge, \$10.00 delivery fee and 7% local sales tax will be added to your bill.*

*The service charge is distributed to the wait staff. No other charge, including but not limited to the delivery fee is gratuity for service employees.*