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THE BRANT POINT GRILL'S "FIRE CONE" ADDS A NEW TWIST TO CLASSIC FAVORITES

Charcoal Grilled Filet Mignon, Dry Aged New York Strip Steak, Colorado Supreme Double Bone Lamb Chop, Lobster Boil, and Seared Yellowfin Tuna Steak are just a few of the signature entrees served in a spectacular harborside setting at the Brant Point Grill, the White Elephant's restaurant. Highlighting the experience is a unique "Fire Cone" grill, a 21st century interpretation of a Native American cooking technique that cooks foods by radiant heat while imparting a smoky mesquite flavor. The Fire Cone tantalizes diners with a spectacular visual display as they watch such entrees as Cedar Planked Atlantic Salmon, Native Bluefish, and Rotisserie of Prime Rib being cooked to order.

Brant Point Grill is recognized as Nantucket's premier lobster, steak, and seafood restaurant, and has been a consistent winner of *Wine Spectator's* Award of Excellence. Under the direction of Executive Chef Neil Hudson, the menu features classic New England favorites, made with the utmost respect for fresh ingredients, which are enhanced through simple preparations to maximize flavor.

In addition to steak and lobster, some of the most popular Brant Point Grill dishes include:

- *Strawberry and Baby Spinach Salad*- Perky and refreshing, this unique summer salad mixes fresh spinach leaves with slivers of red onion and bright red slices of strawberries, with a honey-vinaigrette dressing, creating a sensational combination.
- *Sun Dried Tomato Ravioli*- A popular patron request, this hearty appetizer consists of free form pasta folded gently around a filling of ricotta cheese, mixed with bits of spicy sausage and roasted red pepper, served with a light cream sauce.
- *Pan-Seared Halibut*- Served in a red curry and coconut sauce, the mild whitefish is topped with a splendid cilantro pesto.

Guests of the Brant Point Grill may opt to dine inside the light filled, casually elegant dining room, or al fresco on the Harborview Terrace deck. Both are magnificent settings that capture the essence of Nantucket. Lunch, dinner, and an all-day menu are also served in the restaurant's lounge and at the handsome wooden bar. In keeping with the traditions of grand old hotel style,

the beverage offerings include such classic cocktails as Sidecars and Old-Fashions as well as an extensive port and cognac collection, and an award winning wine list.

Brant Point Grill is open seven days a week with lunch served Monday through Saturday from noon to 2:30 p.m., the all-day menu from noon to 10:00 p.m., and dinner nightly from 6 p.m. Sunday brunch is served from noon to 3:00 p.m. Reservations are strongly encouraged. For reservations, call Brant Point Grill at (508) 325-1320.