

STARTERS

Crab Cake

roasted red pepper sauce, wilted spinach 10

Sesame Crusted Feta Cheese

drizzled with local honey 10

Coconut Shrimp

orange pineapple sauce 10

***Shrimp Cocktail**

hand peeled and poached, classic cocktail sauce 10

SOUPS, SALADS

Crock of Homemade French Onion Soup

swiss cheese gratinee 6

Soup du Jour 4/5

Caesar Salad

chopped romaine hearts, parmesan cheese, kalamata olives, croutons 9

***Harvest**

field greens, toasted pecans, dried cranberries, blue cheese, balsamic vinaigrette 10

House

field greens, cucumbers, tomatoes, carrots 8

dressings: ranch, bleu cheese, italian,

*balsamic, *parmesan peppercorn

chicken 6 | salmon 7 | shrimp 7 | sliced filet mignon 15

ENTRÉES

served with choice of soup or salad, rolls upon request

PASTA

Shrimp Scampi Ravioli

seared shrimp, spinach, garlic, tomato, finished with butter 23

Plum Island Seafood

shrimp, lobster, crab, vegetables, tossed with boursin cheese, white wine, fettuccine 26

Primavera

grilled vegetables, olive oil and white wine tossed with fettuccine, balsamic reduction, parmesan cheese 15

chicken 6 | salmon 7 | shrimp 7 | sliced filet mignon 15

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Gluten Free pasta available

MEAT AND POULTRY

Yankee Pot Roast

simmered in gravy and jardinière vegetables 16

Chicken Cordon Bleu

prosciutto, sharp cheddar, roasted red pepper sauce 20

***Half Rotisserie Chicken**

prepared and cooked in house, honey mustard sauce 17

Chicken Pot Pie

all white meat, celery, carrots, pearl onions, peas, veloute, homemade pastry top 16

Cheeseburger Grinder

sharp cheddar, caramelized onions, lettuce, tomato, grilled baguette 14

***Maple Leaf Duck Breast**

grilled medium, smoked peach jam 25

Filet Mignon Diane

sautéed mushrooms, dijon and demi glaze, finished with cream 30

***Grilled Filet Mignon**

wilted spinach and roasted carrot puree or
boursin cheese and roasted red peppers 30

***Rack of Lamb**

brown sugar rub, demi glaze 30

SEAFOOD

Baked Seafood Quad

shrimp, crab, cod, lobster, boursin cheese, buttered cracker crumb 26

New England Baked Cod

lemon, white wine, buttered bread crumbs 23

Beer Battered Fish & Chips

fresh cod served with house made tartar sauce, coleslaw 20

***Grilled Salmon**

maple bourbon rosemary glaze 23

***Seared Salmon**

sweet leek cream sauce 23

*denotes gluten free

*Parties of 10 or more people are subject to a 20% gratuity.
Before placing your order, please inform your server if anyone in your party has a
food allergy*

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