

Appetizers

- New England Clam Chowder \$4.25/\$5.25
Jumbo Shrimp Cocktail \$2.50 per Shrimp
French Onion Soup \$5.50 Fried Calamari w/Hot Cherry Peppers \$8.95
Buffalo Wings - Mini \$5.95 - Single \$8.50 - Double \$14.95
Butternut Squash Ravioli - Brown butter cream, candied walnuts. \$6.95
Garlic Bread w/ gorgonzola fondue \$6.95

Entrees

*** Entrees are served with a garden salad or soup of the day and choice of seasoned rice or mashed potatoes and vegetable. Caesar salad may be substituted for soup or salad for \$1.25.*

****Prime Rib of Beef, Au Jus**

Your choice of two cuts of prime rib, served with au jus & a side of horseradish sauce.

King Cut \$29.95 Taverne Cut \$24.95

****Baked Scrod**

Moist, flaky scrod baked in lemon wine butter with tomato basil panko breadcrumb topping.

\$18.95

****Baked Stuffed Shrimp**

Tender shrimp topped with crabmeat stuffing, baked and served with drawn butter.

\$24.95

****Twin Petite Filet Mignon Oscar**

Grilled to your liking, crabmeat and asparagus, topped with hollandaise.

\$25.95

Chicken Lemonicello

Sautéed chicken tenders finished with lemon vodka, a sweet lemon butter cream sauce and capers, tossed with linguini and topped with spinach.

\$19.95

Deep Fried Fisherman's Plate

Tender fried sea scallops, shrimp, and scrod served with french fries, cole slaw, and tartar sauce.

\$19.95

Lobster Sauté en Croute

Picked lobster meat, sautéed vegetables, lobster cream with a flaky pastry top.

\$23.95

Portabello & Spinach Ravioli

With a shiitake and spinach marsala cream sauce.

\$16.25

Chicken Pot Pie

All white meat chicken stew with potatoes and vegetables with pastry dough baked golden brown.

\$15.95

Baked Vegetable Stack, Lasagne Style

No pasta in this one! Layers of eggplant, zucchini, ricotta and other cheeses baked to perfection!

\$15.95