

Appetizers

- New England Clam Chowder \$4.75/\$5.75
Jumbo Shrimp Cocktail \$2.50 per Shrimp
French Onion Soup \$5.95 Fried Calamari w/Hot Cherry Peppers \$8.95
Buffalo Wings - Mini \$6.25 - Single \$9.25 - Double \$17.50
Butternut Squash Ravioli - Brown butter cream, candied walnuts. \$7.50
Garlic Bread w/ gorgonzola fondue \$8.25

Entrees

*** Entrees are served with a garden salad or soup of the day and choice of seasoned rice or mashed potatoes and vegetable unless noted otherwise. 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.

\$19.25

****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

Hawaiian Pecan Chicken

Chicken tenderloins dredged in pecans and pan seared, smothered in a tropical fruit salsa, with rice and vegetable.

\$19.95

Deep Fried Fisherman's Plate

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

\$20.95

Lobster Sauté en Croute

Picked lobster meat, sautéed vegetables, lobster cream in a flaky pie crust bowl.

\$24.95

Portabello & Spinach Ravioli

With a shiitake and spinach marsala cream sauce.

\$17.50

Chicken Pot Pie

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

\$17.50

Goat Cheese Risotto

Rich risotto laced with goat cheese, fried asparagus, fried green beans, peas, celery and carrots.

\$15.95