

Starters

<i>Crab Cake</i>	Traditional homemade crab cake pan seared and served with a smoky chipotle mayonnaise	11
<i>Shrimp Cocktail</i>	Four colossal shrimp, with cocktail sauce	18
<i>Lobster Martini</i>	Lobster in a martini glass, served with drawn butter	20
<i>Burrata Caprese</i>	Summer style Caprese salad with Burrata cheese, an Italian cow milk cheese made from mozzarella and cream	13
<i>Ahi Tuna</i>	Seared ahi tuna served over cabbage with pickled ginger and wasabi	16
<i>Scallops & Bacon</i>	Jumbo scallops wrapped in bacon	13

SOUPS

<i>Soup of the Day</i>	Chef created soup, made fresh daily - Ask your server	5
<i>Chowder or Bisque</i>	Homemade chowder or bisque made fresh daily	6
<i>French Onion Soup</i>	Homemade classic soup served in a crock with toasted bread and topped with melted cheese	7

SALADS

<i>House Salad with an Entrée</i>	Chef's choice of lettuce, tomatoes, cucumbers, shaved carrots and homemade croutons. Served with one of our homemade dressings.	5
<i>House Salad Full Entrée-size</i>	Dinner size house salad. Served with one of our homemade dressings. Add grilled chicken or shrimp +\$8	8
<i>Classic Caesar Salad</i>	Fresh chopped Romaine lettuce, homemade croutons, parmesan cheese, tossed in Caesar dressing. Anchovies upon request. Add grilled Chicken or Shrimp +\$8*	9
<i>Cobb Salad</i>	Grilled chicken served over assorted greens with bacon, hardboiled egg, cucumber, sundried cranberries served with bleu cheese dressing	17
<i>Spinach and Beet Salad</i>	Fresh garden spinach tossed in a white balsamic dressing with beets, chopped pancetta, goat cheese crumbles and croutons	10

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please no separate checks. \$4.00 split plate charge. A gratuity of 18% is suggested for parties of 6 and larger.

We reserve the right to refuse service to anyone.

*Not responsible for quality of meats cooked medium well or well done.

ENTREES

Note: All entrees served with choice of wild rice, baked potato, or mashed potatoes and vegetable:

From the Sea

<i>Baked Haddock</i>	Fresh Atlantic haddock topped with a white wine crumb topping and baked	27
<i>Stuffed Salmon</i>	Pan seared Norwegian salmon with a spinach and crab meat stuffing, finished with lemon caper beurre blanc (butter sauce)	31
<i>Fish 'n Chips</i>	Fresh Atlantic haddock, breaded and fried, served with French fries and tartar sauce	20

Chicken and Beef

<i>Chicken Picatta*</i>	Pan seared boneless chicken breast finished with wine, lemon juice and capers	23
<i>Chicken Eggplant Sorrento*</i>	Fried chicken and eggplant layered with ricotta topped with provolone, and baked. Served with linguini and marinara sauce	24
<i>Veal Parmesan</i>	Tender veal breaded in Italian crumbs, and topped with homemade marinara and provolone cheese, served with linguini	25
<i>Short Ribs</i>	Braised short rib with a tomato demi glace pan gravy	33
<i>T-Bone Steak *</i>	Extra large 20 oz prime cut T-Bone steak grilled and seasoned	40
<i>Steak Tips*</i>	Top sirloin steak tips marinated with garlic and fresh herbs	21
<i>Filet Mignon*</i>	8 oz center cut certified black angus filet topped with red wine mushroom demi glaze	36
<i>Prime Rib*</i> (Fri-Sat only)	Slow roasted prime beef rib, with red wine jus	28

Sandwiches & Burgers

comes with choice of French fries or Onion rings

<i>Lobster Roll</i>	New England style grilled bun bursting with lobster meat and a touch of mayonnaise	20
<i>Inn Burger*</i>	Thick and juicy black angus burger, lettuce, tomato, onion and bacon with choice of cheese (American, Swiss, or Cheddar)	16

Vegetarian

<i>Garden Burger</i>	vegetarian burger with lettuce, tomato, onion, and choice of cheese (American, Swiss, or Cheddar) served with French Fries or Onion rings	13
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7/18/2020