

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	20
<i>Lobster Martini</i>	Lobster in a martini glass, served with drawn butter	20
<i>Scallops wrapped with Bacon</i>	Jumbo scallops wrapped in apple wood smoked bacon, broiled to perfection.	13
<i>Coconut Shrimp</i>	Shrimp battered in coconut and served with an orange marmalade dipping sauce.	16
<i>Ahi Tuna</i>	Yellowfin tuna marinated in soy sauce, seared and served with cabbage, pickled ginger, wasabi, and chili sauce	15

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 starch and seasonal vegetable

From the Deep

<i>Baked Haddock</i>	Fresh Atlantic haddock topped with a white wine crumb topping and baked	27
<i>Haddock and Scallop Provençal</i>	Tomato, roasted garlic in a tarragon lemon cream sauce with rice and vegetable	32
<i>Shrimp and Scallop Scampí</i>	Roasted plum tomato, garlic and basil with linguini tossed with scampí sauce	32
<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

From the Land

<i>Chicken Saltimbocca*</i>	Pan seared chicken and prosciutto topped with spinach, provolone and mushrooms in a white wine, sage butter sauce and house rice	25
<i>Chicken Vermont*</i>	Breaded chicken breast fried and baked with maple syrup, bacon and Swiss cheese, with choice of sides	24
<i>Chicken Marsala*</i>	Mushrooms chicken and ham in traditional marsala sauce, over linguini, garnished with asparagus	24
<i>Three Way Marsala*</i>	veal, chicken and shrimp in traditional marsala sauce, over linguini, garnished with asparagus	31
<i>Chicken Piccata*</i>	Pan seared boneless chicken breast finished with wine, lemon juice and capers over linguini, garnished with asparagus	23
<i>Three Way Piccata*</i>	veal, chicken, shrimp sautéed in egg batter with a white wine lemon sauce finished with butter served over linguini	32
<i>Lamb Rack*</i>	Seared lamb rack brushed with a honey mustard garlic sauce coated in toasted panko crumbs seared with lamb demi served with mashed potato and vegetable	36
<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 Française*</i>	Flour and egg battered veal in a light lemon sauce over linguini	25
<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

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From the Land, continued

<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 shallot garlic butter	36
<i>Prime Cowboy Ribeye*</i>	24 oz center cut prime prime Cowboy ribeye, seasoned and grilled	50
<i>Pork Chop*</i>	Marinated and grilled center cut pork chop served with mushroom risotto and grilled asparagus topped with a pork demi	30

Sandwiches & Burgers

comes with choice of French fries or Onion rings

<i>Braised Short Rib Sandwich</i>	Braised short rib sandwich with cheddar cheese horseradish dijonnaise	15
<i>Honey Mustard Chicken Sandwich</i>	Honey mustard chicken sandwich topped with bacon and Swiss cheese.	13
<i>Fried Haddock Sandwich</i>	Fried haddock sandwich with smoky tartar sauce, lettuce, tomato, and pickles.	15
<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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