

Welcome to the Pasquaney Restaurant and Tavern

Starters:

Pasquaney Tavern Tenders	Freshly made Pasquaney tavern chicken tenders Sauce choices: sweet chili sauce, buffalo, honey mustard, or barbecue	\$ 10
Lobster Martini	Lobster in a martini glass, served with drawn butter	\$ 21
Shrimp Cocktail	Chilled Shrimp served with a side of cocktail sauce and lemon	\$16
Bruschetta Flatbread	Oven roasted tomato, basil, garlic, oil, and fresh mozzarella baked on flatbread finished with balsamic drizzle	\$15
Short Rib Nachos	Pulled beef short rib, cheddar cheese, tri color tortilla chips, with black bean, roasted corn, poblano pico and sour cream	\$16

Salads & Soups:

House Salad	Lettuce, tomatoes, cucumbers, shaved carrots & croutons, with entrée	\$ 5
	Large House Salad as entrée	\$ 8
	Add grilled chicken or shrimp + \$ 8	
Caesar Salad	Chopped romaine lettuce, croutons, parmesan cheese, tossed with Caesar dressing	\$ 9
Wedge Salad	Wedge of lettuce with bleu cheese and bleu cheese crumbles topped with bacon and grape tomatoes	\$ 9
Strawberry Salad	Baby spinach goat cheese, maple walnuts and strawberries with champagne vinaigrette	\$13
French Onion Soup	Classic soup served in a crock topped with toasted bread and melted cheese	\$ 7

Entrees:

Served with choice of starch and vegetable, unless specified with pasta

Filet Mignon*	8 oz. center cut certified Black Angus filet with demi-glace	\$42
NY Sirloin Strip Steak*	12 oz. center cut New York strip steak	\$40
Baked Haddock	Fresh Atlantic haddock filet baked with white wine butter and cracker crumb topping	\$27
Crab Stuffed Scallops	Baked scallops with crab stuffing, cracker crumbs, white wine, and butter	\$29
Shrimp Scampi	Shrimp sautéed in white wine, garlic, butter sauce, with grape tomatoes served over linguini	\$ 26
Chicken Parmesan	Breaded chicken breast topped with provolone, parmesan cheese, and marinara sauce over linguini	\$24

Entrees continued: Served with choice of starch and vegetable, unless specified with pasta

Blackened Swordfish	Cajun spice grilled swordfish served with house rice	\$34
Fish N' Chips	Fried fresh Atlantic haddock breaded and fried served with lemon, coleslaw and tartar sauce	\$ 26
Maple Bourbon Salmon	Pan seared salmon with maple bourbon glaze served with house rice	\$27
Fried Whole Belly Clam Plate	Fried whole belly clams served with French fries, tartar sauce, coleslaw and lemon	\$29

Sandwiches & Burgers: All come with choice of fries or sweet potato fries and a pickle

Inn Burger*	Thick & juicy Black Angus burger, lettuce, tomato, bacon choice of cheese: American, Swiss, Cheddar	\$ 16
Lobster Roll	Grilled brioche roll bursting with lobster meat and a touch of mayonnaise	\$24
Fish Sandwich	Fried Atlantic haddock filet with lettuce, tomato, tartar sauce served on toasted brioche roll	\$17
Cilantro Lime Chicken Sandwich	Key lime, garlic, cilantro marinated chicken with lettuce, tomato, guacamole and pepper cheese inside toasted brioche square roll	\$17

* 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