

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
Roasted Brussel Sprouts	Brussel sprouts roasted with garlic, caramelized shallots finished with bleu cheese, shaved parmesan and applewood bacon	\$10
Chicken Nachos	Chicken tri color tortilla chips roasted corn, black beans and poblano peppers smothered with Monterey jack cheese served with guacamole and salsa	\$15
Pepperoni Flatbread	Marinara sauce, provolone, parmesan cheese blend baked on flatbread finished with pepperoni	\$14

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
Baby Spinach Salad	Baby spinach crumbled bleu cheese, honey maple nuts and bacon with Bella balsamic vinaigrette	\$12
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
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	\$32
Chicken Parmesan	Breaded chicken breast topped with provolone, parmesan cheese, and marinara sauce over linguini	\$24
Fish N' Chips	Fried fresh Atlantic haddock breaded and fried served with lemon, coleslaw and tartar sauce	\$ 26

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

Maple Bourbon Salmon	Fresh pan seared Atlantic salmon filet finished with bourbon maple glaze served with bacon, shallots, baby spinach bed, and house rice	\$29
Crab Cakes	Pan fried lump crab cakes with chipotle aioli served with andouille basmati rice	\$32
Tagliatelle Bolognese	Slow simmered bolognese sauce served on top fresh tagliatelle pasta finished with shaved parmesan cheese and garlic toast	\$26
Shrimp Scampi	Shrimp sautéed in white wine, garlic, butter sauce, with grape tomatoes served over linguini	\$ 26
Autumn Pork Tenderloin	Pork tenderloin grilled served atop roasted turnip, butternut, carrot, and bacon hash finished with cider glaze	\$26

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
Crispy Chicken Sandwich	Crispy chicken breast with pepper jack cheese, bacon, lettuce, and tomato with chipotle aioli inside toasted asiago ciabatta roll	\$16

* 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