

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
Loaded Potato Skins	Potato skins loaded with cheddar cheese blend and applewood smoked bacon	\$12
Chicken Nachos	Chicken roasted corn, black beans, poblano, cheddar cheese with tri color tortilla chips served with guacamole sour cream, pico de gallo	\$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 strawberry balsamic 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 or side accompaniments

Fish N' Chips	Fried fresh Atlantic haddock breaded and fried served with lemon, coleslaw and tartar sauce	\$ 26
Fried Whole Belly Clam Plate	Fried whole belly clams served with French fries, tartar sauce, nappa coleslaw and lemon	\$29
Maple Bourbon Salmon	Fresh Atlantic salmon with bourbon maple glaze served with house rice and rainbow Swiss chard bed	\$27

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 served with nappa coleslaw	\$17
Chicken Caprese Sandwich	Herb grilled chicken breast with oven roasted tomato, fresh mozzarella arugula and balsamic aioli inside toasted asiago ciabatta	\$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