

Appetrisers / Starters...please pick one

NEW ENGLAND CHOWDER

House made white with native clams

HOUSE SALAD

Romaine lettuce, grape tomatoes, shredded carrots, croutons, with choice of blue cheese, low-cal zinfandel, balsamic vinaigrette, honey mustard, ranch or Italian dressing.

ZIPPY SHRIMP*

(6) Marinated in Cajun-teriyaki sauce, grilled and served over sautéed Asian spinach.

WATERMELON-CAPRESE SALAD

Sliced tomato watermelon and Fresh Mozzarella drizzled with EVOO, and balsamic glaze and topped with fresh basil garnish.

THAI CALAMARI

Fried calamari tossed in a Thai glaze sauce topped with with peanuts and scallions Half Order

SHRIMP COCKTAIL [8]

Served on ice with Cocktail Sauce

CAESAR SALAD

Romaine lettuce and seasoned croutons tossed with Caesar dressing. Shaved Parmesan garnish.

The ULTIMATE "WEDGE"*

A solid Wedge of Iceberg lettuce with Bleu cheese dressing, chopped tomato, green onions, diced bacon, cucumber, crumbled blue cheese and croutons.

BUTTERMILK" CHICKEN TENDERS

[3 large tenders] Same as Wings above BUT....Fresh breaded strips of all white breast meat marinated in buttermilk.

~ Grilled instead of fried add \$1 ~

CALAMARI

Fried and tossed with lemon, garlic, butter and hot peppers. Served with a side of marinara. Half Order

CLAMS CASINO*

(5) Fresh RI "Little Necks". Topped with herbed Ritz cracker and bacon.

APPETIZER COCKTAILS

Blueberry Lemon Drop

House Margarita Your Choice
Watermelon, Cucumber, Regular. Spicy or not!

Blood Orange Cosmo

Limoncello Spitz OR Aperol Spritz

Sangria: Red Or White Or Seasonal

Endings / Dessert...please pick one

PEACH BOURBON CREME BRULEE — 10

Creamy peach and bourbon custard, Finished with whipped cream and house made peach marmalade

MINI N.Y. CHEESECAKE

Graham cracker crust, whipped cream, fresh fruit garnish.

FLOURLESS CHOCOLATE TORTE

Decadent dense and rich cake served with melba sauce and whipped cream garnish

DESSERT COCKTAILS

ESPRESSO MARTINI

Van Gogh double espresso vodka, Kahlua liquor and fresh espresso

Christina Martini

Fresh Espresso, Baileys, Kahlua and Frangelico. Shaved Chocolate topping.

Entrées / Pastas...please pick one

FILLET MIGNON 5oz OR NY STRIP SIRLOIN "USDA UPPER Choice"* 7oz

Served with mashed potato and vegetable of the day

Make it a "Surf and Turf"...add \$6

ADD: 5 JUMBO SHRIMP OR 2 BAKED STUFFED SHRIMP WITH GARLIC BUTTER

Add a Sauce...add \$1.50

Au POIVRE - CHIMICHURRI - GORGONZOLA CREAM SAUCE

Wrap it in Bacon...add \$2.50

*Entrées are served Mashed Yukon gold potatoes and vegetable of the day.
EXCEPT WHERE NOTED! Baked Idaho Potato can be substituted for Mashed*

HAND CARVED ROASTED TURKEY DINNER

served with a savory homemade dressing,
pan gravy, cranberry chutney, Yukon Gold
mashed potatoes and seasonal vegetable.

BRAISED SHORT RIB

Slow, red wine braised. Topped with Rich
Demi Glaze.

CHICKEN FRANCAISE

2 Flour breaded, egg-dipped, sautéed chicken
cutlets with a lemon-butter and white wine
sauce. Served with Jasmin Rice and mixed
greens .

PEACHY SALMON [Faroe Islands]

10oz Dry rubbed and pan seared then drizzled
with a hot-honey sauce and topped with a
fresh peach salsa.

BAKED COD

10 oz fresh fillet topped with a seafood and
cracker stuffing. Finished with a lemon beurre
blanc sauce. Served with mixed greens and
Jasmine rice

PORK MEDALLIONS GRATINÉE

Sliced tenderloin sautéed with port wine,
onion, Dijon mustard and brown sugar,
finished with melted gorgonzola cheese.

GRILLED MEATLOAF

10oz over smashed Yukon Gold potatoes, with
fried onion string garnish. Served with
portobello demi-glace.

SMOKED CHEDDAR AND BACON BURGER* — LESS \$5.00

Half Pound fresh Black Angus Beef, with white
BBQ sauce, lettuce, tomato and onion string
garnish.

GORGONZOLA CHEESE BURGER* — LESS \$5.00

Half Pound fresh Black Angus Beef, with
sautéed onions, mushrooms, bleu cheese,
lettuce, and tomato.

CHICKEN SALTIMBOCCA

2 Cutlets breaded and sautéed in herbs, wine
and butter then topped with Prosciutto, fresh
mozzarella and garnished with sage and fresh
basil.

❧ Pasta ❧

FETTUCCHINE ALFREDO

Fresh imported Parmesan cheese in a rich
creamy sauce tossed with Fettuccini pasta.

RIGATONI BOLOGNESE

Classic slow cooked meat sauce with carrots,
onion, celery, a touch of cream and wine.
Tossed with Mini Rigatoni. Served with fresh
basil and herbs ricotta cheese garnish.

CHICKEN AND BROCCOLI

Grilled chicken and broccoli sautéed in olive
oil, garlic, and fresh Parmesan cheese. Tossed
with Mini Rigatoni.

CHICKEN PARMESAN

Crispy fried chicken with
Parmesan-breadcrumb topped with marinara
& melted mozzarella served over Mini
Rigatoni

SHRIMP-LEMON RISOTTO

5 sautéed shrimps over a lemon butter risotto
topped with a chilled arugula salad with
cherry tomatoes with a Raspberry Vinaigrette

SHRIMP SCAMPI

5 shrimp sautéed in a butter and white wine
sauce with garlic onion tomatoes and red
pepper flakes served over pasta.

❧ [Gluten Free "Penne" Pasta add \$3.00] ❧

"579" THANKGIVING 3 COURSE DINNER

\$44.95