

## Appetizers

CUP OF SOUP	3	TAVERN RELISH TRAY	5
SHRIMP COCKTAIL	9	BLACKEND SEA SCALLOPS	11
FRENCH ONION SOUP	6	FRIED OYSTERS	10
STUFFED MUSHROOM CAPS	7	FRIED CALAMARI	10
ESCARGOTS	8	ARTICHOKE FRANCAISE	7
FRIED MOZZARELLA	7	CLAM SCASINO	8

CHEF CHOICE APPETIZER PLATTERS FOR 6, 8 OR 10 PEOPLE ARE AVAILABLE

## From the Garden

GRAND CAESAR SALAD FOR TWO		9
	Traditional Caesar salad with olives & croutons	
GRILLED CHICKEN CAESAR SALAD		13
	Grilled chicken over a traditional Caesar salad with olives & croutons	
(GF) TAVERN SEAFOOD CHEF'S SALAD		25
	Large tossed salad topped with blackened scallops, blackened shrimp and lobster meat	
(GF) BLACKENED SALMON SALAD		16
	Pan seared blackened salmon, served over salad	
(GF) VEGETABLE COMPOSÉ		17
	Served with baked or whipped potato and chef choice house vegetables	

## From the Sea

(GF) BAKED BOSTON SCROD		18
	A true New England favorite	
FRESH SEA SCALLOPS		23
	Sweet plump deep sea scallops prepared fried or broiled	
SHRIMP & SCALLOP SCAMPI		20
	The finest shrimp & sea scallops sautéed with scallions, roasted red peppers & capers in a garlic wine sauce served over angel hair pasta	
COQUILLES ST. JACQUES		20
	Our mom's favorite dish, consists of scallops in a creamy mushroom sherry wine sauce served in a casserole dish with piped whipped potato	
(GF) FRESH SALMON FILET		19
	Delicately broiled or lightly blackened	
MAINE STYLE SEAFOOD CASSEROLE		23
	A delightful blend of lobster, shrimp, scallops & scrod baked with Gorgonzola and crumb topping	
FISH & CHIPS		18
	Lightly battered fresh cod fish, served with homemade tarter and French fries	
BAKED STUFFED SHRIMP		20

## Beefsteaks and Specialties

GF	YANKEE POT ROAST	18
	A traditional New England favorite "This one is the reason we're here"	
GF	ROAST RIB OF BEEF	22
	Slow roasted every Thursday, Friday and Saturday with a homemade popover & au jus	
GF	BROILED FILET MIGNON	28
	9 oz extra tender, flame grilled with steak seasoning rub, served with béarnaise sauce	
GF	NEW YORK SIRLOIN STEAK	23
	A choice cut of sirloin grilled to perfection with caramelized onions	
	JACK DANIELS STEAK	25
	A pan seared peppered sirloin steak in a Jack Daniels cream sauce with mushrooms, scallions and red peppers	
	SURF & TURF	35
	A 9 oz filet mignon coupled with baked stuffed shrimp and served with béarnaise sauce	
	CHATEAU BRIANDE FOR TWO	65
	20 oz filet mignon served on a plank with sautéed mushrooms, fried onion rings & fresh vegetables surrounded by piped whipped potato and served tableside. A 6-hour notice is required.	

## Our Tastes in Poultry

	CHICKEN FRANÇAISE	17
	Boneless breast of chicken sautéed in a light lemon wine sauce	
	OLD FASHIONED CHICKEN POT PIE	17
	The old-fashioned recipe made from scratch served in a puff pastry shell	
	ROAST DUCK L'ORANGE	22
	A slow roasted crispy duck served with our Grand Marnier orange sauce	
	ROAST NATIVE BREAST OF TURKEY	17
	All white meat turkey with herb stuffing and a rich stock sauce, a holiday feast every day	
	GRILLED CHICKEN ALFREDO	18
	A generous serving of tender grilled chicken with scallions, roasted red peppers & broccoli in Vinnie's Alfredo sauce tossed with penne pasta	
	CHICKEN MARSALA	18
	A delicate combination of scallions, tomatoes, red peppers, roasted garlic & wild mushrooms in a rich stock sauce makes this dish a long time favorite	

Your dinner entrée includes a cup of soup or tossed salad, dinner rolls, vegetable & choice of side  
Add a Caesar Salad to your entrée for \$ 2