



Appetizers

New England Clam Chowder
\$7

Crab Cake with Remoulade Sauce
\$10

Wedge Salad with Blue Cheese Dressing and Bacon
\$8

House Green Salad
\$5

Small Plates

Spanish Tapas Meatballs
\$7

Slow Shrimp with Marinated Peppers
\$7

Roasted Brussels Sprouts with Bacon
\$7

Crock of Mac and Cheese made with Cabot Cheddar
\$7



Entrees

Grilled Angus Filet Mignon
with Chimichurri
\$28

Rosemary and Walnut Crusted Rack of Lamb
with Merlot Demi Glace
\$30

Seared Diver Scallops over Fresh Pappardelle
with a Saffron Fennel Broth
\$26

Statler Chicken Breast
with Mushroom Pan Gravy
\$22

Fish of the Day
Market Price

Menu by Chef Carl Warner

*Consumption of raw or undercooked foods significantly increases
the risks associated with food borne illness.*

