



Appetizers/Small Plates

New England Clam Chowder
\$8

Mushroom Caps Stuffed with Crabmeat
\$9

Wedge Salad with Blue Cheese Dressing
and Bacon
\$8

Butternut Squash Ravioli with Roasted Red Pepper
Cream Sauce
\$8

Roasted Brussels Sprouts with Bacon and
Lemon Aioli
\$8

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

Zucchini Ribbons with Olives, Lemon and
Roasted Garlic
\$7

House Green Salad
\$5



Entrees

Grilled Angus Filet Mignon
with Mushroom Sauce
\$28

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

Seared Diver Scallops
with Orange Buerre Blanc
\$26

Pan Roasted Statler Chicken Breast
with Apples and Calvados
\$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.*

