



## **Appetizers/Small Plates**

New England Clam Chowder  
\$7

Asian Meatballs with Soy Ginger Dipping Sauce  
\$10

Wedge Salad with Blue Cheese Dressing and Bacon  
\$8

Thai Chicken Kebabs with Curry and Coconut Milk  
\$8

Warm Corn Saute with Chili and Lime  
\$8

Grilled Asparagus with Spicy Aioli  
\$7

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

House Green Salad  
\$5



## **Entrees**

Grilled Angus Filet Mignon  
with Sour Cream Horseradish Sauce  
\$28

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

Seared Diver Scallops  
with Whole Grain Mustard Pan Sauce  
\$26

Statler Chicken Breast  
with Spicy Peach Glaze  
\$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.*

