

*Chesterfield Inn*

*Appetizers/Small Plates*

*New England Clam Chowder*

\$8

*Arancini stuffed with Mozzarella with Marinara Sauce*

\$8

*Wedge Salad with Blue Cheese Dressing and Bacon*

\$8

*Butternut Squash Alfredo on Linguini*

\$8

*Roasted Brussels Sprouts with Bacon and Lemon Aioli*

\$8

*Crock of Mac and Cheese made with Cabot Cheddar*

\$7

*Roasted Red Peppers with Capers, Garlic, and Black Olives*

\$7

*House Green Salad*

\$5

*Entrees*

*Grilled Angus Filet Mignon \**

*with Porcini Mushroom Sauce*

\$28

*Rosemary and Walnut Crusted Rack of Lamb \**

*with Merlot Demi Glace*

\$30

*Seared Diver Scallops\**

*with Whole Grain Mustard Cream Sauce*

\$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.*