

## Appetizers

CUP OF SOUP	3.00	TAVERN RELISH TRAY	5.00
SHRIMP COCKTAIL	9.00	BLACKEND SEA SCALLOPS	11.00
FRENCH ONION SOUP	6.00	FRIED OYSTERS	10.00
STUFFED MUSHROOM CAPS	7.00	FRIED CALAMARI	10.00
ESCARGOTS	8.00	ARTICHOKE FRANCAISE	7.00
FRIED MOZZARELLA	7.00	CLAMS CASINO	8.00

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

## From the Garden

	<b>GRAND CAESAR SALAD FOR TWO</b>	9.00
	Traditional Caesar salad with olives & croutons	
	<b>GRILLED CHICKEN CAESAR SALAD</b>	16.00
	Grilled chicken over a traditional Caesar salad with olives & croutons	
Ⓞ	<b>TAVERN SEAFOOD CHEF'S SALAD</b>	26.00
	Large tossed salad topped with blackened scallops, blackened shrimp and lobster meat	
Ⓞ	<b>BLACKENED SALMON SALAD</b>	18.00
	Pan seared blackened salmon, served over salad	
Ⓞ	<b>VEGETABLE COMPOSÉ</b>	17.00
	Served with baked or whipped potato and chef choice house vegetables	

## From the Sea

Ⓞ	<b>BAKED BOSTON SCROD</b>	18.50
	A true New England favorite	
	<b>FRESH SEA SCALLOPS</b>	23.00
	Sweet plump deep sea scallops prepared fried or broiled	
	<b>SHRIMP &amp; SCALLOP SCAMPI</b>	21.00
	The finest shrimp & sea scallops sautéed with scallions, roasted red peppers & capers in a garlic wine sauce served over angel hair pasta	
	<b>COQUILLES ST. JACQUES</b>	21.00
	Our mom's favorite dish, consists of scallops in a creamy mushroom sherry wine sauce served in a casserole dish with piped whipped potato	
Ⓞ	<b>FRESH SALMON FILET</b>	19.00
	Delicately broiled or lightly blackened	
	<b>MAINE STYLE SEAFOOD CASSEROLE</b>	24.00
	A delightful blend of lobster, shrimp, scallops & scrod baked with Gorgonzola and crumb topping	
	<b>FISH &amp; CHIPS</b>	18.00
	Lightly battered fresh cod fish, served with homemade tarter and French fries	
	<b>BAKED STUFFED SHRIMP</b>	21.00
	Four jumbo shrimp with a homemade snow crabmeat stuffing, truly a house specialty	
	<b>SEAFOOD ALFREDO</b>	24.00
	A generous portion of shrimp, scallops & lobster meat in Vinnie's Alfredo sauce with scallions, roasted red peppers and baby spinach tossed with penne pasta	
	<b>FRIED OYSTERS</b>	19.00
	Lightly battered, served with homemade tarter & cocktail sauce	

## Beefsteaks and Specialties

GF	<b>YANKEE POT ROAST</b>	A traditional New England favorite “This one is the reason we’re here”	18.50
GF	<b>ROAST RIB OF BEEF</b>	Slow roasted every Thursday, Friday and Saturday with au jus	24.00
GF	<b>BROILED FILET MIGNON</b>	9 oz extra tender, flame grilled with steak seasoning rub, served with béarnaise sauce	28.00
GF	<b>NEW YORK SIRLOIN STEAK</b>	A choice cut of sirloin grilled to perfection with caramelized onions	24.00
	<b>SURF &amp; TURF</b>	A 9 oz filet mignon coupled with baked stuffed shrimp and served with béarnaise sauce	35.00
	<b>CHATEAU BRIANDE FOR TWO</b>	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.	65.00

## Our Tastes in Poultry

<b>CHICKEN FRANÇAISE</b>	Boneless breast of chicken sautéed in a light lemon wine sauce	17.00
<b>OLD FASHIONED CHICKEN POT PIE</b>	The old-fashioned recipe made from scratch served in a puff pastry shell	17.00
<b>ROAST DUCK L’ORANGE</b>	A slow roasted crispy duck served with our Grand Marnier orange sauce	22.00
<b>ROAST NATIVE BREAST OF TURKEY</b>	All white meat turkey with herb stuffing and a rich stock sauce, a holiday feast every day	18.00
<b>GRILLED CHICKEN ALFREDO</b>	A generous serving of tender grilled chicken with scallions, roasted red peppers & broccoli in Vinnie’s Alfredo sauce tossed with penne pasta	18.00
<b>CHICKEN MARSALA</b>	A delicate combination of scallions, tomatoes, red peppers, roasted garlic & wild mushrooms in a rich stock sauce makes this dish a long time favorite	18.00

**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**

SAUTÉED MUSHROOMS	2.00	SAUTÉED SPINACH W/GARLIC	2.00
STEAMED BROCCOLI	2.00	CARAMELIZED ONIONS	2.00

GF INDICATES OUR GLUTEN FREE CHOICES (WITHOUT SAUCES, DRESSINGS, OR BREADCRUMBS WHERE APPLICABLE)  
 A PLATE CHARGE OF 8.00 TO SHARE YOUR DINNER INCLUDES A SALAD, SIDE CHOICE & VEGETABLE  
 BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF SOMEONE IN YOUR PARTY HAS A FOOD ALLERGY.  
 PLEASE BE REMINDED THAT THE CONSUMPTION OF RAW OR UNDERCOOKED FOODS MAY CAUSE ILLNESS  
 AN 18% GRATUITY WILL AUTOMATICALLY BE ADDED FOR PARTIES OF SIX OR MORE