



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	11.00
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
Crisp romaine lettuce, garlic croutons, olives and parmesan cheese tossed with Caesar dressing	
<b>GRILLED CHICKEN CAESAR SALAD</b>	16.00
Grilled chicken over a traditional Caesar salad	
<b>GF</b> <b>BLACKENED SALMON SALAD</b>	18.00
Pan seared blackened salmon, served over salad	
<b>GF</b> <b>VEGETABLE COMPOSÉ</b>	17.00
Served with baked or whipped potato and chef choice house vegetables	
<b>EGGPLANT ROLLATINI</b>	17.00
Grilled eggplant stuffed with spinach, ricotta, basil & Asiago cheese topped with marinara sauce and served on angel hair pasta	
<b>GRILLED CHICKEN OVER CANDIED WALNUT GORGONZOLA SALAD</b>	17.00
Grilled chicken over a salad of mixed greens tossed with candied walnuts, dried cranberries and Gorgonzola cheese with a raspberry vinaigrette dressing	
<b>GF</b> <b>TAVERN SEAFOOD SALAD</b>	26.00
Large tossed salad topped with blackened scallops, blackened shrimp and lobster meat	

### Beefsteaks and Specialties

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

## From the Sea

<b>GF</b>	<b>BAKED BOSTON SCROD</b> A true New England favorite	18.50
	<b>FRESH SEA SCALLOPS</b> Sweet plump deep sea scallops prepared fried or broiled	23.00
	<b>SHRIMP &amp; SCALLOP SCAMPI</b> The finest shrimp & sea scallops sautéed with scallions, roasted red peppers & capers in a garlic wine sauce served over angel hair pasta	21.00
	<b>SEAFOOD FRA DIAVOLO</b> Deep sea scallops, shrimp, calamari, lobster, mussels, red peppers & scallions in a zesty red wine marinara sauce served over angel hair pasta	26.00
<b>GF</b>	<b>FRESH SALMON FILET</b> Delicately broiled or lightly blackened	19.00
	<b>MAINE STYLE SEAFOOD CASSEROLE</b> A delightful blend of lobster, shrimp, scallops & scrod baked with Gorgonzola and crumb topping	24.00
	<b>FISH &amp; CHIPS</b> Lightly battered fresh cod fish, served with homemade tarter and French fries	18.00
	<b>BAKED STUFFED SHRIMP</b> Four jumbo shrimp with a homemade snow crabmeat stuffing, truly a house specialty	21.00
	<b>SEAFOOD ALFREDO</b> 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	24.00
	<b>MUSSELS MARINARA</b> Sautéed garlic, onions and Prince Edward Island mussels in a spicy marinara sauce served over angel hair pasta	17.00
	<b>FRIED OYSTERS</b> Lightly battered, served with homemade tarter & cocktail sauce	19.00

## 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 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