

RESTAURANT & BANQUET HALL

STORROWTON

TAVERN

• CARRIAGE HOUSE •

ESTABLISHED 1957

CUP OF SOUP	4.00	BOWL OF SOUP	5.00
FRENCH ONION SOUP	6.00	FRIED OYSTERS	11.00
SHRIMP COCKTAIL	9.00	FRIED MOZZARELLA	7.00
STUFFED MUSHROOM CAPS	7.00	CLAMS CASINO	8.00

CAESAR SALAD crisp romaine lettuce with olives & croutons tossed with Caesar dressing 8.50

ALL YOU CAN EAT SOUP & TOSSED SALAD 7.50

GF **CHEF SALAD BOWL** fresh garden salad bowl with turkey, ham & Swiss cheese 10.50

GF **TUNA SALAD** fresh garden salad bowl with a scoop of tuna salad 11.50

GF **GRILLED CHICKEN SALAD** grilled boneless breast of chicken on a fresh garden salad 11.75

GRILLED CHICKEN CAESAR traditional Caesar salad with grilled chicken 13.00

GRILLED TERIYAKI CHICKEN SALAD marinated boneless breast of chicken 12.00

GF **GORGONZOLA CHICKEN SALAD** grilled chicken on fresh greens with Gorgonzola cheese 14.50

GRILLED CHICKEN OVER CANDIED WALNUT GORGONZOLA SALAD with a raspberry vinaigrette 14.50

GF **BLACKENED SALMON SALAD** pan seared salmon, Cajun style 17.00

EGGPLANT ROLLATINI Grilled eggplant stuffed with spinach, ricotta, basil & Asiago cheese 12.00

GRILLED CHICKEN ALFREDO with broccoli, red peppers & scallions tossed w/ penne pasta 15.00

GF **BAKED BOSTON SCROD** a true New England favorite 15.00

FRESH SEA SCALLOPS sweet plump deep sea scallops prepared fried or broiled 20.00

GF **BLACKENED SALMON** pan seared & lightly blackened 17.00

SHRIMP SCAMPI sautéed with scallions, roasted red peppers & capers in a garlic wine sauce 16.00

GF **YANKEE POT ROAST** a New England tradition 14.00

FISH & CHIPS with a side of coleslaw & tarter sauce 14.00

BAKED TAVERN MEATLOAF with choice of side and vegetable 10.50

OPEN FACED HOT TURKEY with choice of side and vegetable 12.00

OLD FASHIONED CHICKEN POT PIE in a puff pastry 10.50

PRIME RIB MELT grilled prime rib w/ tomato, bacon & provolone on a toasted English muffin 12.50

CHICKEN FRANCAISE boneless breast of chicken sautéed in a light lemon wine sauce 12.50

FRIED OYSTERS with homemade tarter & cocktail sauce 17.00

GF **VEGETABLE COMPOSÉ** with choice of side and chef choice house vegetables 12.00

BLACKENED CHICKEN MAC & CHEESE topped with crumbs and baked in a casserole 13.00

Add a cup of soup or tossed salad to your entrée for \$ 2

THE CAPE CODDER	9.50	CHICKEN CORDON BLEU PANINI	10.50
Sliced roast native turkey, green leaf lettuce, mayonnaise and cranberry sauce on rye		Grilled chicken breast, baked ham & Swiss cheese on a grilled Ciabatta roll	

CORNED BEEF RUEBEN	9.50	CHEESEBURGER CLUB*	11.00
Sauerkraut, Thousand Island dressing, Swiss cheese and home cooked brisket of corned beef on grilled rye		6 oz. Black Angus cheeseburger with bacon, lettuce, tomato & mayo, toasted triple-decker style	

GRILLED CHICKEN MELT SANDWICH	10.00	GORGONZOLA BACON BURGER*	11.00
Chicken breast topped w/ bacon, Muenster cheese, lettuce & tomato on a grilled Ciabatta roll		6 oz. Black Angus cheeseburger served w/ melted gorgonzola, bacon, lettuce & tomato	

CHEESEBURGER SPECIAL*	9.50	CHICKEN CAESAR WRAP	11.00
6oz. Black Angus burger served on a grilled bun with lettuce, tomato & mayo		Grilled chicken Caesar salad served in a grilled wheat wrap w/ Asiago cheese	

**ALL SANDWICHES SERVED WITH CHOICE OF HOMEMADE COLESLAW, POTATO CHIPS OR FRENCH FRIES
BREAD BASKET SERVED UPON REQUEST**

GF INDICATES OUR GLUTEN FREE CHOICES (WITHOUT SAUCES, DRESSINGS, OR BREADCRUMBS WHERE APPLICABLE)
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