



CUP OF SOUP	4	BOWL OF SOUP	5
FRENCH ONION SOUP	6	FRIED OYSTERS	11
SHRIMP COCKTAIL	9	FRIED MOZZARELLA	7
STUFFED MUSHROOM CAPS	7	CLAMS CASINO	8

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

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

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 (cod fish) with a side of coleslaw & tarter sauce 14.00

OLD FASHIONED HOMEMADE BEEF STEW with potatoes, celery, pearl onions, peas & carrots 13.00

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

BRAISED LAMB SHANK served with whipped potato & vegetable 14.00

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