

APPETIZERS

SHRIMP COCKTAIL	15.95
FRIED CALAMARI	10.95
CALAMARI A LA PAULO Fried calamari sauteed with garlic & hot peppers	11.95
MARINATED MUSHROOMS Mushrooms marinated in a Tuscan inspired infusion garnished with roasted red peppers	9.95
STUFFED MUSHROOMS	10.95
SCALLOPS IN BACON	12.95
STUFFED QUAHOGS(2)	7.95
CHICKEN WINGS (10)	14.95
MOZZARELLA STICKS	8.95
VEGETABLE CARPACCIO Thin sliced root vegetables in a balsamic marinade garnished with pepitas, croutons and microgreens	8.95
MOULES BLEU Fresh Maine mussels sauteed with garlic, bacon, bleu cheese, white wine and Dijon	12.95

SOUPS & SALADS

SOUP DU JOUR	3.50 5.50
CHOWDER	4.50 6.50
VEGAN CHILI	4.50 6.50
CHEF'S SALAD	11.95
CAESAR SALAD w/chicken w/shrimp	9.95 12.95 16.95
COBB SALAD	14.95
CAPRESE SALAD	9.95

ENTREES—Beef/Veal/Pork

Add a salad or cup of soup du jour for \$1 to any entrée;
\$2 for chowder or vegan chili

12 OZ SIRLOIN Hand cut sirloin with chef's seasoning	20.95
FILET MIGNON 10 oz hand cut center cut filet with chef's seasoning	27.95
FILET MIGNON A LA CHRISTOPHE Our 10 oz. filet topped with asparagus, lobster and béarnaise	31.95
VEAL MARSALA	19.95
WEINER SCHNITZEL Pan fried medallions of veal finished with a lemon butter	19.95
VEAL PARMIGIANA	19.95
RANCHERS PORK CHOPS Boneless center cut chops lightly breaded with ranch seasoned toasted panko crumbs and grilled	18.95

ENTREES—Chicken

Add a salad or cup of soup du jour for \$1 to any entrée;
\$2 for chowder or vegan chili

COUNTRY STYLE CHICKEN CORDON BLEU	18.95
CHICKEN MARSALA	17.95
CHICKEN PARMIGIANA	17.95

DINNERS SERVED FROM 4-9 THUR & FRI

All dinner entrees come with potato and vegetable, or pasta & sauce, unless already noted

ENTREES—Seafood

Add a salad or cup of soup du jour for \$1 to any entrée;
\$2 for chowder or vegan chili

BAKED SCALLOPS	19.95
FRIED SCALLOPS	19.95
PESTO SCALLOPS Sea scallops sauteed with garlic and spices, finished with a pesto cream sauce over pasta	21.95
BALSAMIC SCALLOPS Pan seared sea scallops served over vegetable risotto with a finish of balsamic reduction	21.95
SEAFOOD RISOTTO A mixture of lobster, scallops, shrimp, mussels and haddock slow simmered with risotto	21.95
BAKED STUFFED SHRIMP 5 large shrimp with seafood stuffing	24.95
BAKED HADDOCK	17.95
HADDOCK FRANCAIS Sauteed with an egg and lemon batter with capers	19.95
FISH & CHIPS	17.95

ENTREES—Vegetarian

Add a salad or cup of soup du jour for \$1 to any entrée;
\$2 for chowder or vegan chili

EGGPLANT PARMIGIANA	16.95
VEGETABLE PASTA POMODORO Fresh garden vegetables sauteed in olive oil finished with a light tomato sauce tossed with pasta	16.95
VEGETABLE PAELLA Fresh garden vegetables sauteed in a lightly spiced red sauce and slow simmered with rice	16.95
VEGETABLE CURRY OVER RICE Fresh garden vegetables & potatoes sauteed with garlic, red peppers, curry, turmeric, ginger finished with coconut juice	16.95