

APPELIZERS and SOUPS

New England Clam Chowder

Cup \$ 4.50 Bowl \$6.00

French Onion Soup Gratinee

Crock \$ 5.50

Soup Du Jour

Cup \$ 4.25 Bowl \$5.50

Escargot Boursin

Snail stuffed Mushroom filled with Boursin and Fresh Garlic \$9.95

Fried Calamari

Served with spicy Marinara \$9.95

Grilled Portabella Provencale

portabella mushroom grille and topped with a sauté of tomato, onion, garlic, white wine, and lemon \$8.95

Tuna Carpaccio with avocado

dressing \$12.95

Served over mesclun salad

Spicy Thai Chicken Spring roll

with bock choy, fennel, and dipping sauce
\$9.95

GOURMET PIZZA

Homemade marinara, cheese, fresh basil:

\$8.50

Topping choices: \$.50 each topping

Mushrooms, fresh mozzarella, Feta cheese, Tomato, Peppers, roasted peppers, Pesto, onions, Pepperoni, sausage, spinach, chicken(\$3.00)

SALADS

Caesar Salad

\$7.50

Grilled Chicken

\$10.50

The Wedge

Wedge of Iceberg, blue cheese, cherry tomatoes, red onion

\$6.50

AHI Tuna Salad

Sliced Fennel Salad and Wasabi

Vinaigrette

\$12.95

Small Mesclun salad

\$3.50

Small Caesar Salad

\$3.50

Add chicken

\$3.00

SANDWICHES

All sandwiches are available on: Sourdough, Onion Roll, Sub roll, white, multigrain, Rye breads.

Lobster Melt

Fresh Lobster Salad on portabella mushroom with cheddar and tomato

\$15.95

Half Pound Angus Burgers

\$8.50

Add Cheese

\$9.00

Add Bacon

\$9.50

Philly

\$10.95

Shaved prime rib grilled with onions, peppers

And topped with american cheese

Vegetarian Power

\$7.95

Grilled Tomato, Portabella, Cheddar, Garlic Cilantro Mayo

The Classic Club

\$8.50

Grilled Ham and swiss

\$8.95

with a Dijon pesto

Grilled Spicy Italian

\$9.95

Served in subroll on a sandwich press

PASTA SECTION

Sausage & Meatball

Marinara

over Angel Hair with grilled bread

\$14.95

Shrimp Alfredo

\$17.95

Jumbo shrimp sautéed tossed with heavy cream, garlic, parsley, over Fettuccini

NEW ENGLAND FARE

New England Seafood Pie

Lobster, Scallops, Shrimp, baked in a extra sharp cheddar cheese sauce and topped with New England Cracker Topping

\$25.95

Fresh Sea Scallops

Baked in Lemon Butter topped with lobster cracker crumb topping

or

Fried to a Golden Brown with tartar sauce

\$18.95

Pan Seared Scallops

\$18.95

With wilted spinach and risotto

CHEF'S Selections

Herb and Blue Cheese

Crusted Filet Mignon

Served with red wine demi glaze or bery butter

6oz

\$24.95

8oz

\$28.95

Montreal Seasoned Rib

Eye

\$23.95

Sesame Seared AHI Tuna

With Vegetable Cous cous and wasabi cream.

\$24.95

Roast Long Island Duckling

Gran Marnier

\$19.95

½ Semiboneless Duckling slow roasted in orange liqueur

Braised Curried Lamb

Shank

Served over creamy polenta

\$19.95

Bar App Menu

Buffalo wings

Full	\$ 8.50
½ Pound	\$ 6.00

Mini Quesadilla

Vegetarian	\$ 7.50
Blackened Chicken	\$ 10.00
Shrimp	\$ 12.00

New England Crab Cake

Jumbo Lump Crab, pan fried and topped with roasted red pepper sauce

\$ 11.95

Beer Batter Onion Rings

Small	\$ 2.50
Large	\$ 4.00

Chicken Fingers

Honey Mustard	\$ 8.95
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Specialty Drink Menu

Crystal Chocolate Martini

Vodka, Crème De Cocoa, shaved Chocolate
\$ 8.00

Raspberry Twist

Raspberry Vodka, pineapple,
cranberry, lemon twist

\$ 8.00

Country Club Mojito

Rum, Lime Juice, mint leaves, sugar muddled
and topped with fresh lime and soda garnished
with sugarcane

\$ 6.50

Spiced Apple Martini

Gin, Spiced Rum, Apple Schnapps, Sour
Mix garnished with cinnamon stick

\$ 8.00

Blue Monday

Gin, Rum, Blue Curacao, Rum, sour mix and
an orange slice

\$ 8.00