



Full Gluten-Free Menu Available. Please Ask Your Server.

## STARTERS

**Fried Calamari** **\$8.95**  
Tossed with fresh shredded Parmesan Cheese and Pepperoncinis, served with Marinara Sauce

**Chicken Satay** **\$6.95**  
Marinated grilled strips of Chicken with Peanut Sesame Sauce

**Seafood Cakes** **\$10.95**  
A delicate blend of Shrimp, Crab, Haddock, presented with an Asian Slaw and Wasabi Aioli

**Strudel** **\$9.95**  
Baked Phyllo rolled with Wild Mushrooms and Goat Cheese paired with Grilled Asparagus, Baby Lettuce Salad, with White Truffle Oil

**Mussels – Red or White** **\$7.95**  
Fresh Prince Edward Island Mussels steamed in your choice of a Saffron Tomato Broth or White Wine Garlic Basil Butter

**Coconut Shrimp** **\$10.95**  
Encrusted in Coconut and Panko Crumbs, paired with Jalapeno Orange Marmalade

**Gourmet Pizzas**  
*Grilled Flatbread Style*  
Four Cheese **\$6.95**  
Pizza du Jour **\$7.95**

**Shrimp Cocktail** **\$9.95**  
Six Chilled Shrimp served on a bed of Crushed Ice, accompanied by Cocktail Sauce and Horseradish

**Wings or Tenders** **\$8.95**  
Your choice – Just Plain, Buffalo Style, or Orange Jalapeño, served with Bleu Cheese Dressing, Celery and Carrots

**Sea Scallops** **\$11.95**  
Rolled with New Hampshire Cob-Smoked Bacon baked to perfection and topped with Basil Walnut Pesto

**Nachos** **\$8.95**  
Your choice of Beef or Chicken with Tri-Colored Tortilla Chips piled high and smothered with Cheese, Tomatoes, Jalapeños, Scallions, Black Olives, Sour Cream and Salsa  
Add Guacamole \$.95

### **Bruschetta** **\$7.95**

Herb Focaccia Bread smeared with Basil Pesto, Caramelized Onions, Grilled Tomatoes, Fresh Mozzarella, finished with Aged Balsamic Drizzle

## SOUPS

**Soup du Jour** ~ Our daily creation  
Cup **\$3.95** Bowl **\$4.95**

**New England Clam Chowder**  
Cup **\$3.95** Bowl **\$4.95**

**French Onion Soup** ~ **\$4.95**  
Simmered for hours and topped with a Seasoned Crouton, Provolone, and Swiss Cheeses

## SANDWICHES

**Lobster Roll** **\$15.95**  
Fresh Maine Lobster tossed with Dill Mayonnaise or Drawn Butter on the side, and served on a Warm Baguette

**Speaker's Cheeseburger** **\$8.95**  
A fresh half-pound Burger built to your specifications, and choice of Fresh Baked Bulky Roll or Organic Multigrain Roll  
*Additional Toppings \$.50 each*

**Grilled Chicken Sandwich** **\$8.95**  
Honey Tarragon Marinated Boneless Breast Paired with Roasted Red Peppers, Provolone Cheese, Basil Pesto- Laced Mayonnaise, Lettuce, Tomato on an Organic Multi-Grain Roll

**Sliders** **\$9.95**  
Three Mini Sandwiches with Thinly Sliced Jack Daniels-Laced Barbeque Pork, Honey Mustard Jam, Caramelized Onions, and Cheddar Cheese, on Fresh Baked Petite Rolls

## ☞ SALADS ☞

### **Chicken Fattoush \$9.95**

A hearty salad of Chicken, Tomato, Feta Cheese, Cucumbers, Bermuda Onions, and Kalamata Olives on a wedge of Iceberg with Zesty Lemon Dressing, garnished with Garlic Pita Bread

### **Lobster Cobb \$15.95**

Fresh Chilled Maine Lobster Meat, Avocado, Hard-Boiled Egg, Crisp Bacon, Tomatoes, Cucumbers, Cheddar Cheese and Carrot Wafer presented atop Baby Lettuces and Paired with Your Choice of House-Made Dressing

*With Chicken \$12.95*

### **Tossed Baby Greens \$4.95**

Assorted Field Lettuce topped With Tomatoes, Cucumbers, Carrots, and Onions

*With Chicken \$9.95*

### **Mediterranean \$11.95**

Grilled and Roasted Italian Vegetables, Cured Meats, Goat Cheese Wheel, Olives, Fresh Mozzarella, Grape Tomatoes, Romaine Hearts Tossed with White Balsamic Chive Vinaigrette, Garlic Herb Baguette

### **Caesar \$8.95**

Crisp Hearts of Romaine tossed with Seasoned Croutons, Parmesan Cheese and House Creamy Caesar Dressing

~ With Chicken \$10.95  
~ With Shrimp \$12.95  
~ With Entrée \$1.95

### **Spinach & Salmon \$11.95**

Fresh Grilled Atlantic Salmon Fillet served atop Baby Spinach tossed with Tomatoes, Almonds, Dried Figs, Mandarin Oranges, and Zinfandel Vinaigrette

## ☞ PASTA ☞

~ All Pasta served with Wedge Salad and Fresh Baked Bread ~

### **Mushroom Ravioli \$18.95**

Portobello Asiago Pillows of Pasta Paired with a Rustic Sundried Tomato Cream Sauce, and a Bouquetière of Fresh Garden Vegetables

### **Absolut Chicken \$16.95**

Sautéed Chicken, Sweet Italian Sausage, Mushrooms, Scallions, and Roasted Red Peppers in a fresh Herb-infused Vodka Marinara Sauce tossed with Penne Pasta

### **Thai Bouillabaisse \$22.95**

Pan-Seared Shrimp, Scallops, Salmon, Swordfish, Calamari, Mussels, Baby Clams, Shiitake Mushrooms, Snow Peas, Pearl Onions, stewed in a Red Curry Plum Tomato Broth with Asian Vermicelli and Grilled Baguette

### **Steak Tips Constance \$17.95**

Pan-seared Beef Tenderloin Tips with Mushrooms and Roasted Red Peppers finished in a Red Wine Garlic Demi-Glace served over Buttered Fettuccine

## ☞ MAIN COURSE ☞

~ The Following Main Courses paired with Wedge Salad, and Fresh Baked Bread ~

### **New York Sirloin \$22.95**

Ten ounces of Bursting Flavors paired with Roasted Garlic Honey Butter, Fried Frizzled Leeks, Whipped Potatoes, and Rainbow Swiss Chard

Chef Recommended Wine Pairing: Chateau Ste. Michelle, Cabernet Sauvignon \$9.00 - Glass \$36.00 - Bottle

### **Prime Rib (served Tuesday through Saturday - while it lasts) 12-ounce Speaker Cut - \$19.95**

Encrusted in Garlic and Herbs, roasted for hours, served with Au Jus, 16-ounce Crowne Cut - \$21.95  
Horseradish Crema, Mashed Potatoes, Broccolini, and a Popover

Chef Recommended Wine Pairing: Sterling Vintners Collection, Cabernet Sauvignon \$8.00 - Glass \$32.00 - Bottle

### **Stuffed Filet Mignon \$27.95**

Filled with Maine Lobster, Brie, Spinach, and Shiitake Mushrooms, wrapped in Smoked Bacon, presented with Dried Cherry Demi-Glace, Whipped Potatoes, and Asparagus

*Straight with Demi-Glace and Sautéed Mushrooms - \$22.95*

Chef Recommended Wine Pairing: Echelon, Pinot Noir \$7.50 - Glass \$30.00 - Bottle

### **Bistro Steak \$21.95**

Cilantro Garlic Pierced, Smashed Sweet Potatoes & Avocado Roasted Pearl Onion Corn Salsa Verde

Chef Recommended Wine Pairing: Toasted Head, Merlot \$8.50 - Glass \$34.00 - Bottle

**Carciofi**

Pan-Seared Medallions, Artichoke Hearts, Asparagus Tips, Fresh Herbs, finished in a White Wine Garlic Sauce, accompanied with Sundried Tomato Mascarpone Ravioli  
 Chef Recommended Wine Pairing: Nobilo, Sauvignon Blanc

**Chicken - \$16.95****Veal - \$18.95**

\$8.00 - Glass    \$ 32.00 – Bottle

**Duck Breast****\$21.95**

Boneless Cracked Black Pepper Seared, Wild Mushroom Risotto, Grilled Asparagus, and White Truffle Oil

Chef Recommended Wine Pairing: Echelon, Pinot Noir

\$7.50 - Glass    \$30.00 – Bottle

**di Maiale a la Marsala****\$18.95**

Rustic Herb Marinated Grilled Boneless Pork Loin paired with Green Peppercorn Roasted Shallot Mushroom Marsala Sauce, Sweet Potato Fries and Steamed Broccolini

Chef Recommended Wine Pairing: Trapiche, Melbec

\$7.50 - Glass    \$30.00 – Bottle

**Chicken Roulade****\$17.95**

Stuffed Boneless Breast with Prosciutto, Spinach, Roasted Red Peppers, Asparagus and Asiago Cheese, presented with Basil Pesto Beurre Blanc and Basmati Rice

Chef Recommended Wine Pairing: Antinori Santa Christina, Sangiovese

\$8.00 - Glass    \$32.00 - Bottle

**Colorado Lamb Loin "Chop"****\$29.95**

Five Spice Rubbed and Grilled presented Natural Pan Jus Enhanced Demi Glace, Roasted Red Pepper Parmesan Whipped Potatoes, Steamed Baby Spinach and Swiss Chard

Chef Recommended Wine Pairing: Jacobs Creek, Shiraz

\$7.00 - Glass    \$28.00 - Bottle

**Fish-n-Chips****\$17.95**

Samuel Adams Beer-battered New England Haddock fried golden brown, served with Onion Rings, French Fries, Coleslaw, Tartar Sauce, and Malt Vinegar

Chef Recommended Wine Pairing: Toasted Head, Chardonnay

\$9.00 - Glass    \$36.00 - Bottle

## SEAFOOD CREATIONS

~ The Following Main Courses paired with Wedge Salad, Fresh Baked Bread, Basmati Rice, Steamed Carrots, Summer Squash Zucchini, and Napa Cabbage ~

Your choice: Grilled ~ Pan-Seared ~ Cajun Blackened ~ Poached

**A full 8-ounce portion prepared per your request and presented**

**with a Sweet Cucumber Fennel Dill Relish**

*Choose from the following:*

**Salmon Fillet                    \$19.95**

Wild Scottish

**Swordfish                        \$21.95**

Native North Atlantic

**Sea Scallops                    \$23.95**

Giant New Bedford U-10's

**Shrimp                            \$18.95**

Medium-sized Black Tigers

**Seafood Sampler    \$22.95**

Salmon, Swordfish, Sea Scallops and Shrimp

**Fresh Maine Lobsters****Market Price**

A hearty 1-1/2 pound local Lobster, prepared to your preference - Steamed, Seafood Baked Stuffed, or Lazy (out of the shell)

A gratuity of 18% will be added for parties of 8 or more.

**We appreciate your patronage and look forward to your return visit.**

**Your feedback is appreciated on our Comment Cards.**

*Steaks and Hamburgers are cooked to order*

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illnesses.