

 *Appetizers* 

**Shrimp Cocktail Plate \$14**

*Four jumbo shrimp served with cocktail sauce, crackers and lemon*

**Steamed Clams or Clams Fra Diavolo \$14**

*Baker's dozen Littleneck Clams simmered in white wine, garlic & butter  
or in a tangy marinara sauce with peppers and onions*

**Dozen Chicken Wings \$12**

*Buffalo (Mild, Medium or Hot), BBQ or Garlic Parmesan with Veggies and Bleu Cheese*

**Fried Calamari Pomodoro \$12**

*Fisherman's Pride Boston Calamari, flash fried and served with a Fra Diavolo dipping sauce*

**Coconut Lobster Tail \$15**

*Lobster tail, coated in Panko Coconut and topped with Mango Chutney Salsa*

**House made Mozzarella Sticks \$9**

*Fresh Mozzarella, breaded and deep fried and served with a side of Marinara*

**Hot Cherry Pepper Bombs \$9**

*Hot Cherry Peppers, stuffed with Sweet Italian Sausage, baked in Marinara  
and topped with mozzarella cheese*

 *Soups and Salads* 

**French Onion Soup Au Gratin \$6**

**New England Clam Chowder Cup \$5 , Bowl \$6**

**Soup Du Jour Cup \$4 , Bowl \$5**

**Homemade Chili & Tortilla Chips \$6**

**Country Club Salad \$7**

*Romaine, Bacon, Blue Cheese, Croutons*

**Caesar Salad \$7**

*Romaine, Herbed Croutons, Parmesan Cheese, Caesar Dressing*

**The Wedge \$7**

*Iceberg wedge, Red Onion, Bacon, Tomatoes, Creamy Blue Cheese*

**Fig Salad \$10**

*Figs, Almonds, Goat Cheese, Arugula, Endive and Prosciutto, topped with Choice of Dressing*

**Insalata Allegra \$11**

*Mesclun greens, Pecans, Apricots, Gorgonzola Cheese and Grilled Vegetables.  
Served with Choice of dressing*

Add Grilled Chicken, Sirloin, Salmon or Shrimp to any Salad for \$8.

We invite you to ask your server for any special requests and our team will be glad to accommodate them if possible.

❧ Entrées ❧

**Veal Scaloppini Marsala \$23**

*Tenderized Veal, sautéed with Woodland Mushrooms, Artichokes, Tomatoes in a Roasted Garlic—Sweet Marsala Wine Sauce.*

**Rosemary Herb Roasted Half Chicken \$21**

*All natural Half Chicken glazed with Rosemary Au Jus*

**NOLA Sausage Bolognese \$17**

*New Orleans Chicken , Chorizo, Andouille and Sweet Sausage simmered in a hearty Marinara and served over Linguini*

**Simply Grilled Filet Mignon \$32**

*An 8oz. Certified Angus Beef Filet, grilled to perfection and garnished with Gorgonzola Butter*

**New Zealand Lamb Chops \$28**

*New Zealand Lamb Chops grilled and topped with caramelized onion, spinach, goat cheese and a Lemon Thyme jus*

**Pan Seared Duck \$27**

*Lightly seasoned and pan seared Duck Breast, garnished with a dried Cranberry Balsamic reduction.*

**Angus Strip Steak \$29**

*Certified Angus Strip Steak , grilled to your liking and served with a side of Wild Mushroom Port Demi Glace*

**Baked Lemon Haddock \$17**

*Fresh North Atlantic Haddock, lightly seasoned and baked with Lemon butter.*

**Wood Grilled Atlantic Salmon \$24**

*Wood Grilled Atlantic Salmon, topped with an oven dried Tomato and fresh Mozzarella Compote.*

**Seafood Scampi \$24**

*Sauteed Jumbo Gulf Shrimp, Clams and Calamari in a Garlic Basil Lemon Sauce with Spinach, Tomatoes & Capers served over Angel Hair Pasta*

**Blackened Swordfish Tacos with Avocado Mango Salsa \$17**

*Blackened Swordfish, Salsa and Romaine lettuce wrapped in soft Tortilla Shells*

**Mediterranean Stuffed Peppers \$17**

*Vegetarian inspired Bell Peppers stuffed with Basmati Rice, Watercress, Olives, Sundried Tomatoes and Cheddar Cheese*



All entrées include a starch, vegetable & a tossed salad . (Except Pasta dishes)

A Caesar or Country Club salad may be substituted for \$2.75

Please ask your server about vegetarian options and saucing on the side



**Executive Chef - William Keegan**