

## Chicken and Veal

### Picatta 17/24

Sauteed with capers and Sun-dried Tomatoes in a lemon white wine sauce

### Marsala 17/24

Sauteed with mixed mushrooms and sweet Marsala wine

### Parmesan 17/24

Breaded cutlets layered with melted mozzarella and house red sauce

### Francaise 17/24

Egg battered and sauteed with fresh lemon and white wine

### Caprese 17/24

Breaded cutlets topped with fresh mozzarella, Roma tomato, aged balsamic and basil chiffonade

## Butcher Block

### Rack of Lamb 33

Dijon and Herb Crusted Rack of Lamb served over lemon basil orzo and roasted broccoli.

### Filet Mignon 34

Eight ounce USDA Choice Filet Mignon grilled to your liking. Served with mashed Yukon golds, grilled asparagus and a port wine demi glace.

### Frenched Pork Chop 25

Broiled USDA Prime Frenched Pork Chop finished with a maple bourbon glaze and served over bacon creamed corn.

### Sirloin Strip Steak 28

10 Ounce Sirloin Strip Steak lightly blackened and seared to your liking. Finished with crumbled bleu cheese.

### Veal Chop Calabrese

Twelve ounce veal chop grilled to your liking and topped with crispy potatoes and sauteed onion and peppers..

## Seafood

### Cider Glazed Salmon 22

Hand cut Jail Isle Salmon grilled and finished with an apple cider glaze. Served over wild rice pilaf with grilled asparagus.

### Herb Broiled Haddock 19

Fresh Atlantic Haddock broiled with fresh rosemary and thyme, finished with a lemon vinaigrette. Also available New England Style with beurre blanc and ritz crumbs.

### Ale Simmered Clams 18

Simmered in a broth of garlic, tomato, dill, red pepper and lager, served over spaghetti. Also available as a starter for \$

### Seared Scallops 29

Five scallops pan seared and served with a light lemon caper sauce.

### Shrimp Scampi 19

Jumbo shrimp sauteed with broccoli and tomatoes in a lemon, garlic and white wine sauce, served over angel hair pasta

## Accompaniments

Entrees served with choice of House or Caesar Salad and two sides unless noted. All substitutions are acceptable.

### Starches

- Lemon Basil Orzo-
- Mashed Yukon Golds-
- Wild Rice Pilaf-
- Side of Pasta-
- Baked Potato (Available Friday, Saturday & Sunday)

### Vegetables

- Roasted Broccoli-
- Bacon Creamed Corn-
- Grilled Asparagus-
- Garlic Sauteed Spinach-

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.