



DINNER

*Starters*

Roasted Corn Crab Cakes with seared spinach and creamed corn sauce .....12

Blackened Chicken or Steak Quesadillas cheddar jack cheese, sweet peppers & caramelized onions..11

Pulled Pork Sliders braised pork shoulder, bbq sauce, onion rings, toasted finger rolls.....11

Pork Pot Stickers served crispy with arugula salad and sweet chili sauce .....9

Meatballs Marinara jumbo meatballs simmered in marinara with garlic crostini .....9

Steamed NE Mussels with heirloom tomatoes, garlic, lemon and white wine .....12

Jumbo Fried Chicken Wings bone-in or boneless, celery & carrot sticks, bleu cheese dressing.....10  
*choice of: buffalo, bbq sauce, citrus teriyaki glaze*

Buffalo Egg Rolls with blue cheese dressing and buffalo sauce .....9

Ahi Tuna Tartare guacamole, wonton chips, pickled ginger, sweet soy drizzle.....13

Fried Calamari buttermilk-marinated, cornmeal coating, banana peppers, marinara.....11

Shrimp Cocktail four extra-large shrimp, baby greens, cocktail sauce, fresh lemon.....12

*Soups*

New England Clam Chowder ..... cup 5 bowl 7

*Salads*

Baby Greens romaine, baby greens, grape tomato, cucumber, kalamata, carrot, onion, crouton .....8

Caesar romaine, traditional caesar dressing, croutons, shaved parmesan.....9

Heirloom Tomato & Mozzarella lemon baby greens, basil, olive oil and balsamic drizzle .....12

Southwestern Cobb romaine, iceberg, bacon, tomato, cucumbers, corn, avocado, hardboiled egg,  
 red onions, chipotle ranch dressing .....11

Kale & Quinoa romaine, roasted summer vegetables, grape tomatoes, house vinaigrette .....11

North Country grilled apple, baby greens, dried cranberries, candied walnuts,  
 crumbled chevre, maple-cider vinaigrette .....9

Sterling Wedge iceberg, apple-smoked bacon, tomatoes, cucumbers, red onion, crumbled blue  
 cheese with ranch or blue cheese dressing.....10

*add: Seared Salmon...7 Three Grilled Shrimp...9 Tuna Salad...5 Grilled Chicken...6 Steak Tips...8*

*Pizza*

14" hand-stretched, grilled to crispiness

Margherita fresh and grated mozzarella, basil and house pizza sauce .....12

Alfredo creamy white sauce, grilled chicken, broccoli, shredded mozzarella, parmesan.....13

Chicken Sausage roasted garlic cream sauce, rosemary, kalamata olives and fontina cheese.....14

Pulled Pork bbq sauce with apple-wood bacon, mozzarella, cheddar, parmesan, ranch drizzle .....14

*Please notify your server of any dietary restrictions or allergies prior to placing your order.  
 Ask about our Gluten-free selections.*



## *Main Courses*

<b>Chicken Marsala</b>	pan-seared with mushrooms, grape tomatoes, baby spinach, linguini .....	21
<b>Tenderloin Tips</b>	With grilled vegetables, teriyaki glaze over rice pilaf .....	25
<b>Sweet &amp; Spicy Chicken</b>	Deep fried with sweet chili soy sauce, broccoli florets, jasmine rice .....	19
<b>Filet Mignon</b>	grilled 8 ounce filet, asparagus, mashed potatoes, mushroom demi-glace.....	32
<b>New York sirloin</b>	pepper encrusted 12 ounce, cognac peppercorn sauce, mashed potatoes, asparagus .....	29
<b>Baked Haddock</b>	seasoned cracker crumbs, white wine, lemon, butter, rice pilaf, summer vegetable medley ....	21
<b>Chicken Parmesan</b>	pomodoro, parmesan, mozzarella, broccoli, penne .....	20
<b>Seared Ahi Tuna</b>	sesame seared over jasmine rice, sweet & spicy vegetables, arugula salad .....	26
<b>Grilled Pork Chop</b>	center cut, balsamic onion bacon glaze, mashed potatoes.....	23
<b>Fettuccini Broccoli Alfredo</b>	sautéed chicken, broccoli, tomato, garlic, parmesan cream sauce .....	20
<b>Shrimp &amp; Mussel Linguini</b>	Heirloom tomatoes, basil, garlic and lemon simmered in white wine .....	24
<b>Meatballs Pomodoro</b>	meatballs, rustic basil tomato sauce penne, .....	18
<b>Salmon Caprese</b>	atlantic salmon, fresh mozzarella, roasted tomato, rice pilaf, arugula salad .....	23

## *Dessert*

your server will recite our specialty desserts

*Hamburgers are cooked to customer's request. Consumption of raw or undercooked foods of animal origin may increase your risk of foodborne illness. Consumers who are especially vulnerable to foodborne illness should eat food from animals thoroughly cooked.*

*Menu items may be prepared with peanut, walnut or other oil extracts as well as shellfish. Sensitivities and allergies to these and other foods may occur among individuals. Children twelve years of age and under must be served well done burgers.*