

# Starters

## **Prince Edward Island Mussels**

Simmered in a creamy garlic, shallot and white wine sauce with toasted almonds, scallions, diced tomatoes and a warm baguette

\$11

## **New England Crab Cakes**

Pan roasted Maine crab cakes with a spicy Cajun remoulade garnished with lemon, avocado, diced tomatoes and green onion

\$10

## **Fried Calamari**

Hand battered squid with red peppers and banana peppers fried golden brown, served with house made marinara and a ginger lime coulis

\$10

## **Grilled French Brie & Fruit**

Grilled French brie cheese served on a bed of arugula with assorted fruit, warm flatbread and finished with a blackberry red wine drizzle

\$10

## **Coconut Shrimp**

Lightly fried coconut encrusted shrimp served with a pineapple-mango sweet and sour sauce

\$10

## **Ginger-Blueberry Ahi Tuna**

Chilled marinated Ahi tuna over a wakame seaweed, sweet red pepper, carrot and red onion slaw with a wasabi coulis and a blueberry maple sauce

\$12

## **Spinach and Artichoke Dip**

Baby spinach & artichoke hearts blended with Swiss, Mascarpone and Asiago cheeses baked and served with toasted baguette chips

\$9

## **Boneless Buffalo Wings**

Hand battered fried chicken tenders tossed in a spicy barbeque-buffalo sauce served with blue cheese dressing, carrots and celery

\$8

## **Hand-Cut Asiago Cheese Fries**

Tossed in parsley, sea salt and Asiago cheese served with a roasted garlic and Asiago aioli

\$5

# Soups & Salads

## Soup of the Day

\$5 Cup \$6 Bowl

## Garden Tossed Salad

Red leaf lettuce, julienne carrots, cherry tomatoes, cucumber and red onion with choice of a poppy seed dressing, blue cheese, maple balsamic vinaigrette, sesame lime vinaigrette or ranch dressing

\$5

## Caesar Salad

Hearts of romaine with tossed with Asiago cheese, Caesar dressing, lemon and garlic croutons

\$8

## Sugar Beet & Goat Cheese Napoleon

Slow roasted sliced red beets layered with ground walnuts, Vermont goat cheese, roasted red pepper and a petite salad of baby spinach and romaine tossed in a poppy seed dressing

\$10

## Caprese Salad

Fresh mozzarella layered with vine ripened tomatoes, basil, a Kalamata olive and roasted garlic tapenade, virgin olive oil & aged balsamic reduction with a petite baby field greens salad

\$9

## Mixed Field Greens Salad

Mixed field greens, dried cranberries, cherry tomatoes, cucumber, julienne carrots and toasted pine nuts tossed with maple balsamic vinaigrette

\$8

# Salad Toppers

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## Five Grilled Shrimp

\$9

## Grilled Chicken Breast

\$5

## Grilled Ahi Tuna

\$10

## Crab Cakes

\$10

## 7 oz. Grilled Salmon

\$11

## Sliced Bistro Steak

\$10

## Five Grilled Scallops

\$13

# Meat

## **Filet Mignon**

Grilled 8 oz. center cut beef tenderloin with a brandy, green peppercorn sauce and mashed potatoes

\$28

## **Five Pepper Pork Medallions**

Five pepper marinated pork tenderloin medallions served with an apricot, caramelized onion and whole grain mustard sauce with mashed potatoes

\$22

## **Braised Short Ribs**

Braised boneless short ribs served with a chipotle blackberry barbecue sauce and mashed potatoes

\$23

## **Sirloin Bistro Steak**

Grilled filet of beef, "Teres Major" with a sauce Bordelaise, a petite mixed greens salad tossed in a poppy seed dressing and mashed potatoes

\$20

## **Grilled Rib-Eye Steak**

Topped a wild mushroom and rosemary au jus and served with mashed potatoes

\$26

## **Grilled Steak Tips**

Herb marinated steak tips, served with a citrus barbecue sauce and mashed potatoes

\$19

# Seafood

## **Seafood Linguini**

Steamed PEI mussels, seared sea scallops, calamari and shrimp with a roasted garlic-basil pesto marinara over linguini served with toasted garlic bread

\$23

## **Pan Seared Trout**

Butterflied rainbow trout served with a chilled Mediterranean cous cous salad and finished with a sauce verte

\$22

## **Kathy's Lobster Mac & Cheese**

Penne pasta and lobster meat tossed in a brandy, Dijon mustard, Cabot sharp cheddar and Fontina cheese sauce baked golden brown with buttery rosemary and garlic panko bread crumbs

\$21

# Seafood (continued)

## **Fish & Chips**

Hand battered fried haddock, hand-cut french fries, tartar sauce and coleslaw  
\$21

## **Sesame Seared Ahi Tuna**

Black and white sesame seed rolled Ahi tuna prepared medium rare over a noodle stir-fry with baby bok choy, carrots, scallions and red peppers in a Shiitake mushroom soy sauce  
\$23

## **Maple Thyme Glazed Salmon**

Grilled Scottish salmon filet brushed with a maple thyme glaze served with brown rice  
\$21

## **Shrimp & Scallop Scampi**

pan seared scallops and shrimp sautéed in a garlic, tomato, scallion, white wine butter sauce served over wild mushroom stuffed ravioli  
\$23

# Pasta & Poultry

## **Apple Cider Grilled Chicken**

Apple cider marinated grilled chicken breast served with caramelized Granny Smith apples, Cabot cheddar cream sauce and mashed potatoes  
\$17

## **Penne Florentine**

Sautéed baby spinach, sun-dried & diced tomatoes simmered in roasted garlic, lemon, Asiago cream sauce tossed with Penne pasta (add chicken \$5, add shrimp \$6)  
\$16

## **Chicken Piccata**

Pan seared chicken breast with a lemon, caper, mushroom and a white wine butter sauce with mashed potatoes  
\$18

## **Goat Cheese Ravioli**

fresh goat cheese and red pepper stuffed raviolis topped with julienne carrots, red pepper and zucchini finished with a sweet pea coulis  
\$16

# Pasta & Poultry

## **Harrison's Burger**

7 oz. grilled local P.T. Farms beef on a toasted flour roll with Cabot cheddar cheese, lettuce, tomato, & dill pickle with hand-cut french fries and coleslaw (add grilled onions, bacon, mushrooms or crumbled blue cheese for \$1)

\$11

## **Prime Rib Sandwich**

Slow roasted prime rib shaved thin, topped with cheddar cheese and grilled onions on a toasted baguette with hand-cut French fries, coleslaw and a sour cream horseradish sauce

\$12

## **Chicken Quesadilla**

Blackened chicken, Monterey jack cheese, red peppers, onions, cilantro, roasted corn and black beans served with sour cream, guacamole and a garden salsa

\$12

## **Grilled Pesto Chicken Sandwich**

Grilled marinated chicken breast, spinach, roasted red peppers, Swiss cheese and house made pesto on a toasted Ciabatta bun with hand-cut French fries and coleslaw

\$11

## **Smoked Portabella Flatbread Sandwich**

House smoked portabella mushroom, crumbled blue cheese, arugula, red bell peppers, pickled red onion and an orange chipotle aioli served on warm grilled flatbread with hand cut French fries and coleslaw

\$13

## **Mahi Mahi Soft Tacos**

Grilled Ancho chili rubbed mahi with a mango-pineapple salsa in grilled flour tortillas with a ginger lime coulis, guacamole, and brown rice

\$15