



# 2020 Dinner Menu - Market Prices \$18-\$25

Each Week we Offer Four of these Specials Thursday-Sunday Night

Follow Us on Facebook or Go to our Website and Sign up for our Email Blast for our Weekly Menu

## Chicken & Pork

### Chicken Bruschetta

Grilled chicken breast topped with provolone cheese and a mixture of diced tomato garlic olive oil and fresh parsley

### Pork Chop

Center cut bone in pork loin chop served with garlicky spinach and roasted potato finished with a Dijon demi

### BBQ ½ Chicken

Half A chicken seasoned with BBQ spice mix and slow roast served with greens and mac and cheese

### Roasted Chicken Breast

Oven roast staler chicken breast topped with a herb cream sauce served with mashed potato and green beans

### Country Fried Chicken

Buttermilk breaded chicken breast with country gravy mashed and butter corn

## Beef

### Grilled Sirloin Steak

Grilled to your liking served with fries and side salad topped with A whiskey butter

### Braised Beef Short Ribs

Boneless beef slowly braised in red wine served over mashed potato and celery onion and carrots

### Broiled Sirloin Tips

Hand cut and marinated beef tips served with fries and house salad

### Meat Loaf

Ground beef and pork seasoned with diced onion celery and green peppers wrapped in bacon served w/whipped potato and green beans

## Seafood

### Grilled Salmon

Fresh salmon topped with mango salsa served with a coconut lime jasmine rice

### Fish & Chips

Fresh local haddock deep fried served with fries, coleslaw, and tartar sauce

### Fried Clam Plate

Fresh Ipswich belly clams, fries, coleslaw, and house made tartar sauce

### Seafood Platter

Assortment of fresh seafood belly clams' scallops and haddock fries coleslaw and tartar sauce

### Classic Shrimp Scampi

Jumbo shrimp sautéed in olive oil white wine garlic and diced tomato tossed in linguini

### Seafood Risotto

Arborio rice and a assorted shellfish mussel clams' shrimp and scallops all tossed with fish broth and tomato sauce

### Baked Stuffed Haddock

Ritz cracker and crab meat stuffing baked to golden brown served with red potato and lemon broccoli

### Maryland Crab Cakes

Seasoned fresh lump crab meat pan fried served with fries and coleslaw topped with Old Bay Remoulade

### Lobster Cobb Salad

Romaine and mixed greens tomato cucumber blue cheese avocado red onions and fresh lobster salad

## Italian

### Chicken Parmigiana

Crispy chicken topped classic tomato sauce melted mozzarella cheese served with penne pasta

### Spaghetti Bolognese

Ground beef and pork aromatic vegetables, house made red sauce, and finished with cream topped on spaghetti