APPETIZERS

WARM BAKED BRIE Blueberry Preserves, Crostini - GF ON REQUES	<i>16.95</i> ⊤	Cocktail and Tartar Sauce	18.95
STEAMED MUSSELS White Wine, Garlic, Tomato, Bacon, Chives, Cream & Crostini - GF ON REQUEST	18.95	CHICKEN WINGS Hot, Mild, Garlic Hot, BBQ or Garlic Parme. Served with Celery & Blue Cheese	17.95 san.
BUTTERMILK FRIED CALAMARI Chipotle Aioli & Homemade Marinara	18.95	WARM SPINACH-ARTICHOKE DIP Served Warm with Crostini - GF ON REQUES	14.95 T
PULLED PORK LOADED FRIES Melted Cheddar Cheese, Bacon, Scallion, Jalapeno, Ranch Dressing	18.95	BACON WRAPPED SCALLOPS Sweet Thai Chili Sauce	18.95
JUMBO SHRIMP COCKTAIL Zesty Cocktail Sauce, Lemon – GF	17.95	JALAPENO CORN FRITTERS Ranch Dip	14.95
JUMBO LUMP CRAB CAKES Chipotle Aioli	18.95	HOUSE SMOKED BRISKET SLIDERS Hawaiian Roll, Slaw & Bbq Sauce	17.95
SOU	PS &	SALADS	
WEDGE SALAD Iceberg, Bacon, Red Onion, Tomato, Blue Chees LOBSTER BISQUE		LEMON CAESAR SALAD Grated Parmesan, Fresh Lemon, Herbed Crou Lemon Caesar Dressing – GF ON REQUEST	12.95 tons,
CORN CHOWDER	9.95	COBB SALAD	21.95
ENDLESS SALAD BAR	9.95	House Smoked Turkey Breast, Romaine, Boiled Egg, Smoked Bacon, Tomato, Red Onion, Croutons, Blue Cheese & Balsamic Vinaigrette – GF ON REQUEST	
Extensive Buffet of Greens, Salads, Veggies, Dressings & Toppings Add Soup Du Jour or Lobster Bisque	29.95	Add to any Salad: Grilled Chicken Grilled Shrimp Grilled Steak Grilled Salmon	9.95 12.95 14.95
	ENTE	REES	
STONE KITCHEN PASTA Fettuccine, Spinach, Mushrooms & Roasted Tomato in a Gorgonzola Cream Sauce - V	24.95	CLASSIC CHICKEN PARMESAN House Made Marinara, Mozzarella, Fettucine	26.95
	35.95	LOBSTER RAVIOLI Fresh Pasta, Lemon Cream Sauce	28.95
GF ON REQUEST		BLACKENED SALMON Mango Salsa – GF	30.95
HAWAIIAN CHICKEN Two Teriyaki Marinated & Grilled Breasts, Grilled Pineapple	29.95	ROAST TURKEY DINNER Mashed Potatoes, Stuffing, Pan Gravy & Cranberry Sauce	24.95

All entrees come with Salad Bar, Honey Wheat Loaf of Bread & Whipped Maple Butter Love our Whipped Maple Butter? Take Some Home! Available in 4 oz and 8 oz Jars

STEAKS

NEW YORK STRIP	39.95	ADD TO YOUR STEAK	
Prepared to Order - GF		Brandy Peppercorn Cream Sauce	2.95
		Bearnaise Sauce	2.95
TOP SIRLOIN	27.95 / 8 oz	Blue Cheese	2.95
Prepared to Order - GF	30.95 / 10 oz	Sautéed Mushrooms	2.95
CRIMED FUET MED AND ONE		Sautéed Onions	2.95
GRILLED FILET MEDALLIONS	36.95	Demi-Glace	2.95
Prepared to Order - GF			

LOOK FOR OUR FAMOUS PRIME RIB SPECIAL ON WEEKENDS ~ WHILE IT LASTS!

SURF & TURF COMBOS

STEAK & LOBSTER TAIL	42.95	SERVING SIZE - 8 oz Top Sirloin	
STEAK & SCAMPI	40.95	Upgrade to 10 oz Sirloin	2.95
		Upgrade to NY Strip Steak	10.95
STEAK & BROILED SEA SCALLOPS	42.95		
STEAK & CRAB CAKE	42.95		

HOUSE SMOKED MEATS

SUMMER 2024

Sumptuous Barbecue Platters - Complete with Slaw, Pit Beans, Cornbread, Pickle & BBQ Sauce

BEEF BRISKET	CHEDDAR	TURKEY BREAST
•••••	JALAPENO	••••••
PULLED PORK	SAUSAGE	ST. LOUIS RIBS

Select 1 Meat - 23.95 | Select 2 Meats - 27.95 | Select 3 Meats - 31.95 | Select 4 Meats 35.95

TAVERN FAVORITES

LOCAL WAGYU BEEF BURGER Cabot Sharp Cheddar, Lettuce, Tomato & Onion, French Fries HOUSE MADE BLACK BEAN BURGER 27.95 Provolone, Lettuce, Tomato and Onion, French Fries	LOBSTER MAC & CHEESE Cavatappi Pasta, Fresh Mozzarella, Brie & Cheddar Cheese, Broiled Bread Crumb Topping with Lobster Have it without Lobster - v	32.95
PULLED PORK SANDWICH 26.95 House Smoked, Cole Slaw, French Fries	BAKED NEW ENGLAND COD Vermont Cheddar, Butter, Seasoned Cracker Crumbs	28.95
CLASSIC FISH & CHIPS 24.95 Breaded Cod, French Fries, Cole Slaw, Tartar Sauce	MEATLOAF Mushroom Gravy, Vermont Cheddar, Mashed Potato	26.95

V ~ denotes Vegetarian Preparation GF ~ denotes Gluten Free