



Soups

New England Clam Chowder

Cup 4.50 Bowl 5.95

Soup Du Jour

Cup 3.95 Bowl 5.75

Luncheon Salads

Classic Caesar 7.95

Served as a salad or in a roll-up

With chicken 11.95

With grilled scallops 13.95

With a flat iron steak 15.95

Wianno Cobb Salad 11.95

Boston Bibb lettuce, grape tomatoes, hard boiled egg, crisp bacon, blue cheese, grilled chicken with tomato Roquefort dressing

Curried Chicken and Cashew Salad 10.95

Served as a salad over Boston bibb lettuce or in a rollup

Grilled Flat Iron Steak Salad 15.95

Served over mixed greens with creamy horseradish and tomato dressing and grilled onions

Grilled Salmon 11.95

Served over baby spinach with asparagus, grape tomatoes and lemon truffle vinaigrette

Lobster Salad 19.95

Fresh lobster meat lightly dressed and served over mixed greens

Appetizers

Mussels Dijon 8.95

Prince Edward Island mussels simmered in Dijon mustard cream, olive oil, garlic, white wine and topped with crispy fried leeks

Fried Calamari and Baby Shrimp 11.95

Served with finger peppers, lemon aioli and organic greens

Pan Seared Lump Crab Cake 10.95

With sweet chili lime sauce and rice wine marinated cucumbers

Fried Arancini 8.95

Sicilian risotto fritters, one made with fontina cheese and the other with proscuitto and peas, both served with chunky tomato herb sauce

Entrees

Baked Chatham Haddock 10.95

Panko and parmesan crusted day boat haddock served with roasted fingerling potatoes, haricot verts and caper beurre blanc

Fish & Chips 10.95

Lightly battered Chatham haddock served with fries and coleslaw

Marinated Steak Tips 12.95

Served with haricot verts and roast fingerling potatoes

Shepherds Pie 11.95

A casserole of ground beef, peas, mushrooms and topped with mashed potatoes and parmesan cheese accompanied with mixed greens

Pasta of the Day

Chef Michael's choice of pasta tossed with the freshest ingredients
Priced accordingly.

Sandwiches & Burgers

Shaved Hot Pastrami 8.95

Piled high with smoked Gouda on a grilled focaccia

Grilled Reuben 9.95

Corned beef or roasted turkey, with melted Swiss, sauerkraut and thousand island dressing on marble rye

Grilled Chicken Breast 9.95

Grilled chicken with Parma prosciutto, fresh mozzarella and pesto spread on focaccia

Fried Chatham Haddock 9.95

Lightly battered and topped with American cheese served on a bulkie roll with homemade remoulade

Roast Turkey Breast 9.95

With apple chutney, bacon and cheddar grilled on sourdough bread

Hand-Pressed 8 oz Beefburger 8.95

Served with lettuce, sliced tomato and red onion
add Swiss, American, blue or cheddar cheese 1.00 each
add bacon, sautéed mushrooms, peppers or onions 1.25 each

Roast Beef 9.95

Served with tomato horseradish cream, romaine and grilled onions on an herb roll up

Lobster Salad Roll 19.95

Fresh lobster meat lightly dressed in a

buttered grilled roll

Duck Quesadilla 10.95

Toasted tortilla with roasted duck, onion peppers and goat cheese

All sandwiches served with French Fries

Substitute sweet potato fries 1.00

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.