



### ***Soups***

#### **French Onion Soup 6.95**

Served in a crock topped with a sourdough crouton and Swiss cheese

#### **New England Clam Chowder**

Cup 4.95 Bowl 5.95

#### **Soup Du Jour**

Cup 3.95 Bowl 4.95

### ***Appetizers***

#### **Steamed Mussels Dijonaise 8.95**

Blue mussels steamed in garlic, white wine and Dijon mustard, topped with crispy fried leeks

#### **Calamari and Baby Shrimp 11.95**

Deep fried with finger peppers, lemon aioli and organic greens

#### **Grilled Feta Cheese 9.95**

Marinated olives, red roasted peppers and toasted flatbread

#### **Fried Arancini 8.95**

Sicilian risotto fritters, stuffed with fontina cheese and served with chunky tomato herb sauce

#### **Barnstable Sea Farms Oysters 12.95**

Served on the half shell with cucumber mignonette or traditional cocktail sauce with lemon

#### **Oysters Wianno 12.95**

Six Barnstable oysters roasted with pancetta, leeks, spinach, Pernod, cream & Panko crumbs

### ***Salads***

#### **Grilled Romaine Salad 8.95**

Lightly grilled with grape tomatoes, grilled onions, Parmesan cheese and balsamic reduction

**House Salad 8.95**

Mixed greens, tomato, cucumbers, red onions and croutons with balsamic vinaigrette

**Boston Bibb Salad 9.95**

Granny Smith apples, dried cranberries, apple wood smoked bacon and creamy cheddar dressing

**Baby Spinach Salad 9.95**

Orange segments, red onions, cherry tomatoes and warm bacon vinaigrette

***Entrées***

**Grilled Salmon Filet 18.95**

With cool curry cream, cashew gremolata, jasmine rice, sautéed sweet peas and leeks

**Baked Chatham Haddock 19.95**

Pistachio crusted day boat haddock served with  
jasmine rice, sautéed spinach, roasted cherry tomatoes and lemon beurre blanc

**Chatham Sea Scallops 19.95**

Grilled and served over a bed of creamy risotto with garlic spinach and crispy pancetta

**Statler Chicken Breast 19.95**

Stuffed with prosciutto and sage, served with potato leek cake, sautéed spinach,  
lemon and white wine pan sauce

**Mixed Grill 19.95**

Grilled Flatiron steak and grilled marinated shrimp  
served with roasted Yukon gold potatoes and grilled zucchini

**Grilled Ribeye Steak 19.95**

Served with au gratin potatoes and grilled asparagus over grilled balsamic onion salad

**Grilled Pork Porterhouse 18.95**

Served with sea salt roasted Yukon gold potatoes,  
sautéed asparagus and a bourbon mustard glaze

**Grilled Flat Iron Steak 18.95**

With balsamic glaze, roasted Yukon Gold potatoes and grilled asparagus

**Butternut Squash Ravioli 18.95**

With sautéed spinach & brown butter, sage sauce with toasted pine nuts

**Chicken Saltimbocca 19.95**

Sautéed boneless chicken breast with prosciutto, baby spinach, sage,  
Marsala wine and fontina cheese served over linguini

**Add soup Du jour or a half house salad and dessert for \$5.00**

**Additional charges may apply for substitutions**