

Thursday December 1, 2022

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## SOUP

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### Hearty Chicken Noodle

Diced chicken pieces with carrots, celery, and onions, simmered in a savory chicken stock with noodles.

Cup \$1.50 Bowl \$2.00

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## SALAD

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### Chicken Bacon Ranch

Pan-seared chicken and crumbled bacon atop a bed of mixed greens with an array of vegetables. Served with ranch dressing.

\$5.95

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## SANDWICH

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### BBQ Pulled Pork

House-made pork shredded and topped with bbq sauce and fried onion rings. Served on a toasted bun with oven roasted potato salad.

\$5.95

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## ENTRÉES

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### Seared Swordfish | \$8.95

Fresh native swordfish seared and topped with citrus butter.

### French Onion Steak | \$7.95

A hand-cut sirloin steak, pan-seared and topped with French onion soup and melted Swiss cheese.

### Linguini & Clams | \$7.95

Chopped clams, diced tomatoes, and garlic sautéed in a white wine and butter sauce. Served over linguini.

### New England Baked Scrod | \$7.95

Fresh native cod baked with lemon, butter and sherry wine, topped with seasoned cracker crumbs.

◆ *Add a cup of soup for \$1.50 or a side salad for \$2.00* ◆

*Please inform your server of any allergies prior to placing your order*

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## SIDES

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Cheddar Mashed  
Potatoes

Broccoli & Cauliflower

Steamed Green  
Beans & Carrots