

SOUP

- French Onion** \$8
Caramelized onions in a rich stock served au gratin with a toasted crouton & melted gruyere cheese.
- Lobster Bisque** \$9
Rich & creamy, laced with sherry wine & pieces of lobster meat.
- Chicken Soup** \$5
Scratch-made, classic chicken soup with wide egg noodles.
- "The Soup"**
Please ask your server about the Chef's house-made selection.

APPETIZERS

- Stuffies** \$9
2 per order - native quahogs filled with fresh clams & classic bread stuffing.
- Stuffed Mushrooms** \$13
Crab, lobster & ritz cracker stuffing. Topped with melted mozzarella & sherry cream sauce.
- Montreal Fries (Poutine)** \$12
Seasoned fries topped with bacon, melted cheese, curds & brown gravy.
- Fried Fresh Mozzarella** \$11
4 pieces of breaded, fried mozzarella served with a side of marinara.
- Classic Calamari - RI Style** \$14
Tender fried calamari with banana peppers tossed with champagne-garlic butter.
- Croquettes** \$12
Potato & cheese croquettes filled with buffalo-style pulled chicken. served with sriracha aioli.
- Southern-style Rock Shrimp** \$14
½ pound of fried rock shrimp, tossed with old bay seasoning. served with spicy ranch dressing.

Whole Jumbo Wings

3 pc - \$9

5 pc - \$13

8 pc - \$18

Sting'n Honey

Fried with spicy honey-garlic glaze

BBQ

Fried with sweet & tangy BBQ sauce

Haven Buffalo

Fried with spicy house-made buffalo sauce

Baked (gf)

Marinated with herbs, spices & seasonings, and simply baked. Served with one dipping sauce.

CONSUMER & ALLERGEN ADVISORY

- ◆ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-bourn illness, especially if you have certain medical conditions.
- ◆ Please inform your server of any allergies, sensitivities, or personal preferences. Food prepared in our facility may contain milk, wheat, soy, eggs or nuts.
- ◆ We do not list all ingredients in our recipes, including seasoning, spices or vegetables.
 - ◆ We offer gluten-free options, but we are not a GF facility.

SALAD

Add To Any Salad

- ◆ Grilled Chicken - \$7
- ◆ Grilled Salmon - \$15
- ◆ Grilled Shrimp (3) - \$10
- ◆ Grilled Steak Tips (4) - \$15

Caesar \$9
Romaine, house-made croutons, shaved parmesan, & creamy Caesar dressing.

Dinner Salad (gf) \$7
Grape tomatoes, cucumbers, & tender crisp lettuce with a choice of dressing.

CHICKEN FAMILY STYLE

** CHICKEN "FAMILY STYLE" - \$17.95 **

Roasted Chicken served with Salad (Italian dressing), Pasta with House-made Tomato Ragù & French Fries, Dinner Rolls & Our House-made Cinnamon Rolls

*Kids 5-9 yrs - \$8 *Under 4yrs free with Adult meal

• Complimentary repeats of the same order - Repeat orders are not available for take-home. •

Dark Meat or White Meat Only ADD \$2
Cranberry Sauce (3oz) \$1
Chicken Gravy or Brown Gravy Boat \$3

PASTA DISHES

*Pasta Choice - Shells, Penne, Capellini

(*) Chicken Parmigiana \$18.95
Crispy breaded chicken, marinara, melted mozzarella. Served over penne pasta in a tomato ragù.

Eggplant Parmigiana \$18.95
Fresh eggplant prepared in light egg batter & fried. Layered & oven baked with romano & mozzarella cheeses & marinara. Choice of pasta in marinara sauce.

Macaroni & Cheese \$16.95
Shell pasta baked in a creamy blended cheese sauce, topped with buttery crumbs.
(Add grilled or crispy chicken, steak tips, grilled shrimp, bacon or buffalo sauce - each item priced accordingly)

Lasagna With A Meatball \$20.95
Made from scratch! Pasta layered with mozzarella, ricotta & parmigiana, and a blend of beef & pork. Baked in house-made tomato ragù & topped with melted mozzarella cheese and a house-made meatball.

Pasta Bolognese \$18.95
Tomato ragù of braised pork, veal & beef with a touch of cream & parmigiana cheese. Choice of pasta.

◆ Scampi

Prepared in lemon, white wine, garlic & butter sauce, with sun-dried tomatoes. Served over choice of pasta. *Sautéed Shrimp -\$22.95 *Grilled Chicken - \$18.95

Our "tomato ragù" is a classic tomato sauce with meat. It is not a jarred sauce!

ENTRÉES

Chicken Pot Pie \$17.95

A New England Favorite! Pieces of baked chicken in sauce with peas & carrots. Topped with a flaky crust. Served with mashed potatoes & a side of chicken gravy.

Chicken Vermont \$18.95

Crispy breaded chicken breasts topped with bacon & a blend of cheeses. Finished with maple syrup drizzle. Served on a bed of rice pilaf.

◆ **Yankee Pot Roast (gf)** \$18.95

Slow roasted until fork tender. Served with mashed potatoes, gravy & the vegetable of the day.

◆ **Steak Tips (gf)** \$22.95

Marinated in our house steak seasoning & grilled to your liking. Served with choice of pasta in tomato ragù OR vegetable & potato.

PRIME RIB AU JUS

Slow-roasted to retain its natural juices. With au jus & horseradish cream sauce. Served with vegetables & potato or a choice of pasta in a tomato ragu.

- **House Cut - Boneless 16oz - \$29.95** **He-Man Cut - Bone-In - 28oz - \$38.95**
Add Grilled Shrimp (3 pc) - \$10 **Add Baked Stuffed Shrimp - \$4 each** •

Fish & Chips \$17.95

Prepared English style. Beer-battered haddock, fried crisp & served with french fries & house-made slaw.

◆ **Cedar Plank Salmon (gf)** \$21.95

Fresh Atlantic salmon filet topped with dijon mustard, orange marmalade, & brown sugar. Oven-roasted on a fragrant cedar plank for a caramelized crust. Served with vegetables & potato.

◆ **Baked Haddock** \$17.95

Baked with ritz cracker crumbs. Served with vegetables & potato.

Baked Stuffed Shrimp \$22.95

Colossal shrimp (4) stuffed with lobster, Surimi crab & ritz crumbs. Served with a side of melted butter .

◆ **Baked Seafood Casserole** \$27.95

Sautéed shrimp, baked haddock, & lobster meat in champagne garlic-butter. Baked with melted mozzarella & buttery crumbs. Choice of pasta in tomato ragù OR vegetable & potato.

Temperature Order Guide

RARE - cool, red center

MEDIUM RARE - warm, red center

MEDIUM - warm, pink center with touch of red

MEDIUM WELL - warm, brown with pink center

WELL - hot, brown center without pink

Parties of 8 or more will incur a 20 percent gratuity fee.