

SOUP

- French Onion** \$8
Caramelized onions in a rich stock served au gratin with a toasted crouton & melted gruyere cheese.
- Lobster Bisque (GF)** \$9
Rich & creamy, laced with sherry wine & pieces of lobster meat.
- Chicken Soup** \$6
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** \$14
Crab, lobster & Ritz cracker stuffing. Topped with melted mozzarella & sherry cream sauce.
- Montreal Fries (Poutine)** \$14
Seasoned fries topped with bacon, melted cheese curds & brown gravy.
- Fried Fresh Mozzarella** \$13
4 pieces of breaded, fried mozzarella served with a side of marinara.
- Classic Calamari - RI Style** \$16
Tender fried calamari with banana peppers tossed with champagne-garlic butter.
- Croquettes** \$13
Potato & cheese croquettes filled with buffalo-style pulled chicken. served with sriracha aioli.
- Southern-style Rock Shrimp** \$15
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

Haven Buffalo

Fried with spicy house-made buffalo sauce

BBQ

Fried with sweet & tangy BBQ 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 - \$8

◆Grilled Shrimp (3) - \$11

◆Grilled Salmon - \$16

◆Grilled Steak Tips (4) - \$16

Caesar \$10

Romaine, house-made croutons, shaved parmesan, & creamy Caesar dressing.
(can be GF without croutons)

Dinner Salad (GF) \$8

Grape tomatoes, cucumbers, & tender crisp lettuce with a choice of dressing.
(all dressings GF)

CHICKEN FAMILY STYLE

** CHICKEN "FAMILY STYLE" - \$18.95 (p/person) **

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

*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 per person/order \$2

Cranberry Sauce (3oz) \$1 ea

Chicken Gravy or Brown Gravy Boat \$3 ea

PASTA DISHES

*Pasta Choice - Shells, Penne, Capellini

(*) Chicken Parmigiana \$21.95

Crispy breaded chicken, marinara, melted mozzarella. Served over penne pasta in a tomato ragù.

Eggplant Parmigiana \$22.95

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

Macaroni & Cheese \$19.95

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 \$23.95

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 \$22.95

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 - \$24.95 *Grilled Chicken - \$21.95

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

ENTRÉES

Chicken Pot Pie \$21.95

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 \$21.95

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)** \$22.95

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

♦ **Steak Tips (GF)** \$25.95

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 (GF)

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 - \$36.95** **He-Man Cut - Boneless 24oz - \$46.95**
Add Grilled Shrimp (3 pc) - \$11 **Add Baked Stuffed Shrimp - \$4.50 each •**

Fish & Chips \$18.95

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

♦ **Cedar Plank Salmon (GF)** \$24.95

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** \$21.95

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

Baked Stuffed Shrimp \$25.95

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

♦ **Baked Seafood Casserole** \$29.95

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 6 or more will incur a 20 percent gratuity fee.