



GREAT STARTS

House Specialty Bacon Wrapped Scallops ~ Our signature appetizer. Succulent coast of Maine scallops wrapped in crisp bacon and drizzled with a maple dijon glaze. **10.95**

Chilled Shrimp Cocktail ~ Jumbo Gulf Stream shrimp with freshly cut lemon and tangy cocktail sauce. **10.95**

Oven Baked Spinach & Artichoke Dip ~ A favorite house made appetizer served bubbling with roasted garlic bread crostini for dipping. **9.95**

Fried Calamari ~ Fried golden brown served with Southwest Chipotle Aioli. **9.95**

Sausage Stuffed Mushroom Caps ~ Sweet Italian sausage stuffing topped with melted Fontina Cheese. **9.95**

Breaded Bone-In Chicken Wings ~ Deep fried golden brown outside and juicy inside with your choice of homemade BBQ sauce, Sweet & Sour, Spicy Buffalo or Thai Style tossed in sweet Chili sauce. **9.95**

Parrot Bay Coconut Shrimp ~ Fried golden and crisp with a Pina Colada dipping sauce. **9.95**

Mozzarella Sticks ~ Beer battered, fried golden brown with homemade marinara. **8.95**

SOUPS AND SALADS

Classic French Onion Soup ~ Caramelized Spanish onions, lightly seasoned beef broth topped with garlic Italian croutons and bubbling Gruyere cheese. **6.95**

Chef Inspired Soup of the Day ~ Hand crafted and served daily. Cup **3.95** Crock **4.95**

House Garden Salad ~ Assorted Baby lettuces with fresh garden vegetables topped with Italian croutons. **6.95**

Traditional Caesar Salad ~ Fresh cut Romaine hearts, lightly tossed in a creamy Caesar dressing, Italian croutons. **7.95**

Dinner Plate Caesar Salad ~ Well portioned helping, topped with juicy grilled chicken breast. **15.95**
Or grilled fresh Atlantic salmon. **18.95**

Buffalo Chicken Salad ~ Grilled or fried chicken tenders tossed in Spicy Buffalo over our deluxe house salad. **15.95**

COMFORT FOOD FAVORITES

Items Include Homemade Bread

Lobster Stuffed Ravioli ~ Jumbo lump lobster meat stuffed inside of seasoned shells and finished in a light Alfredo cream sauce. **22.95**

Roast Turkey ~ Traditional cranberry sage stuffing topped with fresh Carolina whole Tom Turkey, baked stuffed potato and veggie of the day, cranberry sauce. **18.95**

Full Rack of "San Antonio" Baby Back Ribs ~ Slow roasted, lathered in sweet and tangy BBQ sauce served with golden French fries and our homemade creamy coleslaw. **24.95** Half Rack **18.95**

Fish and Chips ~ New England style deep-fried Boston haddock served with golden hand-cut fries and creamy coleslaw. **18.95**

Chicken Parmesan ~ Boneless breast breaded with Italian seasonings on a bed of fresh tossed Fettucine in our own marinara sauce. **19.95**

Chicken Alfredo ~ Juicy grilled chicken breast, sundried tomatoes and spinach lightly sautéed in Alfredo. **19.95**

Sundried Tomato Ravioli ~ Mascarpone cheese and sundried plum tomato blended inside a ravioli pillow, homemade marinara sauce. **19.95**

Penne a la Rosa ~ Penne pasta tossed with creamy sauce of Parmesan, Romano cheeses with a splash of Pomodora sauce. **18.95**
Add chicken or shrimp. **23.95**

Boneless Breaded Chicken Fingers ~ Fried, crispy and tender and served with golden French fries. **13.95**

COMPLETE DINNERS

Complete Dinners include Homemade Bread, your choice of Soup du Jour or Fresh Garden Salad, Baked, Baked Stuffed, French Fries, Pan Fried Potatoes and Fresh Vegetables in Season

"From the Butcher's Block"

Roast Prime Ribs of Beef ~ Needs no description, our specialty since 1956. **28.95** Queen Cut **25.95** *SUGGESTED WINE - CABERNET SAUVIGNON
Friday & Saturday Only

NY Sirloin ~ Char broiled, hand cut 12 oz. steak, cooked to your liking. **24.95** *SUGGESTED WINE - MERLOT

Filet of Beef ~ A beautiful 8 oz. cut. Lean, tender and will melt in your mouth with delicious Béarnaise. **31.95**

*SUGGESTED WINE - CABERNET SAUVIGNON

Flat Iron ~ Shoulder skirt, 10 oz. grilled lean beef, finished with fresh sautéed mushrooms and rich Gorgonzola cheese. **24.95**

*SUGGESTED WINE - RED ZINFANDEL

Bistro Tender ~ An excellent choice, marinated in slow cooked brown sugar, onions and Tuckerman Ale from local brewery in North Conway, NH. **24.95** *SUGGESTED WINE - PINOT NOIR

New England Baked Chicken ~ Boneless chicken breast stuffed with our homemade cranberry sage stuffing finished with pan gravy, cranberry sauce. **19.95** *SUGGESTED WINE - CHARDONNAY

"From the Coast"

Baked Haddock ~ Fresh Boston haddock, broiled in our signature sherried seafood stuffing, white and flakey. **21.95**

*SUGGESTED WINE - CHARDONNAY

Baked Shrimp ~ Our sherried seafood stuffing baked on top of jumbo Gulf Stream shrimp and served with clarified butter. **22.95**

*SUGGESTED WINE - PINOT GRIGIO

Sea Scallops ~ Plump Atlantic scallops, sherried seafood topping drizzled in herb butter and baked to perfection or try them lightly coated and deep fried. **25.95** *SUGGESTED WINE - CHARDONNAY

Seafood Platter ~ A taste of the ocean, Atlantic haddock, sea scallops, jumbo shrimp, all baked in our sherried seafood topping. **28.95**

*SUGGESTED WINE - CHARDONNAY

Atlantic Salmon ~ Delicately poached with a side of Béarnaise sauce or try it grilled with herb butter. **21.95** *SUGGESTED WINE - SAUVIGNON BLANC

Deluxe Surf and Turf ~ Petit 5 oz. Filet of Beef accompanied with your choice of baked shrimp or baked sea scallops. **29.95**

*SUGGESTED WINE - PINOT NOIR

SANDWICHES

Open Face Turkey Sandwich ~ Our Carolina whole Tom Turkey on homemade Texas toast and smothered in flavorsome gravy, melted American cheese, sweet potato fries, cranberry sauce. **15.95**

Steak and Cheese Bomb ~ Shaved Angus steak, peppers and onions finished with American cheese on a bulky hoagie roll, golden French fries. **14.95**

Chicken BBQ Bacon Melt ~ Fried chicken fingers, tangy BBQ, crispy bacon, melted under American cheese on Texas toast, golden French fries. **13.95**

Fried Haddock Sandwich ~ Fresh Boston haddock fried golden brown, crisp lettuce, steak tomato, colossal red onion, Brioche bun, golden French fries. **14.95**

Angus Burger ~ Char broiled 8 oz. juicy burger, crisp lettuce, steak tomato, colossal red onion, Brioche bun, golden French fries. **13.95**

Black and Bleu Burger ~ Char broiled 8 oz. juicy burger, cracked black pepper, Gorgonzola cheese, crispy bacon, jumbo onion rings, crisp lettuce, steak tomato, colossal red onion, Brioche bun, golden French fries. **14.95**

Veggie Burger ~ A medley of risotto, beans and corn pan seared and served on a toasted Brioche bun. Comes with lettuce, tomato, onion and a mild Chipotle Aioli, golden French fries. **13.95**

R. MICHAEL EVANS - CHEF DE CUISINE

Consuming undercooked meat or eggs may increase your risk of foodborne illness.

Gluten Allergy or Dairy Allergy? Please ask your server. We are very accommodating for any allergy. Our chefs will be happy to take care of your dietary needs.

(Parties of six or more will receive one tab with an 18% gratuity added) Take Out Orders will have a 15% gratuity added.

Prices Subject to Change.

HOUSE WINE

Woodbridge by Robert Mondavi ~ Chardonnay, Pino Grigio, White Zinfandel, Merlot and Cabernet Sauvignon **8**

SPARKLING WINE

Martini Asti, Italy ~ The smooth and tangy palate is sweet and floral with typical Moscato flavors. **33**

Ruffino, Prosecco, Italy ~ Intense flavors of apples and peaches with crisp fine bubbles. **10/37**

Moet & Chandon, White Star, France ~ Aromas of white fruits, like peaches and pears, and hints of nuts. **65**

WHITE WINE

Rainstorm, Pinot Gris, Oregon ~Tropical flavors and great acidity give this wine a clean finish with aromas of crisp pear, melon and honey blossom. **9/33**

13 Celsius, Sauvignon Blanc, Marlborough, NZ ~ Vibrant aromatics of citrus, lychee, sweet herbs, crisp minerality. **10/37**

Bonterra, Sauvignon Blanc, CA ~ Intense aromas of citrus, grapefruit and fresh cut grass. The crisp acidity makes this wine particularly refreshing. **11/41**

Movendo, Moscato, Italy ~ Hints of flowers, pears, apricot. Luscious and fruity with acidity. **9/33**

Schmitt Sohne, Riesling, Germany ~ Light bodied, with a tart apple flavor that's lively on the palate. **9/33**

Smoking Loon, Steelbird Unoaked Chardonnay, CA ~ Refreshing yet rich, pleasant citrus acidity. **9/33**

Kendall-Jackson, Chardonnay, CA ~ A hint of toasted oak and butter rounds out the lingering finish. **10/37**

Simi, Chardonnay, CA ~ Tangerine, lemon, butterscotch, and shortbread cookie flavors. **11/41**

BLUSH WINE

Kim Crawford, Rose, NZ ~ Richly flavored with hints of strawberry and watermelon, this vibrantly colored pink wine is the ideal summer sipper or aperitif. **10/37**

RED WINE

Mark West, Pinot Noir, CA ~ Sweet entry of brown sugar and molasses followed by a bit of orange zest and coriander. **9/33**

Meiomi, Pinot Noir, CA ~ Expressive boysenberry, blackberry, dark cherry, juicy strawberry, and toasty mocha flavors lend complexity and depth. **11/41**

Ruffino, Tuscan Il Ducale Red Blend, Italy ~ This wine is well balanced, with a finish of ripe fruits, and aromas of vanilla and balsamic herbs. **10/37**

Benziger, Merlot, CA ~ A rich, layered Merlot with notes of spicy plum and boysenberry with soft tannins adding to the round mouthfeel. **10/37**

14 Hands, Cabernet Sauvignon, WA ~ A rich, juicy red that features aromas of dark cherry, black currant, and coffee with subtle hints of spice. **9/33**

The Dreaming Tree by Dave Matthews, Cabernet Sauvignon, CA ~ With classic aromas of blackberry, plum, and cassis wrapped in rich flavors of toasted caramel and dark chocolate. **10/37**

Chloe, Cabernet Sauvignon, CA ~ A bold, sophisticated wine with luscious flavors of black cherry, ripe plum and dark chocolate, followed by delicate notes of roasted coffee and cinnamon bark. **11/41**

BEVERAGES

Coke 2.50

Diet Coke 2.50

Sprite 2.50

Ginger Ale 2.50

Lemonade 2.50

Iced Tea 2.50

Coffee or Decaf 2.50

BEER

BOTTLED BEER 5.00

Budweiser

Bud Light

Michelob Light

Michelob Ultra

Miller Lite

Coors Light

O'Douls

6.00

Corona

Guinness

Heineken

Labatt Blue

Samuel Adams Lager

Tuckerman Pale Ale

Angry Orchard

Twisted Tea

White Claw

DRAFT BEER 6.00

Bud Light

Coors Light

8.00

Blue Moon

Samuel Adams Seasonal

Switchback

Tuckerman Pale Ale

603 IPA

SHELBURNE SAMPLERS

"Specialty of the House"

Our Fabulous Praline Cheesecake ~ A creamy blend with caramel pecan topping on our homemade cheesecake with a pecan crust. **7.95**

Strawberry Shortcake ~ Always a favorite...fresh biscuit topped with a scoop of French vanilla ice cream, strawberries & whipped cream. **5.95**

Home Baked Apple Crisp ~ Brown sugar, cinnamon & oatmeal topping finished with French vanilla ice cream. **7.95**

Our Own Bread Pudding ~ Warm bread pudding topped with caramel sauce & whipped cream. **6.95**

Brownie Boat Sundae ~ Our original fudge brownie topped with French vanilla ice cream, hot fudge sauce & whipped cream. **7.95**

Tiramisu ~ A delightful Italian delicacy of espresso-laced pound cake layered with mocha cream, Mascarpone and vanilla. **7.95**

Ice Cream Sundae ~ With a choice of hot fudge, caramel or strawberry & whipped cream. **4.95**

KID'S MENU

DINNERS

Served with French Fries and Ice Cream

"Chicken Little" ~ Boneless Breaded Chicken Fingers **9.95**

"The Cheesiest" ~ Real Kraft Macaroni & Cheese **6.95**

"The Big Cheese" ~ Grilled Cheese Sandwich **6.95**

"Hot Diggity Dog" ~ Grilled Hot Dog served on a toasted bun **7.95**

"Porky Pig" ~ Baked Ham Steak **8.95**

"Pizza Twins" ~ Two 5" Cheese or Pepperoni Mini Pizzas **8.95**

"Burgermeister" ~ Hamburger or Cheeseburger **8.95**

OLD FAVORITES "A LA CARTE"

Includes an Ice Cream Dessert

"White Spaghetti" ~ Noodles served simply plain **5.95**

"PB & J" ~ Peanut Butter & Jelly Sandwich **4.95**

DESSERTS

Choice of Chocolate or Vanilla Ice Cream
Special Toppings Available

BEVERAGES

White or Chocolate Milk 2.50

Soft Drinks 2.50

Lemonade & Iced Tea 2.50