

## *Great Starts*

**Parrot Bay Coconut Shrimp** Fried golden and crisp with a Pina Colada dipping sauce. 8.95

**House Specialty Bacon Wrapped Scallops** Our signature appetizer - succulent coast of Maine scallops wrapped in crisp bacon and drizzled with a maple dijon glaze. 9.95

**Oven Baked Spinach & Artichoke Dip** A favorite house made appetizer served bubbling with roasted garlic bread crostini for dipping. 8.95

**Mozzarella Sticks** Beer battered, fried golden brown with homemade marinara. 7.95

**Fried Calamari** Fried golden brown served with Southwest Chipotle Aioli. 7.95

**Chilled Shrimp Cocktail** Jumbo Gulf Stream shrimp with freshly cut lemon and tangy cocktail sauce. 9.95

**Boneless Breaded Chicken Wings** Deep fried golden brown outside and juicy inside with your choice of homemade BBQ sauce, sweet and sour or "Frank's Red Hot" or Asian Style tossed in sweet Chili sauce 8.95

**Sausage Stuffed Mushroom Caps** Sweet Italian sausage stuffing topped with melted Fontina Cheese 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. 5.95

**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. 5.95

**Traditional Caesar Salad** Fresh cut Romaine hearts, lightly tossed in a creamy Caesar dressing, Italian croutons. 6.95

**Dinner Plate Caesar Salad** Well portioned helping, topped with juicy grilled chicken breast. 14.95  
Or grilled fresh Atlantic salmon. 17.95

**Buffalo Chicken Salad** Grilled or fried chicken coated in "Frank's Red Hot" over our deluxe house salad. 14.95

## *Comfort Food Favorites*

**Lobster Stuffed Ravioli** Jumbo lump lobster meat stuffed inside of seasoned shells and finished in a light Alfredo cream sauce. 18.95

**Roast Turkey** Traditional stuffing topped with fresh Carolina turkey breast, twice baked garlic and cheese rosette, cranberry sauce. 16.95

**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. 18.95 **Half Rack** 15.95

**Fish and Chips** New England style deep-fried Boston haddock served with golden hand-cut fries and creamy coleslaw. 16.95

**Chicken Parmesan** Boneless breast breaded with Italian seasonings on a bed of fresh tossed pasta in our own marinara sauce. 16.95

**Chicken Alfredo** Juicy grilled chicken breast, sundried tomatoes and spinach lightly sautéed in Alfredo. 16.95

**Sundried Tomato Ravioli** Mascarpone cheese and sundried plum tomato blended inside a ravioli pillow, homemade marinara sauce. 15.95

**Lobster Mac and Cheese** Fresh Maine Lobster in our homemade macaroni and cheese. 18.95

**Boneless Breaded Chicken Fingers** Fried, crispy and tender and served with golden French fries. 10.95

*Items include homemade bread*

## *Sandwiches*

**Open Face Turkey Sandwich** Our Carolina Tom turkey on homemade Texas toast and smothered in flavorsome gravy, melted American cheese, sweet potato fries, cranberry sauce. 13.95

**Steak and Cheese Bomb** Shaved Angus steak, peppers and onions finished with American cheese on a bulky hoagie roll, golden French fries 13.95

**Chicken BBQ Bacon Melt** Fried chicken fingers, tangy BBQ, crispy bacon, melted under American cheese on Texas toast, golden French fries. 12.95

**Fried Haddock Sandwich** Fresh Boston haddock fried golden brown on a Brioche bun, golden French fries. 12.95

**Angus Burger** Char broiled 8 oz. juicy burger, crisp lettuce, steak tomato, colossal red onion, Brioche bun, golden French fries. 10.95

**Black and Bleu Burger** Char broiled 8 oz. juicy burger, cracked black pepper, Gongonzola cheese, crispy bacon, jumbo onion rings, crisp lettuce, steak tomato, colossal red onion, Brioche bun, golden French fries. 12.95

**Our Very Own Homemade 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. 12.95

# *Complete Dinners*

## *“From the Butcher’s Block”*

**Roast Prime Ribs of Beef** Needs no description, our specialty since 1956. 23.95 **Queen Cut** 20.95  
Friday & Saturday Only

\* SUGGESTED WINE ~ CABERNET SAUVIGNON \*

**NY Sirloin** Char broiled, hand cut 12 oz. steak, cooked to your liking. 20.95  
\* MERLOT \*

**Filet of Beef** A beautiful 8 oz. cut. Lean, tender and will melt in your mouth  
with delicious Béarnaise. 27.95  
\* CABERNET SAUVIGNON \*

**Flat Iron** Shoulder skirt, 10 oz. grilled lean beef, finished with fresh sautéed mushrooms  
and rich Gorgonzola cheese. 19.95  
\* RED ZINFANDEL \*

**Bistro Tender** An excellent choice, marinated in slow cooked brown sugar, onions and  
Tuckerman Ale from local brewery in North Conway, NH. 19.95  
\* PINOT NOIR \*

**New England Baked Chicken** Boneless chicken breast stuffed with our  
homemade stuffing finished with pan gravy, cranberry sauce. 16.95  
\* CHARDONNAY \*

## *“From the Coast”*

**Baked Haddock** Fresh Boston haddock, broiled in our signature sherry crumb topping,  
white and flakey. 17.95  
\* SUGGESTED WINE ~ CHARDONNAY \*

**Baked Shrimp** Our sherry seafood blend baked on top of jumbo  
Gulf Stream shrimp and served with clarified butter. 18.95  
\* PINOT GRIGIO \*

**Sea Scallops** Plump Atlantic scallops, crumb topping drizzled in herb butter  
and baked to perfection or try them lightly coated and deep fried. 22.95  
\* CHARDONNAY \*

**Seafood Platter** A taste of the ocean, Atlantic haddock,  
sea scallops, jumbo shrimp, all baked in sherry crumb topping. 25.95  
\* CHARDONNAY \*

**Atlantic Salmon** Delicately poached with a side of Béarnaise sauce or try it grilled. 18.95  
\* SAUVIGNON BLANC \*

**Deluxe Surf and Turf** Petit 5 oz. Filet of Beef accompanied with your choice of  
baked crumb topping shrimp or crumb topping scallops. 25.95  
\* PINOT NOIR \*

**Risotto** 2.95  
With Fresh Mushrooms 3.95

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

# 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. 4.95

**Strawberry Shortcake** Always a favorite...fresh biscuit topped with a scoop of French vanilla ice cream, strawberries & whipped cream. 4.95

**Home Baked Apple Crisp** Brown sugar, cinnamon & oatmeal topping finished with French vanilla ice cream. 3.95

**Our Own Bread Pudding** Warm bread pudding topped with caramel sauce & whipped cream. 4.95

**Brownie Boat Sundae** Our original fudge brownie topped with French vanilla ice cream, hot fudge sauce & whipped cream. 4.95

**Tiramisu** A delightful Italian delicacy of espresso-laced pound cake layered with mocha cream, Mascarpone and vanilla. 4.95

**Ice Cream Sundae** With a choice of hot fudge, caramel or strawberry & whipped cream. 3.95

*Chef de Cuisine ~ R. Michael Evans*

*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.*

*Gift Certificates Available*

*Credit Cards Accepted - Visa ~ MasterCard ~ Discover ~ American Express*

*Proudly serving Coca-Cola Products.*

*Our chefs are Serve-Safe Certified by the National Restaurant Association.*

(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.