



DINNER MENU



Soup of the Day

A Daily Creation of the Chef
Cup...\$3 Bowl.....\$5

Stuffed Portabello Encrouté

With Spinach & Gruyère wrapped in Puff Pastry with a Maderia Cream sauce...\$9

Mussels Provençal

Prince Edward Island Mussels, served with Artichoke Hearts, Shallots, Tomatoes a touch of Oregano and a Lemon Butter Sauce.....\$10

Grilled Caribbean Shrimp

Guava & Chipotle Glazed Shrimp (4)
with Pineapple Coulis.....\$10

Spinach Bistro Salad

With Smoked Salmon & a Goat Cheese Butter on Crostini with a Balsamic Pesto Vinaigrette.....\$9

Bryant Berry Salad

Baby Greens, Strawberries & Creamy Maytag Blue Cheese.
Toasted Hazelnuts & a Maple Pear Vinaigrette.....\$8

Leek Wrapped Beef Fillet

Served with a Wild Rice Risotto Cake, Topped with Carame-
lized Onions, Stilton Butter and a Port Wine & Currant
Sauce Served with Grilled Asparagus.....\$24

San Francisco Pot Roast

slow braised with Carrots, Onions & Celery.
Served Over Mustard Mashed Yukon Gold Potatoes.....\$18

Smoked Barbecued Pulled Pork

Served with Southwestern Raviolis and Topped with Black
Beans, Corn & Tomatoes
A Cilantro and Chili Sauce Adds a Little Zip.....\$18

Roasted Staller Breast of Chicken

Comfort Food at its best, Crispy with a Rosemary Crust,
Yukon Gold Mashed Potatoes, Green Bean Bundles and a
Char donnay & Butter Pan Sauce.....\$18

Walnut & Sage Panko Crusted Rainbow Trout

Served with a Wild & Basmati Rice Medley with Roasted Shall-
lots & Cranberries, Green Bean Bundles.....\$17

Pan Seared Ahi Tuna

Sesame Seed Crust, Garlic Ginger Sauce, Seaweed, Wasabi &
Pickled Ginger & a Lemongrass Ginger Basmati Rice.... \$19

Black Pepper Fettucini

With Grilled Colossal Artichoke Hearts, Rosemary,
Pancetta, Mushrooms, Shallots,
Grated Dutch Goat Gouda & Grilled Radicchio with
Caraway Seed Oil.....\$17

Maytag Blue Shrimp (6)

With Rich Maytag Blue Cheese Sauce, Tomatoes & Spinach,
Over Egg Angel hair Pasta.....\$19



STARTERS

Hot Crab & Artichoke Dip

with Crusty Baguettes.....\$8

Tavern Cheese Board

A selection of Imported & Local Cheeses
Served with Seasonal Condiments.....\$11

Sweet Potato Flan

Award Winning Recipe, with hints of
Maple Syrup & Soy Sauce, served with
Cranberry Balsamic Chutney.....\$8

Tort Rustica

A Layered Goat Cheese Terrine with Olives,
Pesto, Roasted Red Peppers & Artichoke Hearts,
Served with Crusty Baguettes.....\$10

Grilled Caesar Salad

With Roasted Garlic Croutons, Shaved Parmesan, drizzled
with a Balsamic Vinegar Reduction & Topped with
a Fried Egg.....\$9

Gilmore Salad

Baby Spring Greens with Roasted Butter nut Squash,
Toasted Peppas, Granny Smith Apple Grated Graft on
Cheddar Cheese and a Maple Pear Vinaigrette.....\$8

ENTRÉES

Braised Lamb Shanks

Braised Lovingly with Carrots & Lots of Garlic & Rosemary.
Served Over Horseradish Mashed Yukon Potatoes.....\$25

New Hampshire Veal Schnitzel

Lightly Breaded & Topped with Preserved Lemons,
Mushrooms, Artichoke Hearts & Thyme - Accompanied by Pap-
pardele Noodles and Wilted Spinach.....\$19

Pan Seared Breast of Long Island Duckling

Over Mashed Sweet Potatoes with Pecans & Watercress. And a
Maple Fig & Earl Grey Tea Glaze.....\$21

Chestnut Chicken

Wrapped in Nueske Bacon - Boneless Chicken stuffed with
Roasted Chestnuts & Fuji Apples, Served with Parsnip Mashed
Potatoes & a Shallot Reduction.....\$19

Jerry's Famous Lobster Pie

Tender Lobster in a Classic Lobster Cream Sauce with a Buttery
Crumbs Topping, Served with Light Greens.....\$26

Cider House Scallops

With a Crispy Pancetta & Cider Sauce, Over Parsnip Mashed
Potatoes & Wilted Watercress.....\$19

Confetti Crab Cake

With Tomato Basil Jam Over Saffron Risotto & Lemon
Burr Monte Sauce.....\$22

Butternut Squash Raviolis

With an Applejack Cream Sauce, Toasted Almonds
& Cranberries.....\$16
Add Grilled Chicken - \$3 Add Grilled Shrimp (2) - \$4
Add Grilled Scallops (3) - \$4