

TAVERN DINNER MENU

5:00 PM TO 10:00 PM

APPETIZERS

Stuffed Mushrooms

Silver Dollar mushrooms filled with Italian sausage stuffing and baked, topped with melted whole milk Mozzarella

8

Shrimp Cocktail

Five poached jumbo shrimp garnished with lemon and chipotle cocktail sauce

10

Fried Calamari

Lightly dusted and deep-fried, served tossed in hot cherry pepper sauce or with marinara sauce for dipping

8

Seared Seafood Cakes

Crabmeat, scallop and shrimp cakes pan-seared and served with a lobster crème fraîche

12

Steamed Mussels

Prince Edward Island mussels steamed in garlic herb butter and sherry wine, served white or red

8

Maple Buffalo Chicken

Your choice of wings or tenders fried crisp and tossed in spicy hot sauce with a hint of New Hampshire maple syrup

9

Beer-Battered Mozzarella

Fresh Mozzarella coated in beer batter, deep-fried, served with marinara sauce for dipping

8

SOUPS

New England Clam Chowder

Our award-winning recipe made fresh daily

6

Soup of the Day

Chef's daily creation

5

Onion Soup Gratinée

House-made, topped with onion crouton and imported Gruyère cheese

7

SALADS

Chilled Asparagus Salad

Mesclun greens tossed with applewood bacon in maple ginger vinaigrette, garnished with raspberries, blackberries and chilled summer asparagus finished with a hint of orange zest

9

Traditional Garden Salad

Spring mix and romaine garnished with cucumber, grape tomato, Bermuda onion, pepper ring, shredded carrot and sliced olives

6

Classic Caesar Salad

Fresh romaine tossed with house-made croutons and our own Caesar dressing, topped with anchovy filet and Asiago cheese

7

Baby Spinach Greens Salad

Fresh baby spinach tossed with apples, cranberries, walnuts, Bermuda onion and chopped applewood bacon, then drizzled with balsamic vinaigrette and garnished with feta cheese

8

Dressings:

Russian, Buttermilk Ranch, Bleu Cheese, Italian, Caesar, Balsamic Vinaigrette, Maple Ginger Vinaigrette

Add to any of the above salads:

Grilled Chicken 6

Grilled Shrimp 7

Grilled Steak 8

DINNER ENTRÉES

Pan-Seared Atlantic Salmon

Fresh filet garnished with Maine lobster meat and imported brie cream, accompanied by roasted shallot potato pancakes

24

Chicken Pot Pie

A New England classic with all white meat chicken simmered in velouté with onions, carrots, celery and sweet peas, served in a brass pot and garnished with fresh puff pastry

16

Filet Mignon

Angus center cut wrapped in applewood bacon and char-grilled, garnished with garlic herb butter, accompanied by roasted shallot potato pancakes

32

Baby Back Ribs

Lean ribs slow-roasted in tangy BBQ sauce, finished on the grill and served with coleslaw and seasoned sweet potato fries

18

Stuffed Chicken Breast

Boneless breast stuffed with apples, cranberries, brie and chives, then baked and served with sage pan gravy served on a bed of long-grain rice pilaf

18

Chef's Special For The Evening

Ask your server for today's selection

Priced Daily

Georges Bank Scrod

North Atlantic filet crusted with Parmesan and baked, topped with tomato basil sauté accompanied by long-grain rice pilaf

18

Shrimp Scampi

Jumbo shrimp sautéed with sun-dried tomato, mushrooms, olives and scallions in garlic herb butter with Chablis and lemon, tossed with linguini and garnished with fresh-baked garlic bread

22

Filet Bistro

Petite medallions encrusted with cracked pepper, grilled and served with brandy peppercorn sauce with garlic mashed potato

26

Vegetarian Italian Tofu Linguini

Fresh pasta with house-made marinara sauce and Italian tofu meatballs, garnished with garlic olive oil bread

16

MVG Burger

Half-pound of Angus beef char-broiled to your liking topped with choice of Cheddar, American, Gruyère, mushrooms, onions, roasted peppers or bacon

12

Chef's Pasta du Jour

Daily creation by our chefs, with freshest ingredients available

Priced Daily

Butternut Ravioli

Roasted squash-filled ravioli, slowly poached, topped with a sun-dried tomato pesto sauce garnished with zesty zucchini relish in grilled squash boats

18

* If you have a dietary restriction or allergy, please inform your server. We will try to accommodate all dietary requests or suggest alternatives.

