



## 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**