

Friday Night Dinner
Friday, July 15th, 2011

Soup

New England Clam Chowder

Cup \$3.50

Bowl \$5.00

Salads

Arugula Salad

With spiced walnuts, watermelon & chevre cheese

Served with a Citrus Vinaigrette

\$6.00

The Wedge

Iceberg wedge with chopped bacon, tomatoes & blue cheese crumbles.

Served with Buttermilk Blue Cheese Dressing

\$5.00

Mixed Green Salad

With carrots, tomatoes, onion and cucumber

Served with Balsamic Vinaigrette

\$5.00

Caesar Salad

With garlic croutons, anchovies and parmesan crisp

\$5.00

Appetizers

Fried Calamari

Calamari with sweet & hot pepper rings, spicy remoulade & marinara sauce

\$7.00

Caprese Salad

Sliced tomatoes with fresh mozzarella,
basil, extra virgin olive oil & balsamic reduction

\$7.00

Vegetable Spring Rolls

Crispy spring rolls with wasabi & chili dip

\$7.00

Caribbean Grilled Shrimp Skewers

Spicy shrimp & pineapple grilled and served with apricot lime cilantro aioli

\$8.00

Entrees

Eggplant Parmesan

Thinly sliced and breaded eggplant with mozzarella cheese,
over linguini marinara

\$15.00

Atlantic Salmon

Pan seared Atlantic salmon with lemon herb buerre blanc, sautéed spinach
and poached baby turnips and golden beets

\$20.00

Grilled 10 ounce Sirloin Steak

A grilled ten ounce sirloin steak with choice of fries or sweet potato fries
Served with a red wine shallot steak sauce

\$22.00

Tanglewood Chicken

Grilled thinly pounded breast of chicken
atop a bed of arugula with cucumber salsa

\$16.00

Seafood Ambrosia

Sea scallops, Atlantic cod, shrimp and crab baked with lemon, white wine and
herbed breadcrumbs, garlic mashed potatoes and sautéed spinach

\$21.00

Grilled Flank Steak

With mushroom au jus, mashed potatoes and garlic green beans

\$20.00

Chicken Almondine

Almond crusted breast of chicken, with royal sauce,
potato gratin and garlic green beans

\$17.00

Sesame Seared Ahi Tuna

On a bed of chilled Udon noodle slaw, with wasabi and sesame dressing

\$20.00