



APPETIZERS

NEW ENGLAND CLAM CHOWDER	10
CORN AND FENNEL SOUP <i>V, GF</i>	9
CHEESE & CHARCUTERIE BOARD Camembert, Smoked Gouda, Soppressata, Prosciutto Italiano, Sourdough Bread, House-Made Jam, Pickled Vegetables, Marinated Olives	20
SHRIMP COCKTAIL <i>GF</i> Shaved Lettuce, Cocktail Sauce, Lemon Wedge	17
TRADITIONAL CÆSAR SALAD White Anchovies, House-Made Garlic Croutons, Parmesan Cheese	14
MIXED GREEN SALAD Radish, Tomato, Cucumber, Toasted Sunflower Seeds, Champagne Vinaigrette	12
PEI MUSSELS Shallots, Fennel, White Wine, Butter, Saffron	18

ENTRÉES

ROASTED HALF CHICKEN <i>GF</i> Sautéed Swiss Chard, Rosemary Roasted Potatoes, Truffled Chicken Jus	32
GRILLED 12OZ STRIP STEAK* Jus, Persillade Sauce, Fried Shallots, Choice of Side	45
TRADITIONAL ROAST PRIME RIB OF BEEF* Rosemary Popover, Jus, Horseradish Cream, Choice of Side	47
RED LION INN TURKEY DINNER Cranberry Stuffing, Buttered Green Beans, Pan Gravy, Mashed Potatoes	32
SHRIMP BUCATINI Jumbo Shrimp, Garlic, Shallots, White Wine, Tomato, Butter, Lemon Juice, Parmesan Cheese	28
HALIBUT* <i>GF</i> Corn and Roasted Tomato Chowder, Fried Panisse, Pecorino Crisp	36

SIDES

Mashed Potatoes	6
Grilled Summer Squash	6
Green Beans	6
Roasted Carrots	6

(V) Vegan, (VG) Vegetarian, (GF) Gluten Free

*Before placing your order, please inform your server if a person in your party has a food allergy. These items are cooked to order and may be served raw or undercooked. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.