



## APPETIZERS

NEW ENGLAND CLAM CHOWDER	10
BUTTERNUT SQUASH SOUP <i>V, GF</i>	9
<b>CHEESE &amp; CHARCUTERIE BOARD</b>	20
Camembert, Smoked Gouda, Soppressata, Prosciutto Italiano, Sourdough Bread, House-Made Jam, Pickled Vegetables, Marinated Olives	
<b>SHRIMP COCKTAIL <i>GF</i></b>	17
Shaved Lettuce, Cocktail Sauce, Lemon Wedges	
<b>TRADITIONAL CÆSAR SALAD</b>	10
White Anchovies, House-Made Garlic Croutons, Parmesan Cheese	
<b>MIXED GREEN SALAD <i>V, GF</i></b>	9
Radish, Tomato, Cucumber, Toasted Sunflower Seeds, Champagne Vinaigrette	
<b>BEET SALAD <i>VG, GF</i></b>	14
Roasted and Marinated Red Beets, Whipped Goat Cheese, Toasted Pistachios, Hot Honey, Frisée	
<b>PEI MUSSELS</b>	18
Shallots, Fennel, White Wine, Butter, Saffron	

## ENTRÉES

<b>ROASTED HALF CHICKEN <i>GF</i></b>	32
Sautéed Swiss Chard, Rosemary Roasted Potatoes, Truffled Chicken Jus	
<b>GRILLED 12oz STRIP STEAK*</b>	45
Jus, Persillade Sauce, Fried Shallots, Choice of Side	
<b>TRADITIONAL ROAST PRIME RIB OF BEEF*</b>	47
Rosemary Popover, Jus, Horseradish Cream, Choice of Side	
<b>RED LION INN TURKEY DINNER</b>	32
Stuffing, Buttered Green Beans, Carrots, Pan Gravy, Mashed Potatoes	
<b>SHRIMP BUCATINI</b>	28
Jumbo Shrimp, Garlic, Shallots, White Wine, Tomato, Butter, Lemon Juice, Parmesan Cheese	
<b>POISSON ET FRITES* <i>GF</i></b>	36
Pan-Seared Halibut, Hollandaise, Malt Vinegar Infused Potato Crisps Shaved Brussels Sprouts, Radicchio, Carrots	
<b>FALL HARVEST <i>V, GF</i></b>	26
Roasted Root Vegetables, Quinoa, Persillade	

## SIDES

Mashed Potatoes	6
Roasted Root Vegetables	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.