



Additions Week of Nov 4, 2018

From the Bar

Pumpkin Smash

3 Olives Vanilla Vodka, Pumpkin Spice Liqueur, Nilli Vanilli with a Cinnamon Sugar Rim **13**

Vermont Maple Brownie

Sapling Maple Bourbon, Sapling Maple Liqueur, Bom Bom Fully Baked, cream with a Chocolate Rim **13**

The Golden Apple

Crown Apple, Barenjager Honey Liqueur, Schonaven Apple Liquor, Apple Cider on the Rocks **11**

Small Plates

Humus, Peppers & Olives

Humus, Fire Roasted Peppers & Kalamata Olives , Served with Pita **10**

Charcuterie

Prosciutto, Coppa Ham, Dry Salami, Local Cheeses, Whole Grain Mustard, Fig Jam, Fire Roasted Peppers, Olives & Grilled Bread **15**

Dinner

Scallops Gorgonzola

Local Sea Scallops Sautéed with Garlic & White Wine then Tossed with Tri-Colored Tortellini & a Sauce of Pancetta Bacon, Gorgonzola Cheese (Italian Bleu) & Cream

(Topped with Toasted Walnuts) 29

Chicken and Shrimp Lisbon

Chicken Tenderloins & Shrimp sautéed with Portuguese Sausage, Onions, Peppers & Sherry, Tossed in Red Sauce & Served on Rice **25**

Traditional Cape Cod Scrod

Fresh Haddock Baked with Seasoned Ritz Cracker & Bread Crumb Topping

Served with Rice & Broccoli **23**

Citrus Salmon

Grilled Fresh Filet of Salmon topped with a sauce of Artichoke Hearts, Orange Segments & Citrus Beurre Blanc, Served with Rice & Grilled Asparagus **25**

Pretzel Crusted Scallops

Local Sea Scallops Baked with Pretzel -Panko Crumbs, Drizzled with Honey-Mustard, Served with Rice & Broccoli **28**

14 oz Pork Prime Rib Chop

Frenched Center Cut Rib Chop , Topped with Caramelized Apples & Onions, Served with Rice & Vegetable **25**

Christopher's Thai Chicken

Shrimp Sautéed with Garlic, Fire Roasted Peppers & Sherry, Tossed with Broccoli & Lo Mein Noodles in a **Spicy Thai Peanut Sauce 21**

2 1/2 Pound Lobsters if Available

Guests with Allergies Please Alert Server