

Appetizers

Shrimp Cocktail -Tender Jumbo Shrimp served with a tangy cocktail sauce	11
Mussels - Sautéed in a spicy marinara or with garlic and olive oil	12
Crab Cakes - Garnished with a smoked mustard aioli and horseradish cream sauce	11
Clams Casino -Fresh Little Neck Clams with vegetable stuffing and topped with crisp bacon	10
Fried Chicken Tenders - With buffalo sauce or our house honey Dijon sauce	9
Fried Calamari - Fresh fried squid served with two dipping sauces	9
Loaded Potato Skins - Cheddar, scallions, crumbled bacon and sour cream	6
Spinach Stuffed Mushrooms - Filled with a Spinach, sun-dried tomato and asiago cheese Stuffing then finished with balsamic glaze and fresh basil chiffonade	9
Onion Rings - Thick cut, beer battered onions deep fried and piled high	8

Ask your Server about our Daily Chef Specials!

Cup of Soup or New England Clam Chowder	4
Bowl of Soup or New England Clam Chowder	6
Crock of French Onion Soup	5

Entree Salads Add *Tenderloin Tips for 6 or Grilled Chicken for 4

Spinach Salad - With grilled portabella mushrooms, roma tomatoes and bleu cheese	9
Caesar Salad - Crisp romaine gently tossed with parmesan cheese and croutons	9
Wedge Salad -Iceberg wedge topped with chopped bacon and crumbled bleu cheese	8
Caprese Salad - Fresh mozzarella layered with plum tomatoes on a bed of fresh mixed greens and finished with fresh basil, balsamic glaze and crostini	12
Waldorf Salad -Crisp romaine topped with apple slices, red grapes, raisins and celery in a traditional creamy dressing and garnished with walnuts	10

House Specialties

*Tender Roasted Prime Rib- Served THURSDAY - SUNDAY! Served with oven roasted potatoes, vegetable and au jus	21
Yankee Pot Roast - Served over mashed potatoes and topped with onion rings	16
*Grilled Tenderloin Tips - Onions, peppers, mushrooms, demi-glaze sauce & bleu cheese	21
*Petite Filet Mignon - Grilled to perfection and served with mushroom sauce	22
*Liver and Onions - Baby calves' liver sautéed with onions and topped with bacon	16
Chicken Pot Pie - Slow roasted chicken in a homemade gravy with potatoes, carrots, celery, onion, rutabaga and parsnips. Served in a crock topped with puff pastry	14

*Consuming raw or undercooked beef, fish, pork, poultry, eggs or shellfish may increase your risk to food borne illness.
Before placing your order, please inform your server if a person in your party has a food allergy 12/7/2016

Fresh Fish

Baked Scrod -Topped with bread crumbs & served with oven roasted potatoes & vegetable	20
Baked Scallops - With white wine & butter then topped with bread crumbs and served with oven roasted potatoes and vegetable	23
Fried Scallops - Fresh scallops served with Fries, coleslaw and tartar sauce	23
Fish & Chips - With French fries, coleslaw and tartar sauce	22
*Grilled Swordfish with Lemon Herb Butter - With scallion rice and vegetable	22
*Teriyaki Glazed Salmon - Served with scallion rice and vegetable	22
Seafood Bouillabaisse - Scallops, cod, shrimp, mussels and clams simmered in a saffron Lobster broth with leeks and tomatoes	24

Pasta Served over Angel Hair Pasta

Chicken Marsala - Sautéed with mushrooms & garlic in a rich Marsala wine demi-glace sauce	17
Chicken Francaise - Lightly battered with a white wine lemon butter sauce & capers	17
Chicken Parmesan - With marinara, melted mozzarella and parmesan	17
Eggplant Parmesan - With marinara, melted mozzarella and parmesan	17

Sandwiches Served with French Fries & Pickles

Lafayette Pastrami Sandwich - Sautéed onions, mushrooms and Swiss on a French roll	13
*French Dip - With American cheese on a French roll and au jus for dipping	14
Grilled Chicken with Buffalo, Pesto or Honey Mustard Sauce - on a brioche roll with lettuce, tomato and red onion	13
Chicken Parmesan Sandwich - Served on a French Roll	13
Homemade Cranberry Chicken Salad - Our own recipe with shredded lettuce on a brioche roll	13
Royal Reuben - On marble rye with Swiss cheese, sauerkraut and thousand island dressing	13

Wraps Served on a White, Wheat or Spinach Wrap with French Fries and Pickles

Cranberry Chicken Salad - Our own cranberry chicken salad with shredded lettuce	13
Chicken Caesar Wrap - Grilled breast, parmesan, romaine & Caesar dressing	13
Buffalo Chicken Wrap - Grilled or fried with lettuce, tomato, red onion & bleu cheese dressing	13
Grilled Vegetable Wrap - Grilled garden vegetables, portabella, baby spinach, red onion, lettuce, tomato, crumbled bleu, olive oil & balsamic glaze	14

Burgers All Burgers are Angus and served on a Brioche Roll with French Fries, Pickles, Lettuce, Tomato and Red Onion

*All American Burger - American cheese, Cheddar or Swiss	13
*Bacon Cheeseburger - Bacon and cheddar	14
*Lafayette Burger - Bacon, mushrooms and Swiss cheese	14
*BBQ Bacon Burger - Bacon, cheddar cheese and BBQ sauce	14
*Bleu Cheese Burger - Topped with bleu cheese	14
*Patty Melt - With melted Swiss cheese and sauteed onions on marble rye	14

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Wines by the Glass

White Wines

Robert Mondavi Private Selection, Chardonnay, California	8
C.K. Mondavi, Chardonnay, California	7
Sterling Vintner's, Chardonnay, California	9
Villa Pozzi, Pinot Grigio, Italy	8
La Francesca, Pinot Grigio, Italy	7
Barone Fini, Pinot Grigio, Valdadige	8
Uppercut, Sauvignon Blanc, California	7
Brancott Vineyards, Sauvignon Blanc, Marlborough	9
Clean Slate, Riesling, Germany	8
Jacob's Creek, Riesling, Australia	7
Coppola Rosso & Bianco, Pinot Grigio, California	7

Red Wines

Sterling Vintner's, Cabernet Sauvignon, California	9
Robert Mondavi Private Selection, Cabernet Sauvignon, California	8
C.K. Mondavi, Cabernet Sauvignon, California	7
Robert Mondavi Private Selection, Merlot, California	8
C.K. Mondavi, Merlot, California	7
Jacob's Creek, Shiraz, Australia	7
Hob Nob, Pinot Noir, Languedoc	8
Robert Mondavi Private Selection, Pinot Noir, California	8
Campo Viejo, Tempranillo, Spain	8

Blush Wines

C.K. Mondavi, White Zinfandel, California	7
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Cognacs

Courvoisier V.S.O.P.	Hennessy V.S.	Grand Marnier Centenaire (100 Year Old)
Courvoisier V.S.	Hennessy V.S.O.P.	Grand Marnier
	Remy Martin V.S.O.P.	

Ask about our selection of International Coffees - 8

Beer

<u>Domestic</u>		<u>Imported</u>	
<u>Bottled</u>	<u>Draft</u>	<u>Bottled</u>	<u>Draft</u>
Budweiser	Sam Adams	Heineken	Smithwicks
Bud Light	Sam Seasonal	Corona	Guinness
Coors Lite	Harpoon IPA		
Michelob Ultra	Blue Moon		
O'Doul's	Narragansett		
Miller Lite	Limbo IPA		
	Shed Brown Ale		