

Dinner Entrees

Jerk Roasted Chicken

Chicken breast topped with mango-rum butter served with roasted plantains and spinach

19

Pan Seared Diver Scallops

Fresh local scallops served with Israeli cous-cous, ratatouille and red pepper harissa

25

Grilled New York Strip

Topped with Maine lobster butter served with hand cut fries and spinach

28

◆ Asian Tuna

Sesame encrusted & seared rare w/ orange soy reduction, wasabi mashed potatoes & steamed bok choy

29

Lobster Casserole

Mornay sauce, brioche crumbs, crostini and vegetable du jour

32

Clams ala Vongole

Fresh local littleneck clams roasted with garlic & herbs tossed with linguini in light wine sauce

23

Angel Hair Pasta

Flash seared tomato, garlic & basil tossed with angel hair pasta

Add chicken 3 Add scallops or shrimp 5 Add Lobster 8

17

Grilled Veal Chop

With lemon-caper butter, grilled squash over wild rice

28

Meatloaf

Topped with tomato & oregano cancase, served with truffled macaroni & cheese, broccoli rabe

18

◆ Filet Au Poivre

8 oz succulent tenderloin grilled with cracked pepper and served over goat demi glace with potatoes au gratin and asparagus

29

New Zealand Rack of Lamb

Broiled with garlic & rosemary served over merlot reduction with wild rice & broccoli rabe

30

Tavern Burger

8 oz. grilled certified angus beef burger served with hand-cut French fries

Add cheddar, blue cheese, mozzarella, bacon, mushrooms, avocado 2 each

12

Sides: Hand Cut French Fries, Garlic Sautéed Spinach, Sautéed Broccoli Rabe 5 each

Basmati Rice, Garlic Mashed Potato 4 each

◆ Waterford house specialty

Eating raw or undercooked foods may be hazardous to your health