

TRADITIONAL "OLD BAR" LIBATIONS

Coow Woow <i>America's first mixed drink with rum and ginger brandy</i>	\$7.75
Stone Wall <i>A Revolutionary War favorite made with gin and apple jack</i>	\$7.75
Wayside Inn Draft <i>An English style Amber Ale</i>	\$6.50
Meeting House Punch <i>Fortified Draft with rum, lemon & brown sugar</i>	\$6.75
Chilled or Hot mulled Cider	\$2.95
Holiday Eggnog	\$2.95

APPETIZERS

Spinach & Artichoke dip <i>served warm with pita chips</i>	\$8.95
Roasted Red Pepper Hummus <i>served with dipping chips & cucumber</i>	\$9.25
Jumbo Shrimp Cocktail <i>cocktail sauce and lemon</i>	\$11.95
Fried Calamari <i>spicy dipping sauce and hot cherry peppers</i>	\$10.95
Scallops wrapped in Bacon <i>with honey mustard</i>	\$10.95
Vegetarian Egg Roll <i>sweet chili & garlic dipping sauce</i>	\$9.95
Belgian Endive Scoops <i>filled with lobster salad</i>	\$14.95
New England Oysters on the Half Shell*	\$14.95
<i>Lemon, horseradish, & traditional cocktail sauce</i>	
Nantucket Crab Cakes <i>red pepper mayonnaise and ginger slaw</i>	\$10.95

SOUPS AND SALADS

New England Clam Chowder	\$5.95
Lobster Bisque	\$5.95
Crock of Onion Soup <i>gratinee</i>	\$5.95
Mixed Mesclun Greens <i>our house salad with choice of dressing</i>	\$5.95
Classic Caesar Salad* <i>crisp romaine and shredded Parmesan</i>	\$7.95
Wedge of Crispy Iceberg <i>bleu cheese dressing and crumbled bacon</i>	\$7.95
Harvest Salad <i>crisp romaine with roasted butternut squash, dried cranberries, crumbled Feta cheese and apple cider vinaigrette</i>	\$7.95
Innkeeper's salad <i>assorted field greens with crumbled blue cheese dried cranberries & pecans, choice of dressing</i>	\$8.95

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness

Before placing your order, please inform your server if anyone in your party has a food allergy.

ENTREES

Prime Rib of Beef*	<i>English Cut (12 oz.)</i>	\$25.95
<i>Slow roasted for tenderness, served au jus</i>	<i>Innkeeper's Cut (16 oz.)</i>	\$28.95
Salmon Dijonnaise		\$22.95
<i>Herbed crusted fillet with a hint of mustard</i>		
Broiled Boston Schrod		\$23.95
<i>A traditional New England Favorite</i>		
Angus New York Strip Steak*		\$29.95
<i>USDA choice, grilled to order, brandied peppercorn sauce</i>		
New England Scallops		\$24.95
<i>Baked, with butter and Ritz cracker crumbs, or Fried</i>		
Parmesan Crusted chicken Breast		\$19.95
<i>A boneless breast crusted golden brown, topped with spinach & supreme sauce</i>		
Roast Half Duckling		\$24.95
<i>Orange sauce with cranberries & Grand Marnier</i>		
Wayside Inn Lobster Casserole		\$31.95
<i>Tender lobster meat baked with sherry and cracker crumb stuffing</i>		
Filet Mignon*		\$29.95
<i>Brandied mushroom sauce</i>		
Homemade Risotto Cakes with Balsamic Glaze		\$19.95
<i>Served with roasted root vegetables</i>		
Butternut Squash Ravioli		\$19.95
<i>Cream sauce with a dash of Pernod, topped with candied pecans & shaved Parmesan</i>		
Surf and Turf		\$36.95
<i>Filet Mignon & petite lobster casserole</i>		