

## TRADITIONAL "OLD BAR" LIBATIONS

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

## APPETIZERS

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

## SOUPS AND SALADS

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

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