

# Pete's Evening Menu

## APPETIZERS

<b>Crispy Calamari</b> tossed with cherry tomatoes, slivered red onion, arugula & cilantro-lime aioli	9.95
<b>Crispy Maine Crab Cakes</b> jicama-mango slaw & raspberry vinaigrette	14.95
<b>Grilled Spicy Shrimp</b> with rum marinated golden pineapple and curly endive*	9.50
<b>Shrimp Cocktail:</b> 5 jumbo shrimp with spicy cocktail sauce	10.95
<b>Baked Brie</b> with maple-cider syrup, crusty bread, toasted almonds & grapes	9.50

## SOUPS

<b>Soup Du Jour</b>	4.00	5.25
<b>New England Clam Chowder</b>	4.50	5.75
<b>Chicken &amp; Andouille Gumbo</b>	4.50	5.75
<b>Beef &amp; White Bean Chili</b>	4.50	5.75
<b>French Onion Soup</b> - with Gruyere & French bread crouton, baked in a crock	6.00	

## SALADS

<b>Garden Salad</b> choice of dressing	6.95
<b>Classic Caesar Salad</b> with garlic croutons and Parmigiano Reggiano	8.50
<b>BBQ steak salad</b> - over greens with Gorgonzola crostini, roasted red peppers, cherry tomatoes, cucumbers, sprouts & radishes cabernet sauvignon vinaigrette	13.95
<b>Pan Seared Sea Scallops*</b> over mesclun greens with mango roasted red peppers, cherry tomatoes, alfalfa sprouts, cucumbers and white balsamic vinaigrette	15.95

## ENTREES

<b>N.Y. Sirloin Tavern Style*:</b> 12 ounces of Premium Angus beef aged 28 days, grilled to your preference, with scalloped potatoes and garlic creamed spinach	26.95
<b>Lemon &amp; Garlic Roasted Chicken:</b> a half boneless lemon-marinated chicken roasted with new potatoes, pearl onions, whole garlic cloves and cherry tomatoes, served with pan gravy & parsley-garlic oil	20.95
<b>Salmon Sautéed with lemon &amp; capers</b> with new potatoes & asparagus	21.95
<b>Native Scrod Broiled with buttered cracker crumbs</b> served with rice pilaf & garlicky sautéed broccoli	18.95
<b>Baked Sea Scallops and Maine Crabmeat*</b> topped with lemon oregano corn crumbs and served with garlicky sautéed broccoli	23.95
<b>Penne in Lemon Parmesan Cream</b> tossed with cherry tomatoes and arugula	9.95
<b>With Pan-fried Shrimp or Seared Scallops</b>	18.95
<b>Baked Crab-stuffed Sole Roulades</b> with citron blanc, rice pilaf & asparagus	18.95
<b>Slow-Braised Cube Steak,</b> garlic-mashed potatoes & broccoli	14.95
<b>Sides:</b> Scalloped potatoes, creamed spinach, sautéed broccoli, asparagus, crispy fries	4.00
<b>Mashed New Potatoes</b> – mashed to order, plain, garlic or Gorgonzola	6.00

Consumption of raw eggs, seafood, undercooked meat & poultry may be hazardous to your health.  
Prices do not include 5% Massachusetts Meals Tax.

18% gratuity will be automatically added to parties of 6 or more