

## *Appetizers to Start*

<b>TAVERN RELISH TRAY</b>	5.00	<b>SHRIMP COCKTAIL</b>	8.00
<b>FRESH FRUIT CUP &amp; SHERBET</b>	4.00	<b>FRENCH ONION SOUP</b>	5.00
<b>STUFFED MUSHROOM CAPS</b>	7.00	<b>FRIED CALAMARI</b>	8.00
<b>BLACKENED SEA SCALLOPS</b>	8.00	<b>ARTICHOKE FRANCAISE</b>	7.00
<b>FRIED MOZZARELLA</b>	7.00	<b>ESCARGOTS EN CROUTE</b>	8.00
<b>OYSTER ROCKEFELLER</b>	8.00	<b>CLAMS CASINO</b>	8.00
<b>GORGONZOLA BREAD</b>	8.00	<b>FRIED OYSTERS</b>	9.00

**CHEF CHOICE APPETIZER PLATTERS FOR 6, 8 OR 10 PEOPLE ARE AVAILABLE**

## *From the Garden*

<b>GRAND CAESAR SALAD FOR TWO</b>	9.50
<b>TAVERN SEAFOOD CHEF'S SALAD</b>	22.00
<b>GRILLED CHICKEN CEASAR SALAD</b>	17.50

Here at Storrowton Tavern we use the finest ingredients available, from the choicest cuts of meat and fresh poultry, to the highest quality seafood in New England. Every item is handled with extreme care and prepared to your individual liking. If you don't find your favorite dish on our menu, please ask your server. We will do our utmost to assure you an enjoyable dining experience.

**Vinnie Calvanese**  
Executive Chef

## *Beef and Beefsteaks*

<b>YANKEE POT ROAST</b>	17.00
<i>A traditional New England favorite "this one is the reason we're here"</i>	
<b>ROAST RIB OF BEEF</b>	<b>KING'S CUT</b> 24.00
<i>Slow roasted every Friday and Saturday with a homemade popover &amp; au jus</i>	<b>QUEEN'S CUT</b> 18.00
<b>BROILED FILET MIGNON</b>	26.00
<i>Extra tender, flame broiled with tavern finesse served with béarnaise sauce</i>	
<b>PETITE FILET MIGNON</b>	22.50
<i>A smaller version of the classic served with béarnaise sauce</i>	
<b>NEW YORK SIRLOIN STEAK</b>	21.00
<i>A choice cut of sirloin grilled to perfection with caramelized onions</i>	
<b>JACK DANIELS STEAK</b>	24.50
<i>Pan seared peppered sirloin steak in a Jack Daniels cream sauce with mushrooms</i>	
<b>SURF &amp; TURF</b>	32.00
<i>The best of both worlds, a filet mignon steak coupled with a grilled half lobster</i>	
<b>BEEF MARSALA</b>	24.00
<i>Pan seared tenderloin medallions with mushrooms, scallions and roasted red peppers in a Marsala wine sauce</i>	
<b>SURF &amp; TURF</b>	26.00
<i>A filet mignon steak coupled with baked stuffed shrimp served with béarnaise sauce</i>	
<b>CHATEAU BRIANDE FOR TWO</b>	60.00
<i>20 OZ Filet mignon served on a plank with sautéed mushrooms, fried onion rings &amp; fresh vegetables surrounded by piped whipped potato served tableside. A 6-hour notice is required.</i>	

## *Our Tastes in Poultry*

<b>CHICKEN FRANCAISE</b>	18.00
<i>Boneless breast of chicken sautéed in a light lemon wine sauce</i>	
<b>OLD FASHIONED CHICKEN POT PIE</b>	16.00
<i>The old-fashioned recipe made from scratch served in a puff pastry shell</i>	
<b>ROAST NATIVE BREAST OF TURKEY</b>	16.00
<i>All white meat turkey with herb stuffing and a rich stock sauce, a holiday feast every day</i>	
<b>GRILLED CHICKEN ALFREDO</b>	18.50
<i>A generous serving of tender grilled chicken with scallions, roasted red peppers &amp; broccoli in Vinnie's Alfredo sauce tossed with penne pasta</i>	
<b>PAN ROASTED CHICKEN BREAST</b>	18.00
<i>Pan roasted w/ a Gorgonzola cream sauce</i>	
<b>CHICKEN MARSALA</b>	18.00
<i>A delicate combination of scallions, tomatoes, red peppers, roasted garlic &amp; wild Mushrooms in a rich stock sauce makes this dish a long time favorite</i>	

**A PLATE CHARGE OF 8.00 TO SHARE YOUR DINNER**

\*Please be reminded the consumption of raw or undercooked foods may cause illness \*  
An 18% gratuity will automatically be added for parties of six or more

## From the Sea

<b>BAKED BOSTON SCROD</b>	18.50
<i>A true New England custom</i>	
<b>FRESH SEA SCALLOPS</b>	19.00
<i>Sweet plump dry deep sea scallops prepared fried or broiled</i>	
<b>SHRIMP &amp; SCALLOP SCAMPI</b>	19.50
<i>The finest shrimp &amp; sea scallops sautéed with scallions, roasted red peppers &amp; capers in a Garlic wine sauce served over angel hair pasta</i>	
<b>FRESH SALMON FILET</b>	19.00
<i>Delicately broiled or lightly blackened</i>	
<b>MAINE STYLE SEAFOOD CASSEROLE</b>	22.00
<i>A delightful blend of lobster, shrimp, scallops &amp; scrod baked with Gorgonzola And crumb topping.</i>	
<b>BAKED STUFFED SHRIMP</b>	20.00
<i>Four jumbo shrimp with a homemade snow crabmeat stuffing, truly a house specialty</i>	
<b>COQUILLES ST. JACQUES</b>	19.00
<i>This special dish is our mom's favorite, it consists of scallops in a creamy Mushroom wine sauce in a casserole dish with piped whipped potato</i>	
<b>SEAFOOD ALFREDO</b>	21.00
<i>A generous portion of shrimp, scallops, crawfish &amp; lobster meat in Vinnie's Alfredo sauce with scallions, roasted red peppers and baby spinach tossed with penne pasta</i>	
<b>SEAFOOD FRA DIAVOLO</b>	25.00
<i>Deep sea scallops, shrimp, calamari, crawfish &amp; green tip mussels in a zesty Cabernet sauce served on angel hair pasta. Bring your appetite for this one.</i>	
<b>BOILED OR BAKED STUFFED LOBSTER</b>	MARKET PRICE
<i>Stuffed with homemade crabmeat stuffing or steamed. Served with drawn butter.</i>	
<b>BLACKENED YELLOWFIN TUNA</b>	19.00
<b>FRIED OYSTERS</b>	19.00
<i>Served with homemade tarter &amp; cocktail sauce</i>	
<b>CEDAR PLANK SALMON</b>	22.00
<i>Salmon filet grilled on a cedar plank w/ light horseradish sauce &amp; grilled asparagus</i>	

## Our House Specialties

<b>VEAL SORENTINO</b>	23.00
<i>Pan seared veal medallions with California spinach &amp; Asiago cheese topped with marinara Sauce served on angel hair pasta</i>	
<b>ROAST DUCK L'ORANGE</b>	20.00
<i>A slow roasted crispy duck served with our Grand Marnier orange sauce</i>	
<b>LAMB SHANK</b>	22.00
<i>Braised tender lamb shanks served with mint jelly</i>	
<b>VEAL OSCAR</b>	25.00
<i>Tender medallions of veal topped with lobster meat &amp; béarnaise sauce served w/ grilled Asparagus spears.</i>	
<b>PAN SEARED PORK CHOP</b>	18.00
<i>A 12 oz Frenched pork chop served with a cranberry orange sauce</i>	
<b>EGGPLANT ROLLATINI</b>	17.50
<i>Grilled eggplant stuffed with spinach &amp; Asiago cheese topped with marinara sauce Served on angel hair pasta</i>	
<b>VEAL FRANCAISE</b>	20.00
<i>Tenderized veal sautéed in a light lemon wine sauce</i>	

**ALL ENTREES INCLUDE GARDEN SALAD OR SOUP OF THE DAY, CHOICE OF STARCH, FRESH VEGETABLE & BAKED BREAD STICKS**

### ADDITIONAL ITEMS

BAKED POTATO	2.00	FRENCH FRIES	2.00
TWICE BAKED POTATO	2.00	SAUTEED SPINACH	3.00
SAUTEED MUSHROOMS	1.00	GRILLED ASPARAGUS	4.00
STEAMED BROCCOLI	2.00	CARMALIZED ONIONS	2.00
BUTTERNUT SQUASH	2.00	WHIPPED POTATO	2.00