

Stationary Appetizers

Cheese Board: a selection of six different local aged and fresh cheeses with different jams and fruits served with bread and crackers

Assorted Breads and Dips: Roots Bakery Breads with a variety of dips: balsamic red pepper; roasted garlic; Hummus; creamy spinach and bacon horseradish sour cream

Rustic Peel and Eat Shrimp: Consumed with reckless abandon

Classic Vegetable Platter: With blue cheese and ranch dips

Assorted Fruit Platter: Best available berries, melons, and fruits

Chips and Dips: House made corn chips with pico de gallo and black bean dips; Pita chips with roasted red pepper hummus

Passed Appetizers

Blackened Rib Strip Skewers: Prime rib strips, grape tomatoes and mushroom with horseradish sour cream sauce

Salmon Cakes: House-made Atlantic salmon cakes with a Thai chili aioli

Smoked Salmon: On crispy cucumber slices with chive crème fraîche

Vegetable and Walnut Stuffed Mushroom caps: Finished with Cabot cheddar cheese

Pulled pork sliders: With crispy coleslaw

Frankfurter en croute': With Cabot cheddar cheese and spicy mustard

Spanikopita: Classic preparation with phyllo, braised spinach, feta and caramelized onion

Curried Chicken Satay: With Thai chili aioli

Grilled scallops with apple wood smoked bacon and sherry gastrique

Fresh shucked Wellfleet oysters: With mignonette and cocktail sauce

Shrimp Cocktail: Jumbo shrimp with cocktail sauce

Entrées

The Bar Room Steak: 8oz USDA choice sirloin grilled

Fresh Sea Scallops: 8oz Large North Atlantic Sea Scallops Grilled or Broiled

Whiskey Barrel: 8oz USDA choice sirloin marinated in Maker's Mark whiskey and Rheume family maple syrup

The Rockport: 8oz filet mignon stuffed with lobster claw and knuckle meat served with béarnaise sauce

St. Louis style ribs: full rack of pork ribs, brined in apple juice over night and slowly smoked until tender, smothered in maple spiked BBQ Sauce

Slow Smoked Beef Brisket: Seasoned in our house made dry rub, sliced to order and finished with our house BBQ sauce

Chipotle Chopped pork: Smoked pork shoulder, roughly chopped leaving big and small pieces for anyone's taste, finished in a smoky and slightly spicy chipotle BBQ sauce

Beef Tips: Grilled to medium rare with sautéed mushrooms in a red wine demi glace

The Fire and Ice Steak: 12oz USDA choice rib-eye steak, hand cut by the chef

Steak Scampi: A Fire & Ice ribeye steak with 4 grilled shrimp, topped with house-made scampi butter

Three Little Pigs: Pork loin butterflied, lined with bacon and stuffed with sausage stuffing. Roasted then topped with our Vermont maple-dijon vinaigrette.

Roast duckling: Our famous semi-boneless half duck. Served plain or your choice of raspberry glaze or au poivre sauce.

*Atlantic Salmon, fresh 8 oz Atlantic salmon filet.
Served plain, teriyaki glaze, hollandaise sauce,
blackened with a side of hollandaise, raspberry glaze
or lemon and butter*

*Champagne Chicken, Statler chicken breast sautéed
with mushrooms and finished in a rich sauce of white
wine, demi glaze and Monument Farms cream.*

*Prime Rib, USDA Choice Ribeye heavily marbled to
maximize flavor, slow roasted over night in our
special ovens to medium rare, or thereabouts*

*Mixed Vegetable Risotto: seasonal mixed vegetables,
creamy risotto, sliced almonds*

*Grilled Chicken Breast: Teriyaki, cajun blackened or
plain*

*Baked Stuffed Sole: Fresh Fillet of sole baked with
crabmeat and vegetable stuffing, finished with
shellfish valoute'*

Grilled Pork Loin with a maple mustard glaze

Chicken Morgan: A boneless breast oven roasted with fresh vegetables and Cabbot cheddar cheese, finished with pesto cream sauce

The World's Best Surf and Turf: A slice of our famous prime rib of beef and a 1 1/4lb fresh lobster

Sides

Veggies

Broccoli with citrus butter

Grilled Asparagus

Honey Glazed Carrots

Classic Mixed Vegetables

Green Beans

Starches

Grilled Zucchini and Summer Squash

Rice Pilaf

Grilled Corn on the Cob

Famous Fire and Ice Mashed Potatoes

Risotto

*Maple Glazed Grilled
Sweet Potatoes*

*Roasted Potatoes with
Caramelized Onions*

Mashed Sweet Potato

Plated Salad

Green Salad

Caesar Salad

Chef's Seasonal Salad