

## APPETIZERS

<b>ARTICHOKE FRITO MISTO</b> .....	\$8
Semolina Flour Dusted Fried Artichoke Hearts, Fresh Basil Aioli Dip	
<b>NORTH SHORE ROASTED TOP NECK CLAMS</b> .....	\$8
Freshly Shucked Local Clams, Herb Breadcrumbs, Lemon Butter, Oven Roasted Brown	
<b>MESQUITE WOOD GRILLED BEEF TENDERLOIN</b> .....	\$9
Wood Bamboo Skewered Fire Grilled Beef Tenderloin Tips, Horseradish Cream Sauce	
<b>MARTHA'S VINEYARD STYLE CLAMS CASINO</b> .....	\$9
Local Clams, Apple Wood Smoked Bacon, Roasted Peppers, Herb Butter, Shucked Corn	
<b>CHESAPEAKE BAY BABY PORTOBELLO MUSHROOMS</b> .....	\$10
Oven Roasted Lump Crab and Baby Shrimp Stuffed Mushrooms, Chive Crème Fraiche	
<b>BROOKLYN MOZZARELLA LOGS</b> .....	\$8
Homemade Curd, Cut Fresh Fried Mozzarella Sticks, Home-style Marinara Dipping Sauce	
<b>MOOSEWOOD WILD MUSHROOM STRUDEL</b> .....	\$9
Mélange of Sautéed Shitake, Portobello, Trumpet and Oyster Mushrooms, Sun Dried Tomatoes, Feta Cheese, Baby Arugula in Crisp Buttery Phyllo Shell, Chive Crème Fraiche	
<b>POTATO PANCAKES SCANDINAVIA</b> .....	\$7
Crispy Pan-Fried Pancakes, Dill Sour Cream, Lingonberry, and Applesauce Accompaniments	
<b>FRIED TOWN DOCK CALAMARI</b> .....	\$9
Semolina Flour Fried, Roasted Garlic Herb & Romano Cheese Dusted, Marinara Sauce	
<b>MAINE PEEKYTOE CRAB SKILLET CAKES</b> .....	\$12
Down East Fresh Crab Meat, Secret Herb Packed Cakes, Oven Roasted, Lemon Chive Aioli	

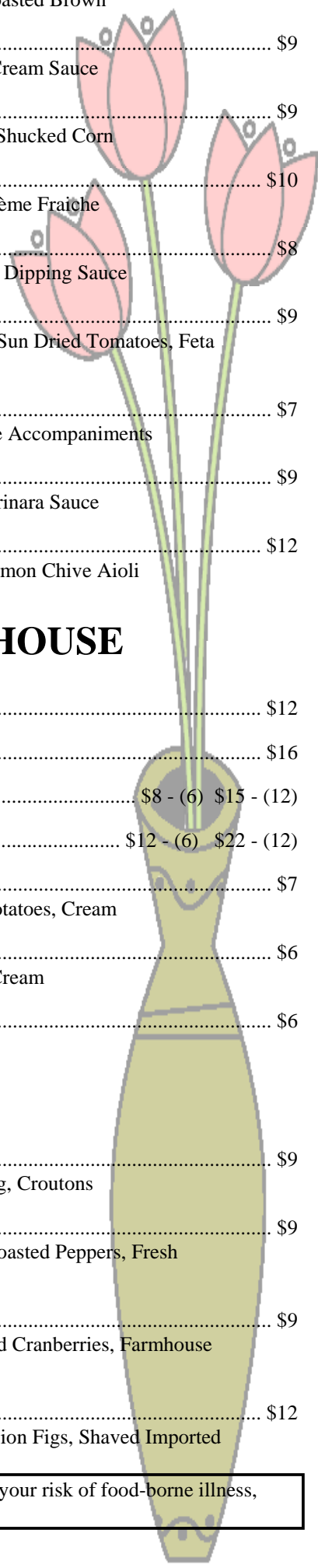
## SEAFARER'S BAR & CHOWDER HOUSE

<b>OLD BAY SPICE POACHED JUMBO SHRIMP COCKTAIL</b> .....	\$12
<b>GIGANTIC PRAWN MARTINI THUNDERBOLT COCKTAIL</b> .....	\$16
<b>LITTLE NECK CLAMS ON HALF SHELL</b> .....	\$8 - (6) \$15 - (12)
<b>BLUE POINT OYSTERS ON HALF SHELL</b> .....	\$12 - (6) \$22 - (12)
<b>LONG ISLAND CLAM CHOWDER</b> .....	\$7
Local Clams, Apple Wood Smoked Bacon, Leeks, Fresh Corn, East End Potatoes, Cream	
<b>VERMONT CHEDDAR &amp; YUKON GOLD CHOWDER</b> .....	\$6
Cabot Cheddar, North Country Smoked Ham, Yukon Potatoes, Scallions, Cream	
<b>CHEF'S SOUP DU JOUR</b> .....	\$6

## SALADS

<b>FOREVER-CLASSIC CAESAR SALAD</b> .....	\$9
Crispy Hearts of Romaine, Shaved Pecorino Romano House Made Dressing, Croutons	
<b>FRESH MOZZARELLA CARNIVALE</b> .....	\$9
Layered Slices of Fresh Mozzarella, Yellow & Red Vine Tomatoes, Fire-Roasted Peppers, Fresh Basil, Imported Olives, Drizzle of Virgin Olive Oil	
<b>HUDSON VALLEY GRANNY SMITH SALAD</b> .....	\$9
Mesclun Greens, Roasted Sugar-Spiced Walnuts, Sliced Apples, Sun-Dried Cranberries, Farmhouse Stilton Bleu Cheese, Honey Thyme Vinaigrette	
<b>ARUGULA TARTUFO di PARMA</b> .....	\$12
Thinly Sliced Aged Prosciutto di Parma, Baby Arugula Greens, Black Mission Figs, Shaved Imported Black Truffle Infused Pecorino Romano, Lemon Vinaigrette	

Consuming raw or undercooked meat, fish, shell fish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



# MAIN STREET ON COURSE

All Entrées Served With Potato & Vegetable Unless Otherwise Noted

## SEAFOOD

- RED SNAPPER PICATTA SARDINIA** ..... \$23  
Pacific Rim Snapper Filet Sautéed Francaise Style, Fire-Roasted Peppers, Caper Berries, Artichokes and Olives, Lemon Wine Butter Sauce
- STRIPED BASS FORESTIER** ..... \$25  
Pan Sautéed with Wild Mushroom Mélange, Artichokes, White Wine, Fresh Basil and a Touch of Roma Plum Tomatoes
- SALMON EN CROUTE CHAMPAGNE** ..... \$22  
Atlantic Salmon Filet, Vegetable Duxelle, Puff Pastry Crust, Oven Roasted with Champagne Cream Sauce
- PINOT GRIGIO POACHED HALIBUT** ..... \$25  
Sweet Butter & Wine Poached Alaskan Filet, Leek Chiffonade, Caper Berries, Steamed New Brunswick Mussels
- NORTH COUNTRY MAPLE PEPPER CODFISH** ..... \$22  
Glouchestershire Maple Bacon Wrapped Cod, Roasted Corn Shrimp Sauce
- JUMBO PRAWNS SCAMPRIELLA** ..... \$24  
Butterflied, Shell-Roasted, Finished with Herb Breadcrumbs and Lemon Wine Butter Jus

## STOCKYARD & CHOP HOUSE

- CERTIFIED BLACK ANGUS DRY-AGED SIRLOIN** ..... \$33  
Finished with Herb Provence Butter
- FILET MIGNON** ..... \$28  
10-oz. Tender Filet, Finished with a Wild Mushroom Glaze
- TUSCAN STYLE DELMONICA BONE-IN 24-oz. RIB EYE** ..... \$36  
Virgin Olive Oil Rosemary Marinated, Grilled and Finished with Herb Butter
- NORTHWOODS GRILLED PORTERHOUSE VEAL CHOP** ..... \$29  
Finished with a Forest Wild Mushroom Salad
- PORK CHOP TOSCANO** ..... \$21  
Frenched Center Cut Chop, Grilled with Sun Dried Tomato Jam, Cippolini Onions
- SHALLOT THYME CRUSTED COLORADO LAMB CHOPS** ..... \$30  
Oven Roasted, Finished with Roasted Garlic Tomato Jus

## POULTRY & VEAL

- CHICKEN CORDON BLEU MONT BLANC** ..... \$18  
Sautéed Breast of Chicken, with Smoked Ham, Gruyere Cheese and Sherry Cream Sauce
- WESTPORT STILTON CHICKEN ROULADE** ..... \$19  
Boneless Stuffed Chicken Breast with Walnuts, Farmhouse Stilton, Cream Cheese, Port Wine Sauce
- VEAL SCALLOPINI CAPRESE** ..... \$21  
Romano Cheese and Bread Crumb Crusted Cutlet, Pan-Fried, Finished with Baby Arugula, Chopped Yellow & Red Tomatoes, Fresh Mozzarella

## SPECIALTIES OF THE HOUSE

- CLASSIC AUSTRIAN VEAL WIENER SCHNITZEL** ..... \$20  
Thin, Pan-Fried Breaded Cutlet, Garnish of Lemon, Caper Anchovy, Parsley Butter, Red Cabbage
- BAVARIAN SAUERBRATEN** ..... \$18  
Served with Red Cabbage and Crispy Potato Pancakes
- CARDAMON DUSTED LONG ISLAND DUCK** ..... \$23  
Free Range, Crispy Roasted Duck, Enhanced with Cider Sage Butter Sauce
- CAPELLINI FRUTTI DI MARE** ..... \$22  
A Mélange of Sautéed Shrimp, Sea Scallops, Clams, Crab Meat, Garlic, White Wine, Fresh Basil, Fresh Plum Tomatoes
- BLACK FOREST CHICKEN SCHNITZEL** ..... \$19  
Thin, Pan-Fried Breaded Cutlet, Topped with Melted Muenster Cheese, Smoked Ham, Wild Mushroom Sauce, Served with Red Cabbage

