

# Welcome to the Pasquaney Restaurant and Tavern

## Starters:

Pasquaney Tavern Tenders	Freshly made Pasquaney tavern chicken tenders	\$ 9
Shrimp Cocktail	Shrimp served with a side of cocktail sauce	\$ 15
Spinach Artichoke Dip	Spinach and artichokes blended with cheeses baked and served with toasted pita chips	\$10
Roasted Brussel Sprouts	Roasted Brussel sprouts with bacon, garlic, shallots, and crumbled bleu cheese	\$12
Sweet Potato Flatbread	Maple grilled chicken, bacon and cheddar cheese blend on sweet potato flatbread with creamy jalapeno spread	\$12
Tomato Mozzarella Bruschetta	Grilled crostini with fresh vine grape tomato, mozzarella and basil finished with balsamic drizzle	\$ 10
Stuffed Mushrooms	Mushrooms filled with crab stuffing, baked and broiled	\$12

## Salads & Soups:

House Salad	Lettuce, tomatoes, cucumbers, shaved carrots & croutons, with entrée	\$ 5
	Large House Salad as entrée	\$ 8
	Add grilled chicken or shrimp + \$ 8	
Caesar Salad	Chopped romaine lettuce, croutons, parmesan cheese, tossed with Caesar dressing	\$ 9
Wedge Salad	Wedge of lettuce with bleu cheese and bleu cheese crumbles topped with bacon and grape tomatoes	\$ 9
Baby Spinach Salad	Baby spinach tossed with maple pecans, craisins, crumbled bleu cheese and Bella balsamic vinaigrette	\$10
French Onion Soup	Classic soup served in a crock topped with toasted bread and melted cheese	\$ 7
Vermont Cheddar and Ham Soup	Creamy cheese and ham bisque served with grilled crostini	\$8

## Entrees:

**Served with choice of starch and vegetable, unless specified with pasta**

Filet Mignon*	8 oz. center cut certified Black Angus filet with a demi-glace	\$ 38
Steak Tips*	Top sirloin steak tips marinated with garlic and fresh herbs	\$ 28

## Entrees continued:

Chicken Parmesan	Chicken breaded, topped with homemade marinara and provolone cheese, served over linguini	\$ 23
Apple Bourbon Salmon	Fresh salmon filet with apple bourbon sauce served on roasted butternut kale bed	\$ 28
Shrimp Scampi	Shrimp sautéed in white wine, garlic, butter sauce, with grape tomatoes served over linguini	\$ 25
Baked Haddock	Fresh Atlantic haddock filet baked with white wine butter and cracker crumb topping	\$ 28
Baked Scallops	Fresh baked sea scallops topped with cracker crumbs	\$29
Crab cake	Pan seared crab cake with lemon aioli served with house rice and asparagus	\$32
Fish N' Chips	Fried fresh Atlantic haddock breaded and fried served with cole slaw and tartar sauce	\$23
Lobster Stuffed Haddock	Fresh Atlantic haddock topped with lobster stuffing	\$32

## Sandwiches & Burgers: All come with choice of fries or sweet potato fries

Lobster Roll	Grilled brioche roll bursting with lobster meat and a touch of mayonnaise	\$22
Fried Haddock Sandwich	Fried Haddock sandwich with lettuce, tomato, and tartar sauce	\$15
Inn Burger*	Thick & juicy Black Angus burger, lettuce, tomato, bacon choice of cheese: American, Swiss, Cheddar	\$ 16
Chicken Cordon Bleu	Crispy chicken breast with ham and Swiss cheese on toasted ciabatta roll with honey mustard	\$16
Philly Cheese Steak	Shaved prime rib with caramelized mushrooms and shallots and cheddar cheese inside a toasted sub roll	\$16

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions