



SOUPS

Fresh Made Soup of the Day \$5.95

New England Clam Chowder \$5.95

French Onion Soup \$5.95

APPETIZERS

Baked Artichoke Hearts with Fire Roasted Peppers and Three Cheeses with Pita Chips \$7.95

Chesapeake Lump Crab Cake with a Crisp Asian Slaw & Ginger Aioli \$10.95

Classic Buffalo Wings with Bleu Cheese Dip and Celery \$8.50

Fried Point Judith Calamari with Hot Banana Peppers \$9.95
Tossed in a Garlic Lemon Butter

Twice Cooked Idaho Skins Stuffed with Bleu Cheese & Sour Cream \$8.95
Topped with Grilled Sirloin and Roasted Red Peppers

SALADS

Simple Salad of Field Greens and Harvest Vegetables \$6.95

Crispy Buffalo Chicken Salad with Bleu Cheese, Celery, Romaine & Carrots \$8.95

Atwells Ave Fresh Mozzarella and Tomato Salad with Fresh Basil \$8.95

Chef Salad with Sirloin Steak, Chicken Breast, Smoked Ham and Sliced Swiss \$11.95

Classic Caesar Salad \$8.95

-with Herb Grilled Chicken Breast \$11.95

*-with Grilled Sliced Sirloin \$13.95

-with Grilled Marinated Jumbo Shrimp \$15.95

Baby Arugula & Shaved Endive Salad \$7.95

With Asian Pears, Sweet Pecans, & Crumbled Bleu Cheese with Raspberry Vinaigrette

SANDWICHES

(All sandwiches are served with fries)

*Two Trees Burger on a Toasted Kaiser Roll \$8.95

Choice of Cabot Cheddar, American or Wisconsin Swiss \$1.00

Grilled Tuscan Chicken Breast, Roasted Sweet Peppers, \$9.95
Fresh Mozzarella Cheese with Roasted Garlic Aioli on Toasted Portuguese Roll

Open Face Yankee Pot Roast and Cabot Cheddar Melt \$10.95

*Grilled Marinated Sirloin Steak Sandwich \$14.95

With Caramelized Vidalia Onions and Button Mushrooms on Toasted Sourdough Bread

Fresh Roasted Connecticut Turkey & Crispy Smoked Bacon Club \$11.95

Thanksgiving On a Roll: Hot Breast of Roasted Tom Turkey \$11.95
Country Herb Dressing, Cape Cod Cranberry Sauce and Gravy

NEW ENGLAND COMFORTS

Pan Roasted Statler Cut Chicken Breast \$16.95

Double Butter Mashed Potatoes, Mixed Vegetables and Herbed Pan Jus

Slow Simmered Classic Yankee Pot Roast \$16.95

Double Butter Mashed Potatoes, Mixed Vegetables and Natural Gravy

Slow-Cooked Roasted Tom Turkey Dinner \$17.95

Country Herb Bread Dressing

Chicken Breast Stuffed with Prosciutto, Fontina Cheese and Spinach \$17.95
Served over Mashed Potatoes with Caper Beurre Blanc Sauce

Traditional Chicken Breast Pot Pie \$15.95

With Mixed Vegetables under a Home Style Pastry Crust

* Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness
18% Gratuity will be automatically charged to parties of 8 or larger.



PASTA

Penne Pasta Primavera \$12.95
Fresh Plum Tomato Basil Sauce
With Broccoli, Peas, Mushrooms, Asparagus and Spinach

A Pair of Atwell's Avenue Meatballs with Melted Fresh Mozzarella & Parmesan \$13.95
Over Spaghetti in Classic Red Gravy

Fettuccine Carbonara with Sweet Italian Sausage, Smoked Bacon and Fresh Peas \$14.95

Gulf Jumbo Shrimp over Spaghetti \$19.95
Fresh Basil, Tomato Saffron Broth and Garlic Bread

FINFISH AND SHELLFISH

Pan Roasted Salmon with Kalamata Olives, Capers, and Tomato Concasse \$19.95
On a bed of Creamed Spinach and Mashed Potatoes

Local Flounder, Simply Broiled with Chardonnay, Citrus and Herbs \$17.95
Over Steamed Rice and Mixed Vegetables

New Bedford Fried Haddock Fish and Chips \$16.95
Confetti Cole Slaw

Oven Baked Mahi-Mahi served with Fresh Tomatoes, \$22.95
Roasted Creamed Potatoes and Baby Leeks

Baked Jumbo Shrimp Stuffed with Blue Crab \$24.95
Over Steamed Rice with a Side of Vegetables

Sautéed Catfish Filet served with Butternut squash, Cabbage Napa, \$17.95
Apple Smoked bacon, Shitake Mushrooms and Truffle Cream Sauce

FROM THE GRILL

Half a Slab of BBQ Baby Back Ribs \$16.95
With Shoestring Fries, Onion Crisp and Confetti Cole Slaw

Pan Roasted Pork Chops served with Fresh Made Apple sauce \$16.95
Sweet Potato Puree and Buttered Baby Brussel Sprouts

Butcher's Cut Hanger Steak \$18.95
Caramelized Onions, Demi Glaze, Potato Leek Puree and Crispy French Green Beans

*14 oz. Sirloin Strip Steak \$26.95
Served with Roasted Creamed Potatoes, Sautéed Spinach and Green Pepper corn sauce

*Pan Seared Filet Mignon \$26.95
Topped with Bleu Cheese
Served with Asparagus and Wild Mushroom Risotto

*Surf n' Turf \$34.95
*Filet Mignon and 3 Baked Jumbo Stuffed Shrimp
Served with Mashed Potatoes, Mixed Vegetables and topped with Mushrooms

SIDES

Double Butter Mashed Potatoes \$3.95

Jumbo Baked Potato with Sour Cream and Butter \$3.95

Shoestring French Fries \$3.95

Steamed Jasmine Rice \$3.95

Country Herb Stuffing \$3.95

Fresh Asparagus with Hollandaise \$4.95

Sautéed Savoy Spinach \$3.95

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