**SOUPS**
New England Clam Chowder $6.95
French Onion Soup $6.95

**APPETIZERS**
Baby Artichoke and Spinach Dip with Pita Bread Chips   $7.95
Jonah Crab Cake with Wasabi Aioli and Carrot/Cucumber Salad   $10.95
Classic Buffalo Wings with Bleu Cheese Dip and Celery   $9.95
Fried Point Judith Calamari with Hot Banana Peppers   $10.50
Tossed in a Garlic Lemon Butter Sauce
Twice Cooked Idaho Skins Stuffed with Bleu Cheese and Sour Cream   $9.95
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 and Carrots   $10.95
Chef Salad with Sirloin Steak, Chicken Breast, Smoked Ham and Sliced Swiss Cheese   $13.95
Classic Caesar Salad   $8.95
*with Herb Grilled Chicken Breast   $12.95
*with Grilled Sliced Sirloin   $14.95
*with Grilled Marinated Jumbo Shrimp   $16.95
Baby Arugula and Apple Salad   $8.95
With Shaved Endive, Cranberries, Spiced Walnuts, Bleu Cheese Crumbles, and Cider Vinaigrette

*The item marked with the asterisk can be cooked to order.
* Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness
**SANDWICHES**  
(All sandwiches are served with fries)

*Two Trees Burger on a Toasted Kaiser Roll    $9.95  
Choice of Cabot Cheddar, American, or Wisconsin Swiss Cheese $1.00

Grilled Tuscan Chicken Breast, Roasted Sweet Peppers    $10.95  
Fresh Mozzarella Cheese with Roasted Garlic Aioli on Toasted Portuguese Roll

California Sandwich    $8.95  
Add grilled chicken $4.00  
Avocado, Sprouts, Romaine, and Shaved Red Onions on Toasted Wheat Bread

*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    $12.95

Thanksgiving on a Roll, Hot Breast of Roasted Tom Turkey $12.95  
Country Herb Dressing, Cape Cod Cranberry Sauce, and Gravy

**NEW ENGLAND COMFORTS**

Pan Roasted Chicken Marsala    $17.95  
Topped with Mushrooms, Served with Mashed Potatoes and Garden Vegetables

Slow Simmered Classic Yankee Pot Roast    $18.95  
Mashed Potatoes, Garden Vegetables, and Natural Gravy

Slow-Cooked Roasted Tom Turkey Dinner    $17.95  
Country Herb Bread Dressing

Chicken Parmigiana with Mozzarella Cheese    $17.95  
Served over Spaghetti Pasta and Vodka Sauce

Traditional Chicken Breast Pot Pie    $16.95  
With Garden Vegetables under a Home Style Pastry Crust

**PASTA**

Penne Pasta Primavera    $13.95  
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

Butternut Squash Ravioli    $13.95  
Tossed in a Sage Brown Butter Sauce, with Spiced Walnuts and Parmesan Cheese

Fresh Chicken Breast and Broccoli tossed with Penne in a Creamy Alfredo Sauce    $16.95

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FINFISH AND SHELLFISH
Pan Seared Atlantic Salmon $21.95
With Mashed Potatoes, Baby Spinach, and Tomato Concasse

Blackened Catfish $18.95
With Butternut Squash Puree, Creamy Shaved Brussels sprouts, and Smoked Bacon

New Bedford Fried Haddock Fish and Chips $17.95
Confetti Cole Slaw and French Fries

Baked Jumbo Shrimp Stuffed with Blue Crab $26.95
Over Steamed Rice with Garden Vegetables

Jumbo Shrimp Scampi $22.95
Served over Angel Hair Pasta and Garlic Toast

FROM THE GRILL
Half a Slab of BBQ Baby Back Ribs $18.95
With Shoestring Fries, Onion Crisps and Confetti Cole Slaw

Pan Roasted Ribeye Steak $29.95
Served over a Spinach-Potato Cake served ~ Oscar Style $3.95 ~Black and Blue Style $1.95

*”Butcher’s Cut” Hanger Steak $20.95
Caramelized Onions, Demi Glaze, Mashed Potatoes and Spinach

*Grilled New York Sirloin Steak $28.95
In a Red Wine Shallot Sauce, Served with Twice Cooked Loaded Baked Potato and Spinach

*Surf n’ Turf $35.95  *New York Sirloin and 3 Baked Jumbo Stuffed Shrimp*
Served with Whipped Idaho Potatoes, Garden Vegetables and Topped with Mushrooms

SIDES
Mashed Potatoes $3.95
Country Herb Stuffing $3.95
Jumbo Baked Potato with Sour Cream and Butter $3.95
Vegetable of the Day $4.95
Shoestring French Fries $3.95
Sautéed Spinach $3.95
Steamed Jasmine Rice $3.95
Sweet Potato Fries $4.95

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