



## SOUPS

Fresh Made Soup of the Day \$6.95

New England Clam Chowder \$6.95

French Onion Soup \$6.95

## APPETIZERS

Baby Artichokes and Spinach Dip with Pita Bread Chips \$7.95

Jonah Crab Cake with Asian Remoulade and Warm Corn Salad \$10.95

Classic Buffalo Wings with Bleu Cheese Dip and Celery \$8.95

Fried Point Judith Calamari with Hot Banana Peppers \$10.50  
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 and Carrots \$9.95

Cherry Tomatoes and Mozzarella Salad with Fresh Basil, Olive Oil and Balsamic Glaze \$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 and Crumbled Bleu Cheese with Raspberry Vinaigrette

Portobello Mushroom, Spinach, and Goat cheese Salad, Crispy Smoked Apple Bacon, Red Onions, Shallots and Whole Grain Mustard Vinaigrette \$9.95

\* 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 \$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

California Sandwich \$8.95 Add grilled chicken \$3.00

Avocado, Sprouts, Romaine, 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 \$11.95

## NEW ENGLAND COMFORTS

Pan Roasted Chicken Marsala \$16.95

Topped with Mushrooms, served with Garlic Mashed Potatoes and Garden Vegetables

Slow Simmered Classic Yankee Pot Roast \$16.95

Garlic Mashed Potatoes, Garden 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

Garlic Mashed Potatoes & Caper Beurre Blanc Sauce

Traditional Chicken Breast Pot Pie \$15.95

With Garden Vegetables under a Home Style Pastry Crust

## 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

Wild Mushroom Ravioli \$12.95

In Parmesan Cream sauce and topped with Chives and Shitake Mushrooms

Gulf Jumbo Shrimp over Spaghetti \$19.95

Fresh Basil, Vodka Sauce and Garlic Toast

## FINFISH AND SHELLFISH

- Blackened Atlantic Salmon \$19.95  
With Vanilla Bourbon butter, Asparagus, and Garlic Mashed Potatoes
- Pecan Crusted Rainbow Trout \$17.95  
With Brown Butter Sauce, served over a bed of Julienne Vegetables
- Grilled Fresh Water Catfish \$17.95  
With Passion Fruit Vinaigrette, Jasmine Rice, and Baby Spinach
- New Bedford Fried Haddock Fish and Chips \$16.95  
Confetti Cole Slaw and French Fries
- Baked Jumbo Shrimp Stuffed with Blue Crab \$24.95  
Over Steamed Rice with Garden Vegetables

## FROM THE GRILL

- Grilled Vegetable Plate \$13.95  
Asparagus, Squash, Portobello Mushroom, Baby Carrots and White Bean Ragout
- Half a Slab of BBQ Baby Back Ribs \$16.95  
With Shoestring Fries, Onion Crisp and Confetti Cole Slaw
- Grilled Sage Herb Pork Chops \$16.95  
With Butter Squash Puree, Sage, Braised Red Cabbage topped with Apple Sauce
- \*"Butcher's Cut" Hanger Steak \$18.95  
Caramelized Onions, Demi Glaze, Potato Leek Puree and Crispy French Green Beans
- \*Grilled New York Sirloin Steak \$26.95  
In a Bordelaise Sauce, Garlic Mashed Potatoes and Spinach
- \*Pan Seared Filet Mignon \$26.95  
With Crumbled Bleu Cheese, Bordelaise Sauce, Grilled Asparagus and Garlic Mashed Potatoes
- \*Surf n' Turf \$34.95  
\*Filet Mignon and 3 Baked Jumbo Stuffed Shrimp  
Served with Whipped Idaho Potatoes, Garden Vegetables and Topped with Mushrooms

## SIDES

Garlic Mashed Potatoes	\$3.95
Country Herb Stuffing	\$3.95
Jumbo Baked Potato with Sour Cream and Butter	\$3.95
Fresh Asparagus with Hollandaise	\$4.95
Shoestring French Fries	\$3.95
Sautéed Savoy Spinach	\$3.95
Steamed Jasmine Rice	\$3.95

\* Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness

18% Gratuity will be automatically included to parties of 8 or larger.