

## Soups & Salads

### New England Clam Chowder

*Chef's signature recipe*

9

### Roasted Chicken Tortilla Soup

*Avocado and pico de gallo*

8

### A1

*Locally grown greens, cucumbers, heirloom tomatoes and white balsamic dressing*

8

### Traditional Cobb Salad

*Grilled chicken, smoked bacon, egg, avocado, blue cheese and tomatoes, tossed with lemon-Dijon dressing*

17

### Boston Bibb

*Sliced red onions, garbanzo beans, cherry tomatoes and white balsamic vinaigrette*

10

### Roasted Baby Beets

*Truffle sherry vinaigrette, goat cheese mousse*

10

### Caesar Salad

*Chopped romaine lettuce, traditional dressing, fresh Parmesan, white anchovy and a warm garlic crouton*

**Plain 10 Chicken 15**

**Shrimp 18 Crab Cake 20**

## Appetizers

### Yellow Fin Tuna

*Grilled and sliced, yellow tomatoes, olive caper tapenade, pickled fennel*

16

### Potato Lobster Croquet

*Purple Peruvian with lobster and mango sauce*

15

### Local Cheddar

*Locally crafted aged cheddars, crispy grilled flatbread*

12

### Chicken and Duck Pate

*Chicken and duck mousse with truffles, pickled onion, cornichons, crispy baguette*

12

### Panko Chicken Fingers

*Fried, sweet and sour sauce*

12

### Fried Calamari

*Mesclun greens, lemon dressing and garlic aioli*

13

### Sam Adams Shrimp

*Poached in Sam's Seasonal, horseradish aioli*

16

### Shrimp & Scallop Ceviche

*Serrano Chili and citrus marinated, whole grain flat bread*

12

## Lighter Fare

### English-Style Club Sandwich

*Shaved turkey, smoked bacon, fried egg and Dijon spread*

14

### Shrimp Scampi

*Extra large shrimp, garlic herb butter and crispy crouton*

18

### Angus Burger

*8 oz grilled burger, crisp lettuce, sliced tomato and red onion, French fries and mustard herb dip*

14

### Chicken Al Pastor Quesadilla

*Corn and flour tortilla filled with pulled chicken, Oaxaca cheese and roasted tomato salsa. Served with sour cream*

12

### Tortilla Chips

*Black bean and roasted tomato salsas, nacho cheese sauce*

12

### Meatloaf

*Tasso seasoned, roasted garlic and cipolin onions, Chipotle ketchup and corn red pepper relish*

16

### Butcher's Block

*Piquillo peppers, saucisson, Manchego, Bresaola, Spanish olives, prosciutto and grilled crostini*

16

### Roasted Chicken Sausage

*Apple chicken sausage, preserved apples, Vidalia onions and Baby bell peppers*

14

### Fish n Chips

*Beer battered with crispy cole slaw, homemade tartars sauce*

18

### Duck Confit Salad

*Savory porcini bread pudding, chef's greens and ricotta salata, honey orange vinaigrette*

18

### Chicken Sandwich

*Grilled chicken on ciabatta, sliced tomato, crisp lettuce and herb spread. Served with a fresh cucumber salad*

14

## Entree

<b>Folded Ravioli</b>	<b>18</b>
<i>Spinach pasta, zucchini, summer squash, fresh ricotta, pine nuts and golden raisins, fileto di pomodoro</i>	
<b>Fisherman's Pie</b>	<b>21</b>
<i>Shrimp, cod, scallop and lobster, potato parmesan crust</i>	
<b>George's Banks Cod</b>	<b>24</b>
<i>Potato chip crusted, Broccoli, lemon thyme butter</i>	
<b>Orecchiette Pasta</b>	<b>21</b>
<i>Spicy sausage, broccoli rabe, cherry tomatoes and garlic</i>	
<b>Mango Glazed Salmon</b>	<b>22</b>
<i>Tatsoi with crème fraiche drizzle</i>	
<b>Grilled Beef Filet*</b>	<b>4oz / 28    8oz / 34</b>
<i>Pan roasted potato, grilled portabella, merlot demi glace</i>	
<b>Salted Roasted Chicken</b>	<b>24</b>
<i>Naturally raised boneless half chicken, caramelized cipolin onion jus, thyme essence</i>	
<b>Grilled Scallops</b>	<b>26</b>
<i>Peppered bacon wrapped, wilted arugula</i>	
<b>Swordfish Steak</b>	<b>24</b>
<i>Wood grilled, garlic butter basted, grilled nectarines and toasted hazelnuts</i>	
<b>Sirloin Steak*</b>	<b>32</b>
<i>Homemade steak sauce, caramelized onions</i>	
<b>Posole Spiced Pork Tenderloin*</b>	<b>22</b>
<i>Roasted Squash, Sweet Pepper and Queso Fresco</i>	
<b>Roasted Lamb Loin and Chick Pea Crepe*</b>	<b>24</b>
<i>Watercress, Cherry Mint Vinaigrette</i>	

## Sides

Buttermilk Mashed Potatoes	5	Roasted Vegetable Mash	5	Marbled Potatoes	5
Chef's Vegetable	5	New England Pilaf	5	Swiss Chard	6
Macaroni & Cheese	6	Boston Baked Beans	6	Lemon Risotto	6

## Desserts

Boston Cream Pie	9
Pumpkin Cheesecake	10
Double Chocolate Mousse Cake	10
Mascarpone Raspberry Almond Sponge	10
Individual Apple Pie	9
Ultimate Chocolate Fondue	12
Today's Offerings of Ice Creams and Sorbets	7

## Going to the Show...

Pre-Theater Special  
Offered Daily 5pm-8pm

Select one Entrée  
~start~

Clam Chowder, Tortilla Soup ,  
A1 Salad or Caesar Salad  
~add~

One Side dish  
~finish~

Boston Cream Pie or Individual Apple Pie

**\$15 +price of Entree**  
*(please no substitutions)*

Parties of Six or more will be subject to an 18% Service Charge for the server

\* The Massachusetts Health Code requires the following consumer advisory on all menus:

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, if you have certain medical conditions