

Welcome To  
**The Red Lion Inn 1704**

**\*\*50% off Entire Food Menu\*\***

**Appetizers**

**Toasted Almond Butter Mussels**

mussels steamed with white wine,  
 fresh herbs mounted with toasted  
 almonds, garlic, & butter

~~20~~ 9.95

**Wild Mushroom Strudel**

sweet & savory combination of  
 earthy seasonal mushrooms,  
 sautéed garlic & olive oil,  
 tossed with chevre goat cheese

~~20~~ 9.95

**Grilled Beef Skewer**

tender marinated beef,  
 drizzled with a soy gastrique,  
 mixed greens with lemon & olive oil

~~20~~ 9.95

**Savory Baby Back Pork Ribs (3)**

fall off the bone braised baby backs, char grilled  
 finished & dressed with  
 house made rosemary BBQ sauce

~~20~~ 9.95

**Soups**

**New England  
 Clam Chowder**

house made  
~~10~~ 4.95

**Calamari Summer Provencal Soup**

sautéed in extra virgin olive oil,  
 blended with a variety of herbs, & simmered with  
 white wine

~~10~~ 4.95

**Salads**

**Caprese Heirloom Salad**

thick cut tomatoes served with sliced buffalo  
 mozzarella, topped with extra virgin olive oil, & a  
 hint of sea salt

~~10~~ 4.95

**Iceberg Wedge**

crisp wedge of iceberg lettuce served with creamy  
 blue cheese dressing, sliced tomatoes, bacon, & basil

~~10~~ 4.95

# Summertime Favorites

**German Entrees**

**Beef Rouladen**

with red cabbage

~~27~~ 13.95

**Beef Sauerbraten**

with red cabbage

~~27~~ 13.95

**Bratwurst**

with sauerkraut & potato salad

~~15~~ 7.95

**Red Lion Inn Burger**

(12oz sirloin)

Char Grilled Burger  
 Served on a French Roll

Topped with your Choice:

lettuce, tomato, onions, pickles,  
 sautéed mushrooms

american cheese, cheddar cheese,  
 or blue cheese

~~16~~ 7.95

**Fried Seafood**

**Fried Clams**

local clams fried crispy  
 & served with tartar sauce

~~26~~ 12.95

**Fish and Chips**

deep fried crispy white fish  
 served with house made rosemary French fries, &  
 tartar sauce

~~16~~ 7.95

**Chicken Crispers**

house made chicken crispers  
 served with French fries

~~16~~ 7.95

# \*\*50 off Entire Food Menu\*\*

## Entrees

### Rosemary BBQ Baby Back Ribs

fall off the bone tender pork ribs, grilled & braised with Rosemary BBQ sauce, served with red bliss potato salad & coleslaw

~~24~~ 11.95

### Citrus Soaked Atlantic Salmon

Marinated, served with roasted potatoes, seasonal vegetables & finished with a mango salsa

~~28~~ 13.95

### Boiled Lobster

with roasted potatoes & seasonal vegetables

~~24~~ 11.95

### Crab Stuffed Whole Lobster

pre-cracked, baked lobster filled with fresh shrimp & crab meat stuffing, served with roasted potatoes, & seasonal vegetables

~~24~~ 11.95

### Pan Seared Dover Sole

Pan crisp Dover Sole

Served with Seasonal Vegetables, mashed bliss potatoes  
Finished with tomato, parsley, & white wine lemon butter sauce

~~28~~ 13.95

### Steak Frites

A citrus, soy, & horseradish marinated skirt steak served with white truffle hand-tossed French fries & grilled asparagus

~~28~~ 13.95

### Fusilli Con Pollo

Diced grilled chicken tossed with extra virgin olive oil  
Served with dices heirloom tomatoes, buffalo mozzarella & a variety of herbs  
with spiral pasta

~~24~~ 11.95

### Chicken Milanese

Parmesan & rosemary crusted cutlet topped with an arugula salad, shaved red onions, & heirloom tomatoes, dressed with fresh lemon juice & olive oil

~~26~~ 12.95

### Summer Schnitzel

traditional breaded cutlet topped with an arugula & tomato heirloom salad, served with roasted potatoes

~~24~~ 11.95

### 12oz Hand Cut Sirloin

served with mashed potatoes, seasonal vegetables, & a light veal demi glaze

~~30~~ 11.95

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### Children's Menu

all children's meals come  
with one small soda  
& a kid sundae

#### Chicken Fingers

with French fries  
~~8~~ 3.95

#### Grilled Cheese

with French fries  
~~8~~ 4.50

#### Kid's Burger

with French fries  
~~8~~ 3.95

#### Pasta with Butter

~~8~~ 3.95

### Coffee

Coffee  
2.50

Espresso  
3.50

Cappuccino  
4.50

### Desserts

#### Strawberry Shortcake

with vanilla ice cream  
& whipped cream  
~~8~~ 4.5

#### Neapolitan Triple Scoop Sundae

with fudge, whipped cream, & sprinkles  
~~8~~ 3.95

#### Rustic Apple Tart

with caramel & whipped cream  
~~8~~ 3.95

#### Chocolate du Jour

a selection made by the chef  
with whipped cream  
~~8~~ 4.5

### Sides

Fries  
~~8~~ 2.95

Roasted Potatoes  
~~8~~ 2.95

Vegetables  
~~8~~ 2.95

Pasta  
~~8~~ 2.95

### Champagne

Codorniu Raventes Brut N.V. Cava Spain

12/gl 45/btl

Charles Heidsieck Brut Reserve

65

Heidsieck Monopolr Blue Top

75

Joseph Perroer Cuvee Royale

75

Moet Chanon White Star

85

Duval Leroy Blanc De Chardonnay 1998

100

Taittinger Comtes De Champagne 1998

225

Dom Perignon 2000

320

Dom Perignon 1980

750