

Appetizers to Start

TAVERN RELISH TRAY	5.00	SHRIMP COCKTAIL	8.00
FRENCH ONION SOUP	5.00	FRIED OYSTERS	9.00
STUFFED MUSHROOM CAPS	7.00	FRIED CALAMARI	8.00
BLACKENED SEA SCALLOPS	8.00	ARTICHOKE FRANCAISE	7.00
FRIED MOZZARELLA	7.00	CLAMS CASINO	8.00
OYSTER ROCKEFELLER	8.00	ESCARGOTS	8.00

CHEF CHOICE APPETIZER PLATTERS FOR 6, 8 OR 10 PEOPLE ARE AVAILABLE

From the Garden

GRAND CAESAR SALAD FOR TWO	9.50
GRILLED CHICKEN CEASAR SALAD	17.50
BLACKENED SALMON SALAD	20.00

Here at Storrowton Tavern we use the finest ingredients available, from the choicest cuts of meat and fresh poultry, to the highest quality seafood in New England. Every item is handled with extreme care and prepared to your individual liking. If you don't find your favorite dish on our menu, please ask your server. We will do our utmost to assure you an enjoyable dining experience.

Vinnie Calvanese
Executive Chef

Beefsteaks and Specialties

YANKEE POT ROAST	17.00
<i>A traditional New England favorite "this one is the reason we're here"</i>	
ROAST RIB OF BEEF	20.00
<i>Slow roasted every Friday and Saturday with a homemade popover & au jus</i>	
BROILED FILET MIGNON	26.00
<i>Extra tender, flame broiled with tavern finesse served with béarnaise sauce</i>	
PETITE FILET MIGNON	22.50
<i>A smaller version of the classic served with béarnaise sauce</i>	
NEW YORK SIRLOIN STEAK	23.00
<i>A choice cut of sirloin grilled to perfection with caramelized onions</i>	
JACK DANIELS STEAK	24.50
<i>Pan seared peppered sirloin steak in a Jack Daniels cream sauce with mushrooms</i>	
BEEF MARSALA	24.00
<i>Pan seared tenderloin medallions with mushrooms, scallions and roasted red peppers in a Marsala wine sauce</i>	
SURF & TURF	27.00
<i>A filet mignon steak coupled with baked stuffed shrimp served with béarnaise sauce</i>	
CHATEAU BRIANDE FOR TWO	60.00
<i>20 OZ Filet mignon served on a plank with sautéed mushrooms, fried onion rings & fresh vegetables surrounded by piped whipped potato served tableside. A 6-hour notice is required.</i>	
ROAST DUCK L'ORANGE	20.00
<i>A slow roasted crispy duck served with our Grand Marnier orange sauce</i>	
LAMB OF THE DAY	24.00
<i>Please ask your server the chef's lamb special of the day</i>	
VEAL FRANCAISE	20.00
<i>Tenderized veal sautéed in a light lemon wine sauce</i>	
VEAL OSCAR	25.00
<i>Tender medallions of veal topped with lobster meat & béarnaise sauce served w/ grilled asparagus spears.</i>	
ROAST PORK TENDERLOIN w/ a brandied apricot sauce	18.00
VEGETABLE COMPOSÉ	17.00
<i>A medley of potato, rice, house and seasonal vegetables. A vegetarian's delight.</i>	

Our Tastes in Poultry

CHICKEN FRANCAISE	18.00
<i>Boneless breast of chicken sautéed in a light lemon wine sauce</i>	
OLD FASHIONED CHICKEN POT PIE	17.00
<i>The old-fashioned recipe made from scratch served in a puff pastry shell</i>	
ROAST NATIVE BREAST OF TURKEY	17.50
<i>All white meat turkey with herb stuffing and a rich stock sauce, a holiday feast every day</i>	
GRILLED CHICKEN ALFREDO	18.00
<i>A generous serving of tender grilled chicken with scallions, roasted red peppers & broccoli in Vinnie's Alfredo sauce tossed with penne pasta</i>	
CHICKEN MARSALA	18.00
<i>A delicate combination of scallions, tomatoes, red peppers, roasted garlic & wild mushrooms in a rich stock sauce makes this dish a long time favorite</i>	

From the Sea

BAKED BOSTON SCROD	18.50
<i>A true New England custom</i>	
FRESH SEA SCALLOPS	20.00
<i>Sweet plump dry deep sea scallops prepared fried or broiled</i>	
SHRIMP & SCALLOP SCAMPI	20.00
<i>The finest shrimp & sea scallops sautéed with scallions, roasted red peppers & capers in a garlic wine sauce served over angel hair pasta</i>	
FRESH SALMON FILET	20.00
<i>Delicately broiled or lightly blackened</i>	
MAINE STYLE SEAFOOD CASSEROLE	23.00
<i>A delightful blend of lobster, shrimp, scallops & scrod baked with Gorgonzola and crumb topping.</i>	
BAKED STUFFED SHRIMP	20.00
<i>Four jumbo shrimp with a homemade snow crabmeat stuffing, truly a house specialty</i>	
SEAFOOD ALFREDO	22.00
<i>A generous portion of shrimp, scallops, crawfish & lobster meat in Vinnie's Alfredo sauce with scallions, roasted red peppers and baby spinach tossed with penne pasta</i>	
SEAFOOD FRA DIAVOLO	25.00
<i>Deep sea scallops, shrimp, calamari, crawfish & green tip mussels in a zesty Cabernet sauce served on angel hair pasta. Bring your appetite for this one.</i>	
FRIED OYSTERS	19.00
<i>Served with homemade tarter & cocktail sauce</i>	
YELLOWFIN TUNA	19.00
<i>Please ask you server the chef's tuna special of the day.</i>	
COQUILLES ST. JACQUES	19.00
<i>This special dish is our mom's favorite, it consists of scallops in a creamy Mushroom sherry wine sauce in a casserole dish with piped whipped potato</i>	

A PLATE CHARGE OF 8.00 TO SHARE YOUR DINNER INCLUDES A SALAD & POTATO CHOICE

*Please be reminded the consumption of raw or undercooked foods may cause illness *
An 18% gratuity will automatically be added for parties of six or more

BAKED POTATO	2.00	FRENCH FRIES	2.00
TWICE BAKED POTATO	2.00	SAUTEED SPINACH	2.00
SAUTEED MUSHROOMS	1.00	GRILLED ASPARAGUS	4.00
STEAMED BROCCOLI	2.00	CARMALIZED ONIONS	2.00