



**APPETIZERS**

- Onion Soup Gratinee**.....\$5.50  
**Soup du Jour**..... \$3.25/cup \$4.25/bowl
- Stuffed Portobello Mushroom** *baked with bleu cheese–nut salsa*..... \$8.25  
**Fried Calamari** *with marinara sauce*..... \$8.95  
**Baked Stuffed Clams** *broiled with garlic butter*.....\$9.95  
**Little Neck Clams** *a dozen steamed in garlic butter or on the half shell*.....\$12.95  
**Crispy Shrimp** *with sweet & spicy sauce*.....\$11.95  
**Crispy Chicken Wings** *with buffalo hot sauce, barbecue, or thai chili*.....\$10.50  
**House Made Falafel Fritter** *with tzatziki sauce*.....\$7.95  
**Shrimp Cocktail** *with a tangy horseradish sauce*.....\$9.95  
**Fried Mozzarella** *with marinara*.....\$6.95  
**Steamed Mussels** *choice of bianco, marinara, brussels or brugge*.....\$9.95

**SALADS**

- Caeser** *romaine, classic caeser dressing and croutons (with or without anchovies)*....\$8.95  
**Garden Salad** *baby greens with cucumber, shredded carrot, red cabbage, peppers and red onion. balsamic vinaigrette or bleu cheese dressing*.....\$6.95  
**Belgian Endive Salad** *endive, baby greens, onions, red peppers, candied walnuts apples and bleu cheese tossed with a honey mustard dressing*.....\$12.95  
**Tuscan Kale Salad** *chiffonade of kale, pine nuts, sundried berries and shaved parmesan tossed with a sherry vinaigrette*.....\$12.95  
**Iceberg Wedge** *blue cheese dressing, red onion, and walnuts*.....\$9.95

**ADD TO YOUR SALAD:**

- |                                    |   |
|------------------------------------|---|
| <b>Grilled Chicken</b> .....\$6.00 | <b>Roasted Portobello</b> .....\$5.00   |
| <b>Grilled Shrimp</b> .....\$9.00  | <b>Grilled Salmon Filet</b> .....\$9.00 |
| <b>Falafel</b> .....\$6.00         | <b>Sliced Steak</b> .....\$8.00         |

## ENTREES

*All entrees served with salad, bread and butter*

### PASTA

<b>Shrimp Fra Diavolo</b> <i>with linguini</i> .....	\$19.95
<b>Spaghetti and Meatballs</b> <i>or with sausage</i> .....	\$16.95
<b>Penne A La Vodka</b> .....	\$16.95
<b>Penne Schmatta</b> <i>garlic, portobello, sundried tomato, tuscan kale and pecorino romano</i> ...	\$17.95
<b>Linguini with Clam Sauce</b> <i>choice of marinara or bianco</i> .....	\$19.95
<b>Zuppa di Pesce</b> <i>clams, mussels, shrimp, scallops, calamari in marinara or bianco</i> .....	\$26.95
<b>Chicken Bolognese</b> <i>over penne</i> .....	\$17.95
<b>Lasagna</b> <i>layers of sausage, tomato sauce, mozzarella and herbed ricotta cheese</i> .....	\$18.95
<b>Eggplant Parmigiana</b> <i>casserole with basil, fresh mozzarella and tomato sauce</i> .....	\$16.95
<b>Jumbo Cheese Ravioli</b> <i>with marinara</i> .....	\$16.95

### TRADITIONAL SPECIALITIES

*Served with mashed potato and vegetable unless noted*

**Chicken** \$17.95 ~ **Veal** \$23.95 ~ **Shrimp** \$19.95

**Parmagiana** *with marinara and melted mozzarella served over pasta*

**Piccata** *sautéed with white wine, capers, lemon and artichoke hearts*

**Francais** *herbed egg battered with white wine lemon sauce*

**Marsala** *sautéed with portobello mushrooms and wine*

### SEAFOOD

*Broiled in choice of garlic butter or olive oil*

*Served with rice and vegetable*

<b>Belgian Mussel Pot</b> <i>bianco, marinara, brussels or brugge with pasta or fries</i> .....	\$18.95
<b>Fish and Chips</b> <i>fresh fish filet served crispy with coleslaw and hand cut fries</i> .....	\$16.95
<b>Shrimp and Chicken Pesto</b> <i>sautéed with tomato, garlic, basil and cream</i> .....	\$19.95
<b>Broiled Salmon Filet</b> <i>with tzatziki sauce</i> .....	\$19.95
<b>Jumbo Shrimp</b> <i>sautéed scampi or deep fried</i> .....	\$19.95
<b>Sea Scallops</b> <i>broiled or deep fried</i> .....	\$25.95
<b>Seafood Stuffed Shrimp</b> <i>with garlic butter sauce</i> .....	\$19.95
<b>Tilapia Neopolitan</b> <i>or oreganata</i> .....	\$16.95
<b>Fisherman's Platter</b> <i>broiled or fried: clams, shrimp, scallops, and fresh fish filet</i> ...	\$24.95

**MEAT**

*Served with mashed potato and vegetable, unless noted*

- Steak Au Poivre** pan seared strip steak with a brandy peppercorn brown sauce.....\$26.95
- Sliced Sirloin** with garlic butter.....\$19.95
- Dutch Pork Chops** boneless chops sautéed with shallot-candied ginger sauce.....\$18.95
- Home Made Meatloaf** with brown gravy.....\$16.95
- Roast Half Duck** served with sauce du jour.....\$22.95
- Pork Jaeger Schnitzel** with mushroom sauce, red cabbage & potato pancakes.....\$17.95
- Polish Goulash** pork, beef and vegetables in a savory gravy over egg noodles .....\$18.95

**BURGERS & GRINDERS**

*Served with coleslaw, pickle and choice of fries or salad  
All buns toasted with garlic butter*

- 8oz Beef Burger** with fresh lettuce, sweet pickles, onion and tomato.....\$12.95
- House Made Veggie Burger** with fresh lettuce, onions and tomato.....\$10.95
- New England Fish Po' Boy** crisp lettuce, onion, tomato and tartar sauce.....\$11.95
- Sliced Steak French Dip** with swiss on french bread with a side of onion soup.....\$14.95
- Chicken Parmesan** on french bread with side of marinara.....\$11.95
- Asian Roast Pork** on a garlic toasted roll with sweet chili sauce.....\$10.50

**ADD A TOPPING FOR \$1**

- bleu cheese
- cheddar cheese
- grilled portobello mushrooms
- swiss cheese
- caramelized onions

**FLATBREAD PIZZA**

*thin crust and stone baked*

- Margherita** tomato sauce, basil, and fresh mozzarella.....\$9.95
- Romanesca White** ricotta, garlic, rosemary and fresh sliced tomato.....\$12.95
- Iberian** dry aged chorizo, fresh tomato sauce and mozzarella.....\$13.95
- Medditerranean** olives, red peppers, artichoke hearts and mozzarella.....\$12.95

**SIDES**

- Potato Pancakes**.....\$5.00
- French Fries**.....\$4.00
- Mashed Potatoes**.....\$4.00
- Cole Slaw**.....\$3.00
- Red Cabbage**.....\$3.00
- Vegetables**.....\$3.00

**KIDS MENU**

\$7.95

*includes ice cream*

**Cheese Ravioli** *with tomato sauce*  
**Fried Chicken Strips** *with french fries*  
**Spaghetti and Meatballs** *or butter and cheese*  
**Chicken Parmigiana** *with spaghetti*

**SPECIAL NIGHTS**

**Wednesday**

*Wing Night*

**Thursday**

*Lobster Night*

**Friday and Saturday**

*Prime Rib*

**Sunday**

*Roast Turkey Dinner*

**Early Birds**

*Wednesday and Thursday 5-6 pm*

*Sunday 1-5 pm*

**At the Reservoir Inn we embrace the ‘farm-to-table’ philosophy  
by trying to source and utilize as much locally grown produce  
and farm fresh products as the seasons provide.**

**PRIVATE ACCOMMODATIONS FOR UP TO FIFTY**

*The Reservoir Inn specializes in holiday parties, memorial gatherings, anniversaries,  
birthday parties, wedding rehearsals, lunch meetings, corporate meetings, religious  
celebrations or any of your social event needs!*

*Share Plate charge - \$5*

*Bring your own dessert - \$1 per plate*

*Tables of 8 or more – 18% gratuity applied*

*Tables of 8 or more – no separate checks*