



**APPETIZERS**

- Onion Soup Gratinée**.....\$5.00  
**Soup du Jour**..... \$3.00/cup \$4.00/bowl
- Stuffed Portobello Mushroom** baked with bleu cheese – nut salsa..... \$7.95  
**Fried Calamari** with marinara sauce..... \$8.95  
**Baked Stuffed Clams** clams, assorted seafood and herb stuffing.....\$7.95  
**Little Neck Clams** (10) steamed in garlic butter or on the half shell.....\$10.95  
**Crispy Shrimp** with sweet & spicy sauce..... \$8.95  
**Local Venison Kielbasa** served grilled with tangy slaw and mustard..... \$7.95  
**Crispy Chicken Wings** (10) with buffalo hot sauce, BBQ, or thai chili.....\$8.95  
**House made Falafel Fritter** with tzatziki sauce.....\$6.95  
**Shrimp Cocktail** with a tangy horseradish sauce.....\$9.95  
**Fried Mozzarella** with marinara.....\$6.95
- Steamed Mussels:**  
*bianco or marinara*.....\$7.95/appetizer or \$17.95/dinner with pasta  
*brussels or brugge*.....\$7.95/appetizer or \$18.95/dinner with french fries

**SALADS**

- House Salad** baby greens with cucumber, shredded carrot and red cabbage.....\$4.00  
**Ceaser** classic caesar dressing and croutons (with or without anchovies).....\$7.00  
**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  
**Arugula Salad** baby arugula, cucumber, onions, olives, sundried tomatoes and pecorino romano with a lemon vinaigrette.....\$11.95

**ADD TO YOUR SALAD:**

- |                                    |   |
|------------------------------------|---|
| <b>Grilled Chicken</b> .....\$5.00 | <b>Crumbled Bleu Cheese</b> .....\$1.00 |
| <b>Grilled Shrimp</b> .....\$6.00  | <b>Grilled Salmon Filet</b> .....\$6.00 |
| <b>Falafel</b> .....\$4.00         | <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> .....	\$18.95
<b>Spaghetti and Meatballs</b> <i>or with Italian sausage</i> .....	\$14.95
<b>Penne A La Vodka</b> .....	\$14.95
<b>Penne Schmatta</b> .....	\$15.95
<i>sautéed with garlic, olive oil, portobello, sundried tomato, tuscan kale and pecorino romano</i>	
<b>Linguini with Clam Sauce</b> <i>choice of marinara or bianco</i> .....	\$18.95
<b>Shrimp and Scallop Primavera</b> <i>in tarragon cream sauce over linguini</i> .....	\$21.95
<b>Zuppa di Pesce</b> .....	\$22.95
<i>clams, mussels, shrimp, scallops, calamari, and fish filet steamed in marinara or bianco herb sauce</i>	
<b>Chicken Bolognese</b> <i>over penne</i> .....	\$14.95
<b>Lasagna</b> <i>with meat, cheese and tomato sauce</i> .....	\$15.95
<b>Eggplant Parmigiana</b> <i>casserole with basil, fresh mozzarella and tomato sauce</i> .....	\$15.95
<b>Jumbo Cheese Ravioli</b> <i>with marinara</i> .....	\$15.95

### TRADITIONAL SPECIALITIES

*Served with mashed potato and vegetable unless noted*

<b>Chicken Parmagiana</b> <i>served with pasta</i> .....	\$15.95
<b>Chicken Piccata</b> <i>sautéed with white wine, capers, lemon and artichoke hearts</i> .....	\$16.95
<b>Chicken Francais</b> <i>with white wine lemon sauce</i> .....	\$15.95
<b>Chicken Marsala</b> <i>sautéed with portobello mushrooms and wine</i> .....	\$15.95

*~free range veal~*

<b>Veal Parmagiana</b> <i>served with pasta</i> .....	\$21.95
<b>Veal Piccata</b> <i>sautéed with white wine, capers, lemon and artichoke hearts</i> .....	\$22.95
<b>Veal Francais</b> <i>with white wine lemon sauce</i> .....	\$21.95
<b>Veal Marsala</b> <i>sautéed with portobello mushrooms and wine</i> .....	\$21.95

### SEAFOOD

*Broiled in choice of garlic butter or herbal olive oil  
Served with rice and vegetable*

<b>Tilapia Filet</b> <i>broiled oreganata or deep fried</i> .....	\$16.95
<b>Shrimp and Chicken Pesto</b> <i>sautéed with tomato, garlic, basil and cream</i> .....	\$18.95
<b>Broiled Salmon Filet</b> <i>with tzatziki sauce</i> .....	\$19.95
<b>Broiled Jumbo Shrimp Scampi</b> <i>or deep fried</i> .....	\$18.95
<b>Sea Scallops</b> <i>broiled or deep fried</i> .....	market price
<b>Seafood Stuffed Shrimp</b> <i>with garlic butter sauce</i> .....	\$19.95
<b>Scrod Filet Neopolitan</b> <i>or oreganata</i> .....	\$16.95
<b>Shrimp Francais</b> <i>sautéed with a light egg batter and lemon sauce</i> .....	\$18.95
<b>Fisherman's Platter</b> .....	\$21.95
<i>broiled or fried Maine style: clams, shrimp, scallops, and fresh fish filet</i>	

**MEAT**

*Served with mashed potato and vegetable, unless noted*

- Hanger Steak Frites** add bleu cheese–nut salsa for \$2.....\$19.95
- Hanger Steak Au Poivre** pan seared with a brandy peppercorn brown sauce.....\$21.95
- Sliced London Broil** with au jus.....\$17.95
- Dutch Mother-in-Law’s Pork Chops**.....\$17.95  
*boneless chops sautéed with shallots, candied ginger and white wine demi-glace*
- Roast Half Duck** served with sauce du jour.....\$21.95
- Pork Jaeger Schnitzel** with mushroom sauce, potato pancake and red cabbage.....\$16.95
- Grandma’s Goulash** pork, beef and vegetables in a savory broth over noodles .....\$16.95

**PLATTERS**

*Single dish served as is*

- Fish and Chips** fresh fish filet served crispy with coleslaw and hand cut fries.....\$13.00
- Local Venison Kielbasa** over red cabbage with mashed potatoes.....\$14.00
- Homemade Meatloaf** with gravy, mashed potatoes and vegetables.....\$13.00
- Polish Goulash** with buttered noodles.....\$14.00

**SANDWICHES**

*Served with coleslaw, pickle and choice of fries or salad  
All on toasted ciabatta roll, unless noted*

- Half Pound Angus Beef Burger** with fresh lettuce, onion and tomato.....\$9.95
- Chicken Parmigiana** on toasted french bread.....\$9.95
- Venison Kielbasa Rueben** with tangy slaw, swiss cheese, and russian dressing.....\$9.95
- Sliced Steak French Dip** on french bread with a side of french onion soup.....\$12.95
- New England Fried Fish Po’ Boy** crisp lettuce, tangy slaw and tartar sauce.....\$9.95
- Falafel** on a bun with lettuce, tomato, cucumber, onion and tzatziki sauce.....\$8.95
- Asian Roast Pork** on a garlic toasted roll with sweet chili sauce.....\$9.95

**ADD A TOPPING FOR \$1**

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

**PIZZA**

*thin crust and stone baked*

- Margherita** tomato sauce, basil, and fresh mozzarella.....\$8.95
- Goat Cheese** with fig jam, rosemary and arugula.....\$11.95
- Sausage and Pepperoni** with fresh tomato sauce and mozzarella.....\$10.95
- Eggplant Rollatini** with tomato sauce, olives, sundried tomatoes and mozzarella...\$10.95

**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**

\$6.95

*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*  
*~or~*  
*Sauerbraten*

**Early Birds**  
*Wednesday through Saturday 5-6 pm*  
*Sunday 1-5 pm*

**At the Reservoir Inn we embrace the ‘farm-to-table’ philosophy,  
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 - \$3*  
*Bring your own dessert - \$1 per plate*  
*Tables of 8 or more – 18% gratuity applied*  
*Tables of 8 or more – no separate checks*