



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:

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|------------------------------------|---|
| Grilled Chicken\$6.00 | Roasted Portobello\$5.00 |
| Grilled Shrimp\$9.00 | Grilled Salmon Filet\$9.00 |
| Falafel\$6.00 | Sliced Steak\$8.00 |

ENTREES

All entrees served with salad, bread and butter

PASTA

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

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