

Benjamin's Dinner

Appetizers

- Shrimp Cocktail** 8.99 **Escargot Florentine** 7.99 **Clams Casino** 7.99
Butternut Ravioli parmesan cream sauce 7.99
Scallops in Bacon cran-apple chutney 12.99
Baked Stuffed Mushrooms (crabmeat dressing) sun-dried tomato glaze 6.99
Smoked Salmon capers, onion, cream cheese, marble bread points 11.99
Grilled Marinated Shrimp mild chili dipping sauce, carrot & celery sticks 7.99
Fried Calamari hot pepper-ring sauce 5.99
Clams on half-shell 6.99 (1.00 each add'l.) **Oysters** on half-shell 9.99 (1.50 each add'l.)
Seafood Cake (baby shrimp, scallops, crab) over apple-cider slaw. 9.99

Soups / Salads

- Cup N.E. Clam Chowder** 4.99 **Cup Soup du Jour** 3.99
 Crock French Onion Soup 4.99
Caesar Salad 4.99 ***Spinach Salad** (choice of dressing) 6.99
***Cranberry Waldorf Salad** chopped roasted chicken, walnuts, shredded carrots,
chopped apple & celery over romaine; sun-dried cranberry vinaigrette dressing. 12.99

Vegetarian Selections Served with vegetable of the day.

Fresh Vegetable Plate crown tomato filled with roasted red pepper-spinach risotto.
Roasted carrots, seasonal vegetables with maple glazed sweet potatoes. 14.99

**gluten free without risotto; replaced with sautéed spinach and garlic.*

Vegetable Ravioli sautéed with spinach, tomatoes, mushrooms,
in a white wine sauce. 12.99

***Eggplant Napoleon** portabella mushroom, baby spinach, caramelized onions,
sun-dried tomatoes, roasted eggplant & zucchini; fresh mozzarella, balsamic glaze. 12.99

Entrées Served with garden salad, potato or rice, vegetable of the day.

Sole Francaise dipped in egg batter, sautéed in white wine and lemon sauce.
Served with julienne vegetables. 16.99

Sole Oscar herb-crusted fillet of sole topped with lobster; with asparagus
and hollandaise sauce. 22.99

Herb-Crusted Haddock seasoned crumbs, fresh herbs, a touch of white wine. 19.99
**with gluten free crumbs*

Baked Stuffed Shrimp stuffed with seafood dressing; drawn butter. 19.99

**Indicates item is available gluten-free and may require extra time.*

Before placing your order, please inform your server if a person in your party has a food allergy.

Benjamin's Dinner (cont'd.)

Entrées Served with garden salad, potato or rice, vegetable of the day.

- *Sweet Potato Salmon** encrusted with shredded sweet potatoes and maple balsamic vinaigrette **18.99**
- Baked Sea Scallops** fresh tender New Bedford sea scallops tossed in seasoned crumbs, with a touch of chablis (*also available fried*). **21.99**
**with gluten free crumbs*
- Pan-Seared Sea Scallops** with creamed corn sauce; fried shoestring potatoes. **24.99**
- Surf & Turf** two baked stuffed shrimp and an English cut of prime rib with a dollop of horseradish sauce. **25.99**
- Fisherman's Platter** whole clams, scallops, shrimp, haddock, seasoned fries, deep-fried in canola oil, topped with onion rings. Cole slaw & tartar sauce. **25.99**
- Baked Stuffed Lobster** stuffed with the claw meat and a crabmeat & seasoned crumb dressing. (also available boiled.)
2 lb. 35.99 2¼ lb. 39.99 as available, please ask your server.
- Harvest Chicken** breast of chicken stuffed with apples & cheddar, finished in a cranberry glaze. Fresh seasonal vegetables, roasted sweet potatoes. **18.99**
- Chicken & Shrimp Frangelico** sautéed with garlic and tomatoes in a Frangelico cream sauce. Served over angel hair pasta. **19.99**
- Pork Tenderloin** with Apple Jack Brandy sauce, roasted apples and sun-dried cranberries. Autumn vegetable medley & roasted sweet potatoes. **19.99**
- Pan-Seared Pork Chop** 8 oz. pan-seared loin chop with maple-balsamic glaze and a touch of cranberry chutney. Served with butternut ravioli tossed in parmesan cream sauce, & roasted seasonal vegetables. **18.99**
- Veal Benjamin** breaded cutlet baked with sautéed mushrooms, Swiss cheese. **16.99**
- Veal Michelangelo** tender medallions of veal sautéed with garlic, sun-dried tomatoes and fresh dill with a touch of chablis.
Topped with smoked salmon and Swiss cheese. **19.99**
- Tournedos Porto Bleu** two fillets of tenderloin beef sautéed in port wine demi-glace, topped with blue cheese. Asparagus spears, mashed red bliss potatoes. **26.99**
- New York Sirloin** 12 oz. choice sirloin garnished with fried onion strips. **22.99**
**gluten-free without the onion strips*
- *Filet Mignon** broiled tenderloin of beef served with roasted seasonal vegetables.
Choice of **béarnaise* sauce or a beef & port wine demi-glace. **26.99**
- Prime Rib** slow roasted prime rib au jus, served with a home-baked popover and a dollop of horseradish sauce. **14 oz. 26.99 10 oz. 19.99**

*** Indicates item is available gluten-free and may require extra time.**