

The Restaurant at Province Lake

Starters

CALAMARI GIOVANNI \$9.75

TENDER BREADED CALAMARI RINGS TOSSED WITH BANANA PEPPERS IN A WHITE WINE GARLIC BUTTER SAUCE

BAKED STUFFED MUSHROOMS \$9.00

LARGE MUSHROOM CAPS STUFFED WITH CRABMEAT CRACKER CRUMB STUFFING & MELTED PROVOLONE

HUMMUS & PITA \$7.50

MADE TO ORDER PITA CHIPS SERVED WITH HAND BLENDED HUMMUS

CLASSIC FRENCH ONION SOUP \$6.00

CLASSIC BEEF AND ONION BROTH TOPPED WITH CRUSTY SLICED BAGUETTE AND MELTED THREE CHEESE BLEND

THE FARMERS LUNCH \$13.00

A NIGHTLY SELECTION OF CHEF'S CHOICES OF CHEESES, CRACKERS & SPREADS. ASK YOU SERVER FOR TONIGHT'S SELECTIONS.

LOBSTER BRIOCHE \$13.00

MAINE LOBSTER SIMMERED IN A SHERRY CREAM SAUCE DRIZZLED BETWEEN PUFF PASTRY SQUARES

CHICKEN TENDERS \$9.00

PANKO CRUMB BREADED CHICKEN TENDERS SERVED WITH YOUR CHOICE OF DIPPING SAUCE.

SOUP OF THE DAY \$3.50 C \$4.50 B

CRAFTED DAILY IN OUR OWN KITCHEN. ASK YOUR SERVER FOR TODAY'S SELECTION

SHRIMP COCKTAIL \$11.00

ZESTY HOUSE MADE COCKTAIL SAUCE & CHILLED JUMBO SHRIMP

DEMI HOUSE SALAD \$3.50

DEMI CAESAR SALAD \$4.50

PERFECT PRE-DINNER SIZE SALAD

FULL PLATE SALADS

CLASSIC HOUSE SALAD \$6.00

MIXED GREENS WITH CHERRY TOMATOES, RED ONION & SLIVERED CUCUMBER WITH GARLIC BUTTER CROUTONS

With GRILLED CHICKEN \$9.00 With GRILLED STEAK TIPS \$10.00 With GRILLED SHRIMP \$11.00

CLASSIC CAESAR SALAD \$8.00

CRISP ROMAINE LETTUCE, CAESAR DRESSING, GARLIC BUTTER CROUTONS & SHAVED PARMESAN

With GRILLED CHICKEN \$11.00 With GRILLED STEAK TIPS \$12.00 With GRILLED SHRIMP \$13.00

THE COBB \$13.00

A BED OF MIXED GREENS TOSSED IN BALSAMIC VINAIGRETTE, CRUMBLLED BLEU CHEESE, CHOPPED BACON, CHEDDAR CHEESE, HARD BOILED EGG, AVOCADO, CHERRY TOMATOES AND GRILLED CHICKEN

THE FORAGER \$10.00

MIXED BABY GREENS TOPPED WITH PECANS, CANDIED WALNUTS, BLUE CHEESE CRUMBLES, MANDARIN ORANGES, DRIED CRANBERRIES AND CHEDDAR CHEESE. **BLUE CHEESE, RANCH, RASPBERRY VINAIGRETTE, PARMESAN PEPPERCORN, ITALIAN, 1000 ISLAND, BALSAMIC VINAIGRETTE, GOLDEN ITALIAN**

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SANDWICHES & BURGERS

RANCHERO CHICKEN SANDWICH \$9.75

DEEP FRIED BONELESS CHICKEN BREAST, MONTEREY JACK, BACON, RANCH, LETTUCE, TOMATO, RED ONION

MEDITERRANEAN VEGETABLE WRAP \$9.00

ARTICHOKE HEARTS, SPINACH, ROASTED RED PEPPERS, RED ONION, TOMATO, & FETA TOSSED IN BALSAMIC

CLASSIC FRENCH DIP \$11.00

SHAVED PRIME RIB, SWISS CHEESE, TOASTED SUB ROLL, AU JUS FOR DIPPING

RAJUN CHICKEN WRAP \$9.50

GRILLED CAJUN SPICED CHICKEN, JALAPENO JACK CHEESE, RANCH, LETTUCE, TOMATO, RED ONION, & BANANA PEPPER RINGS.

PLG CHEESE STEAK \$11.00

THINLY SLICED RIB EYE, MUSHROOMS, ONIONS, MOZZARELLA ON A TOASTED BAGUETTE

CAPE COD \$9.00

OVEN ROASTED TURKEY BREAST, STUFFING, CRANBERRY SAUCE, LETTUCE, TOMATO

CHIPOTLE TURKEY WRAP \$9.50

SLOW ROASTED TURKEY, CHEDDAR CHEESE, BACON & CHIPOTLE AIOLI.

FRIED HADDOCK SANDWICH \$8.00

FRESH ATLANTIC HADDOCK, AMERICAN CHEESE, TARTAR SAUCE, LETTUCE, TOMATO ON A COUNTRY ROLL

BBLT \$9.00

THICK SLICES OF APPLE WOOD SMOKED BACON, LETTUCE, & TOMATO ON TOASTED COUNTRY WHITE BREAD.

HONEY-DIJON CHICKEN SANDWICH \$9.75

GRILLED CHICKEN, APPLEWOOD SMOKED BACON, HONEY-DIJON, MELTED SWISS, LETTUCE, TOMATO ON A COUNTRY ROLL

GRILLED REUBEN \$9.75

HAND SLICED CORNED BEEF, SWISS CHEESE, SOUR KRAUT AND 1000 ISLAND DRESSING ON MARBLE RYE.

ALL SANDWICHES AREA SERVED WITH LETTUCE, TOMATO AND ACCOMPANIED BY FRIES AND A KOSHER DILL PICKLE. **YOU MAY UPGRADE TO SWEET POTATO FRIES FOR \$1.00 ADDITIONAL CHARGE**

BLACK & BLUE \$11.00

BLACKENED CAJUN BURGER TOPPED WITH MELTED BLUE CHEESE AND CARAMELIZED ONIONS.

HOUSE SPECIAL \$10.00

ROASTED RED PEPPERS, PORTABELLA MUSHROOMS, PROVOLONE CHEESE, HOUSE GARLIC SAUCE.

MAPLE SMOKE HOUSE \$10.00

SPECIAL BLEND OF SMOKE HOUSE MAPLE RUB, SAUTÉED MUSHROOMS, ONIONS AND MONTEREY JACK CHEESE WITH ROASTED GARLIC AIOLI.

THE 9TH HOLE \$10.00

AGED CHEDDAR CHEESE, BACON, CRISPY FRIED ONION STRINGS, HOUSE BBQ SAUCE.

PLAIN JANE \$9.50

THE BASIC BURGER, AMERICAN, LETTUCE, TOMATO

Add Cheese/Bacon \$1.00 ea

Add Vegetable \$.50 ea

BURGERS ARE GRADE A CHOICE BEEF.

ALL BURGERS SERVED WITH LETTUCE, TOMATO AND ACCOMPANIED BY FRIES AND A KOSHER DILL PICKLE. **YOU MAY UPGRADE TO SWEET POTATO FRIES FOR \$1.00 ADDITIONAL CHARGE**

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POULTRY & PASTA

GORGONZOLA CHICKEN \$17.00

PAN SEARED CHICKEN SIMMERED WITH MUSHROOMS IN A CREAMY GORGONZOLA SAUCE WITH A HINT OF SAGE TOSSED WITH PENNE PASTA.

AUTUMN RAVIOLI \$16.00

BUTTERNUT SQUASH STUFFED RAVIOLI SIMMERED IN A GOLDEN CURRIED BROWN SUGAR BUTTER SAUCE WITH CANDIED WALNUTS.

CHICKEN PARMESAN \$15.00

HAND BREADED CHICKEN TOPPED WITH HOUSE MARINARA AND MELTED PROVOLONE OVER LINGUINI

TURKEY DINNER \$14.00

OVEN ROASTED TURKEY BREAST WITH MASHED POTATO, CRANBERRY SAUCE, STUFFING & VEGETABLE DU JOUR.

CHICKEN DELGADO \$16.00

SWEET ITALIAN SAUSAGE AND GRILLED CHICKEN SIMMERED IN CAJUN CREAM SAUCE TOSSED WITH PENNE PASTA.

CHICKEN MARSALA \$16.00

A CLASSIC. TENDER CHICKEN BREAST SAUTÉED WITH MUSHROOMS IN A MARSALA WINE SAUCE.

CHICKEN FARFALLE \$15.00

GRILLED CHICKEN TOSSED WITH BOW TIE PASTA, BROCCOLI, PARMESAN CHEESE, RED PEPPER FLAKES TOSSED IN GARLIC & OLIVE OIL.

GARDEN RAVIOLI \$15.00

ROASTED GARLIC AND SPINACH RAVIOLI TOSSED WITH MUSHROOMS, CHOPPED TOMATO, RED ONIONS IN A PESTO CREAM SAUCE.

STEAK HOUSE SELECTIONS

BLACK & BLUE FLATTY \$17.00

10 OZ. GRILLED CHOICE FLAT IRON WITH CARAMELIZED ONIONS, GORGONZOLA & AGED BALSAMIC DRIZZLE.

HOUSE TIPS \$16.00

TENDER MARINATED CHOICE SIRLOIN TIPS WITH MUSHROOMS AND ONIONS IN HOUSE GARLIC SAUCE.

TEXAS TIPS \$17.00

CARAMELIZED ONIONS AND SAUTÉED MUSHROOMS WITH HOUSE BBQ SAUCE AND CHEDDAR CHEESE.

SOUTHWEST TIPS \$16.00

PEPPERS, ONIONS, MUSHROOMS FINISHED IN A SWEET AND SPICY SOUTHWEST SAUCE.

12 OZ. NEW YORK SIRLOIN \$18.00

TENDER NY SIRLOIN LIGHTLY SEASONED WITH GARLIC BUTTER

14 OZ. GRILLED RIB EYE \$21.00

HAND CARVED RIBEYE RUBBED WITH SMOKED APPLE WOOD MAPLE SEASONING

BACON WRAPPED MEAT LOAF \$14.00

MEATLOAF WRAPPED IN APPLE WOOD SMOKED BACON WITH A CABERNET MUSHROOM DEMI-GLACE

SEASIDE SIRLOIN \$23.00

GRILLED SIRLOIN TOPPED WITH LOBSTER, SHRIMP & SCALLOPS WITH GARLIC BUTTER.

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SEAFOOD SELECTIONS

BAKED HONEY CRUMB HADDOCK \$15.00

HADDOCK TOPPED WITH A SWEET HONEY CRUMB TOPPING WITH WHITE WINE AND LEMON BUTTER SAUCE.

NEW ORLEANS STIR FRY \$19.00

SCALLOPS, SHRIMP, PEPPERS, ONION MUSHROOMS IN A CAJUN BUTTER WINE SAUCE SERVED OVER RICE.

BEER BATTERED FRIED HADDOCK \$15.00

FRESH HADDOCK BATTERED AND FRIED GOLDEN BROWN WITH FRIES AND HOUSE COLESLAW.

BROILED SCALLOPS \$18.00

TENDER SEA SCALLOPS TOPPED WITH A SEASONED CRACKER CRUMB AND WHITE WINE BUTTER SAUCE.

SEAFOOD STUFFED HADDOCK \$19.00

HADDOCK STUFFED WITH LOBSTER, SHRIMP & SCALLOP CRACKER CRUMB STUFFING & HERBED ALFREDO ON TOP.

FRIED SCALLOPS \$19.00

TENDER SEA SCALLOPS LIGHTLY BREADED AND SERVED FRIES AND HOUSE SLAW.

WOOD FIRED PIZZA

10" Gourmet Style Artisan Pizza

SICILIAN \$14.00

HOUSE TOMATO SAUCE, MOZZARELLA, CLASSIC PEPPERONI, SALAMI, PROSCIUTTO, PESTO DRIZZLE

MARGHERITA \$13.00

HOUSE TOMATO SAUCE, FRESH SLICED TOMATO, GARLIC, FRESH BASIL, FRESH MOZZARELLA

EL GRECCO \$14.00

HOUSE TOMATO SAUCE, FETA, KALAMATA OLIVES, SPINACH, MOZZARELLA, RED ONION, ARTICHOKE HEARTS

HADES \$14.00

HOUSE BUFFALO SAUCE, GRILLED CHICKEN, MOZZARELLA, MINCED CELERY AND CARROTS, GORGONZOLA

CARNIVORE \$15.00

HOUSE TOMATO SAUCE, CLASSIC PEPPERONI, CIDER WOOD BACON, CRUMBLER GARLIC SAUSAGE

FARMER'S \$14.00

HOUSE TOMATO SAUCE, MOZZARELLA, GOAT CHEESE, CANDIED WALNUTS, LOCAL HONEY

SAMOAN \$14.00

HOUSE TOMATO SAUCE, MOZZARELLA, CANADIAN BACON, PINEAPPLE

ROMA \$14.00

HOUSE WHITE SAUCE, FRESH MOZZARELLA, GOAT CHEESE, PROSCIUTTO DE PARMA, GARLIC, AGED BALSAMIC

CLASSIC \$11.00

SAUCE, MOZZARELLA, GARLIC

BYO TOPPINGS: MEAT \$1.75 – VEGETABLE \$1.25 – CHEESE \$1.50

SAUCE: HOUSE WHITE, CLASSIC TOMATO, BBQ, BUFFALO, OLIVE OIL
