

SPECIALTY COCKTAILS 9

- WARM MULLED WINE** *cabernet, Navan cognac, autumn spices*
FARM APPLE MARTINI *Absolut, Berentzen, Midori, local cider*
AUTUMN PEAR MARTINI *Grey Goose Poire, Liquor 43, pear*
POMEGRANATE ROYALE *champagne, cassis, pomegranate*
BLOOD ORANGE TWIST *Stoli, Cointreau, blood orange juice*
DARK & STORMY *Goslings rum, fresh ginger syrup, soda*
SPICE OF LIFE *10 Cane rum, citrus, honey, clove*
JACK O'LANTERNI *pumpkin vodka, Amaretto, pumpkin spice*

HOT

- STEAMED LITTLENECK CLAMS** *white wine, garlic, herbs 12*
STEAMED PEI MUSSELS *white wine, garlic, herbs 8.5*
DEEP FRIED SQUID *chipotle-lime dip 9*
POTATO PANCAKES *salmon caviar, sour cream, chives 11*

OUR WORLD FAMOUS CRAB "TOTS" 12.5

three sauces: grain mustard, remoulade & chipotle



TAVERN "SLIDERS" 9

blue cheese, caramelized onions, grain mustard, crispy onion straw

HAND MADE PUMPKIN RAVIOLI 10

wild mushrooms, toasted pumpkin seeds

DEEP FRIED ZUCCHINI "STRAW" horseradish ranch 7

ROASTED BUTTERNUT SQUASH BISQUE smoked country ham 6

COLD

"CHIPS AND DIPS" 8.5

fire roasted eggplant, mashed chick pea, crisp rosemary flat bread

CHEESE BOARD select cheeses, fruit, warm baguette toasts 12.5

OYSTERS ON THE HALF SHELL horseradish mignonette 14

SHRIMP COCKTAIL vegetable crudites 3 EA.



SHELLFISH PLATTER LG (1-2P) 25 X-LG (2-4P) 45

lobster, shrimp, oysters, clams and mussels on ice

AUTUMN SALAD apple, walnut, dried cranberry, celery, young lettuce, cider vinaigrette 8.5

ROASTED BEET SALAD goat cheese, arugula, Dijon dressing 9

GARDEN SALAD young lettuce, cucumber, grape tomato, shallot, balsamic vinaigrette 7.5

ICEBERG WEDGE beefsteak tomato, slab bacon, red onion, blue cheese 8

TRADITIONAL CAESAR SALAD 8

romaine heart, garlic croutons, house dressing

FARM SALAD frisee lettuce, slab bacon, gorgonzola, house ranch 9



LAND

IRON SKILLET CHICKEN (PAN ROASTED TO ORDER) 19
Murray's boneless half chicken, lemon peppercorn sauce, fingerling potatoes

ROASTED CHICKEN LINGUINE 18
seasonal mushrooms, asparagus, roasted garlic broth, shaved parmesan

CRISP L.I. DUCKLING (SLOOOOW COOKED) 25
tangerine reduction sauce, pecan rice pilaf

MAPLE BRAISED PORK SHANK 22
braised greens, cheddar grits

SMOKED PAPRIKA RUBBED HANGER STEAK 22
red wine sauce, hand cut Idaho fries

SHORT RIBS BRAISED IN RED WINE 23
horseradish mashed potatoes

GRILLED BLACK ANGUS NY STRIP STEAK 29
mustard seed sauce, red onion jam, giant fries

FILET MIGNON PAN ROAST 32
blue cheese butter, creamed spinach, garlic potato gratin

SURF 'N' TURF 34
half lobster & petit filet, creamed spinach, garlic potato gratin



SEA

CEDAR PLANKED ATLANTIC SALMON 24
kummel seed crust, braised greens, garlic potato gratin

PARCHMENT BAKED NEW ENGLAND COD 25
black truffle, braised green cabbage, roasted parsnips

PERNOD STEAMED PEI MUSSELS "FRITE" 18
garlic, parsley, hand cut Idaho potato fries

SAUTÉED GULF SHRIMP 22
butternut squash risotto, spinach, lobster essence

MAINE LOBSTER "COBB" SALAD 24
avocado, tomato, haricots verts, gorgonzola, hard cooked egg, potato, greens

FOR CHILDREN (12 and under) 6.5
served with hand cut fries or vegetable sticks & choice of beverage

HOMEMADE CHICKEN FINGERS

WAGON WHEEL PASTA *buttered or tomato sauce*

HAMBURGER OR CHEESEBURGER

THUMANN'S HOT DOG

GRILLED CHEESE SANDWICH

CLASSIC PIZZA

GRILLED SALMON 12 OR CHICKEN 9 ... HEALTHY!
vegetable or garden salad on side



GLADSTONE TAVERN LOGO BASEBALL CAP 12 

TAVERN "BOOT" GLASS 6