

Appetizers

CLAM CHOWDER.....\$4.95

Sweet clams, potatoes & seasonings in a rich clam broth (\$6.95 for Bowl)

FRENCH ONION SOUP.....\$6.95

Caramelized onions in a rich beef broth topped with a mixture of swiss & mozzarella cheese

AWESOME NACHOS.....\$12.95

Tri color tortilla chips topped with lettuce, scallions, black olives, tomatoes, jalapenos and a blend of cheeses

POTATO SKINS.....\$9.95

4 Baked potato skins topped with caramelized onion, bacon, cheddar jack cheese

FISH TACOS.....\$9.95

Fresh haddock golden fried with homemade salsa, Baja sauce and shredded lettuce

SCALLOPS WRAPPED IN BACON.....\$11.95

LOBSTER RANGOON.....\$9.95

6 wontons stuffed with a lobster meat and cream cheese mixture

TAVERN WINGS.....\$9.95

6 crispy battered seasoned wings (traditional or buffalo)

ONION RINGS.....\$5.95

Hand battered homemade recipe

CHICKEN TENDERS.....\$9.95

Buffalo style – or – Plain

GARLIC SHRIMP.....\$14.95

Fresh Gulf shrimp sautéed with red grape tomatoes, kalamata black olives, pepperonci accompanied with toasted oil bread

Salads

CLASSIC CAESAR SALAD.....\$8.95

Add Marinated steak tips or Bourbon glazed salmon \$6.00 additional

TAVERN SALAD.....\$9.95

Romaine, Green Leaf & Mesclun greens, apples, dried cranberries, mandarin oranges, candied walnuts and gorgonzola cheese

TRADITIONAL GREEK SALAD.....\$9.95

Romaine, Green Leaf, kalamata black olives, red onion, crumbled feta cheese, and pepperonci

WEDGE SALAD.....\$10.95

Crisp Iceberg lettuce, smoked bacon and crumbled blue cheese

Burgers & Sandwiches Served with French Fries or Chips

MILLHOUSE BURGER.....\$10.95

Green leaf lettuce, tomato, red onion and American cheese on grilled brioche

WINDSOR BURGER.....\$11.95

BLT, caramelized onion and Cheddar cheese on grilled brioche

FISH SANDWICH.....\$10.95

Fresh haddock battered and fried with lettuce, tomato and red onion on a grilled brioche

ITALIAN CHICKEN PARMESAN SUBMARINE.....\$10.95

Herbed crusted chicken breast with basil tomato sauce and melted parmesan cheese

REUBEN CLASSIC.....\$10.95

Corned Beef, swiss cheese & Thousand Island dressing served on Marble Rye

MARKET STREET SPECIAL.....\$10.95

Tender strips of sirloin steak, melted American cheese, vine ripened tomatoes with a generous spread of mayonnaise on a fresh Italian roll

CHICKEN SALAD SANDWICH.....\$10.95

Tender chunks of white chicken with red onion, raisins and mayonnaise.

Served on a brioche roll.

PIZZA

Build your own or ask your server for tonight's special

AT LENZI'S

ALL ENTREES INCLUDE CHOICE OF SOUP DU JOUR OR A TRIP TO SALAD BAR

Chicken Entrees

LENZI'S FAMOUS CHICKEN POT PIE.....\$18.95

Tender chunks of chicken in a rich veloute, buttery crust and accompanied by red bliss whipped potato and fresh vegetable

CHICKEN PICCATA.....\$22.95

Pan seared chicken breast, lemon and capers in a white wine butter sauce served over penne pasta. Garlic bread garnish

CHICKEN PARMESAN.....\$19.95

Italian spiced chicken breast sautéed francaise style with herbs and smothered in a rich tomato sauce and a blend of cheeses served over penne pasta with a garlic bread garnish.

CHICKEN MARSALA.....\$20.95

Pan seared chicken breast with a mix of wild mushrooms, thin sliced prosciutto and Sweet Marsala wine. Served over penne pasta

CHICKEN FRA DIAVOLO.....\$19.95

Sautéed chicken breast with bell peppers, onions and garlic. Finished in a spicy plum tomato and basil sauce with penne

Seafood Entrees

BOURBON GLAZED SALMON.....\$23.95

Fresh salmon pan seared with a bourbon glaze and topped with a pineapple mango salsa. Accompanied by red bliss whipped potato and fresh vegetable du jour

BAKED HADDOCK.....\$21.95

Baked haddock topped off with a buttery Ritz cracker crumb. Accompanied by red bliss whipped potato and fresh vegetable du jour

FRIED HADDOCK.....\$21.95

Golden fried haddock with coleslaw and fries, topped off with our homemade onion rings.

FRIED FISHERMAN'S PLATTER.....\$27.95

Fried haddock, Ipswich clams, local scallops, gulf shrimp with coleslaw and onions rings & french fries

BAKED SEAFOOD CASSEROLE.....\$25.95

Fresh haddock, jumbo shrimp and sea scallops topped with a buttery Ritz crumb. Served with your choice of starch and fresh vegetable du jour

Beef Entrees

HOME-STYLE MEATLOAF.....\$15.95

Ground sirloin and prime rib seasoned and roasted with a red wine demi-glace and mashed potato

BRAISED SHORT RIBS.....\$23.95

Red wine braised boneless short ribs. Red bliss whipped potato and fresh vegetable du jour

GRILLED TAVERN STEAK TIPS.....\$22.95

Balsamic & soy marinated steak tips with choice of starch and fresh vegetable du jour. Topped off with peppers and onions and demi-glace

14 OZ NEW YORK SIRLOIN.....\$25.95

A choice cut of strip steak grilled to perfection and topped with cabernet herb butter, mashed potato and fresh vegetable du jour

GORGONZOLA ENCRUSTED BEEF TENDERLOIN.....\$28.95

8oz filet cooked to your liking topped with gorgonzola blue cheese crust and choice of potato and fresh vegetable du jour

“Slow Roasted” PRIME RIB....\$28.95 (12oz.)/\$31.95(16oz.)

Salt and rosemary crusted prime rib served with red wine au jus and choice of starch (Friday & Saturday Nights Only)

PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES