

THE GRAND NEW ENGLAND FEAST

★ SERVED FAMILY STYLE ★
All You Care to Enjoy
\$36 ADULTS
\$19 UNDER 12

 *First to the Table*

CINNAMON BREAD
A CUP OF CHEF'S SOUP OR SALAD BAR

 *The Main Platter*

OVEN ROASTED TURKEY
MILL'S MEATLOAF
SAVORY POT ROAST
GRAVIES & CRANBERRY

 *Accompanied Sides*

GARLIC MASHED POTATOES
MAC 'N CHEESE
GREEN BEANS
HOUSE STUFFING

 *Desserts*

CINNAMON BREAD PUDDING
VANILLA ICE CREAM
WHIPPED CREAM


MINIMUM OF 2 GUESTS
NO MODIFICATIONS,
TAKEOUT OR DOGGY BAGS

SOUPS & SALADS

SOUP FLIGHT 15
Petite French onion, clam chowder & soup of the day, oyster crackers

SOUP OF THE DAY 7

CLAM CHOWDER 7

FRENCH ONION 10

SALAD BAR

FRESH WORKS SALAD BAR 18
Our signature fresh works salad bar ordered as an entrée is served with a large chilled plate.

ADD

CHICKEN: 7

SHRIMP: 15

SALMON: 15

8 OZ FILET: 27

APPETIZERS

JUMBO SHRIMP COCKTAIL GF 19
Chilled jumbo shrimp, cocktail sauce, fresh lemon

RI CALAMARI 18
Crispy calamari, pickled peppers, cowboy butter, lemon, scallions

STUFFED MUSHROOMS 17
Seafood-stuffed jumbo mushrooms, melted cheese, lemon, scallions

MOZZARELLA STICKS 16
Golden-fried mozzarella, robust marinara, grated parmesan

OYSTERS ROCKEFELLER ★ 19
Shucked oysters, sherry-creamed spinach, toasted breadcrumbs, grated parmesan, lemon

COWBOY WINGS 18
Crispy chicken wings, house cowboy butter, scallions, carrots & celery

HARVEST BURRATA 18
Whole milk burrata, arugula, warm butternut squash, sage & onions, dried cranberries, toasted pumpkin seeds, maple walnuts, balsamic glaze, sourdough

LAMB LOLLIPOPS GF 20
Grilled lamb lollipops, fire-roasted pepper relish, arugula, lemon, scallions

SOURDOUGH BOULE 6
Oven-toasted sourdough, fire-roasted pepper relish, cowboy butter, house finishing salt

SANDWICHES

Sandwiches below served with house chips
Add the Fresh Works Salad Bar \$9

THANKSGIVING STACKER 19
Oven roasted turkey, stuffing, cranberry sauce, soft roll, gravy

FIRESIDE CHICKEN MELT 17
Grilled chicken breast, melted cheddar, baby arugula, fire-roasted pepper relish, roasted garlic aioli, ciabatta

PRIME RIB DIP 21
Soft roll, shaved prime rib, sautéed mushrooms & onions, swiss, horseradish aioli, au jus

HOUSE LOBSTER ROLL 28
NEW ENGLAND: Brioche roll stuffed with lobster salad, lettuce and lemon
CONNECTICUT: Brioche roll stuffed with sautéed lobster, lettuce and lemon

WOODLAND BURGER ★ 21
Grilled bun, prime patty, smoked gouda, sautéed mushrooms, bacon, truffle tapenade, roasted garlic aioli, lettuce, tomato

HOUSE BURGER 18
Grilled bun, prime patty, cheddar, lettuce, tomato, red onion
ADD: BACON \$3 | SAUTÉED ONIONS \$2
SAUTÉED MUSHROOMS \$2

SEASONALS

Dishes below served with a cup of chef's soup or salad bar

LAND

THE BUTCHER SHOP MKT
Quality cuts, chef's selected sides, joyous taste buds

 **STRIP FLIGHT** 
★ 61 ★
4 oz. Upper Choice Center Cut
4 oz. Australian Wagyu
4 oz. Prime Dry-Aged
ACCOMPANIMENTS
Fire-roasted pepper relish, cowboy butter, house finishing salt
SIDES
Mashed potatoes and asparagus

1/2 ROASTED CHICKEN 29
Slow roasted chicken, shallot cream sauce, mashed potatoes, green beans

SAUSAGE ALFORNO ★ 27
Italian sausage, cavatappi pasta, marinara, mozzarella and provolone cheese, grated parmesan

CHICKEN PICCATA 29
Pan fried chicken, lemon caper sauce, linguine and fresh herbs

SEA

SOLE FLORENTINE GF ★ 36
Sole stuffed with creamed spinach, roasted tomatoes, artichokes & parmesan, shallot cream, lemon, mashed potatoes, green beans

MARKET FISH MKT
Freshly caught, chef inspired, delicious

FIRE ROASTED RED SNAPPER 36
Oven-roasted red snapper, fire-roasted pepper relish, mashed potatoes, green beans

HARVEST SALMON 31
Apple-glazed salmon, butternut squash risotto, grated parmesan, lemon

RUSTIC SEAFOOD RISOTTO GF 42
Lobster, shrimp, scallops, calamari, chourico, arborio rice, garlic, roasted tomatoes, artichokes, white wine, parmesan, fresh herbs, lemon

ORDER FAMILY STYLE, TWO: 72 | FOUR: 122

PETITE PLATES

Add the Fresh Works Salad Bar \$9

GRILLED CHICKEN GF ★ 24
Grilled chicken, truffle tapenade, sautéed mushrooms, roasted garlic aioli, mashed potatoes, scallions

SIMPLE SALMON GF 24
Grilled salmon, asparagus, fresh lemon

SMOKED GOUDA MAC & CHEESE 19
Baked cavatappi, five-cheese sauce, smoked gouda, buttery ritz crumbs

BAKED COD 24
Baked cod, white wine, butter, Ritz crumbs, green beans, lemon

BAKED SCALLOPS 28
Baked scallops, white wine, butter, Ritz crumbs, green beans, lemon

SIGNATURES

Dishes below served with a cup of chef's soup or salad bar

LAND

FILET MIGNON GF 48
Grilled center cut filet, mashed potatoes, asparagus

GRILLED RIBEYE GF 42
Grilled ribeye, mashed potatoes, asparagus

MILL'S MEATLOAF 29
House meatloaf, savory gravy, mashed potatoes, green beans

THANKSGIVING DINNER 29
Oven roasted turkey, stuffing, mashed potatoes, butternut squash, gravy, cranberry sauce

APPLE STUFFED CHICKEN ★ 29
Cranberry & herb rubbed chicken breast stuffed with a fuji apple stuffing, shallot cream sauce, crushed walnuts, mashed potatoes, green beans

PRIME RIB
Slow roasted prime rib, au jus, mashed potatoes, green beans
10 OZ: 34 | 16 OZ: 42
22 OZ: 52 | 44 OZ: 82

SEA

LOBSTERS

	HARD SHELL	STEAMED/STUFFED
	1.25 LB	
1.25 LB	SINGLE	32 43
	TWIN	58 80
	TRIPLET	84 117
2.25 LB	SINGLE	54 66
	TWIN	99 123
	TRIPLET	144 180

All hard shell lobsters served with melted butter, lemon and green beans, stuffed lobsters served with shrimp and our seafood stuffing.

FISH & CHIPS 29
Crisp day boat cod, crisp fries, coleslaw, scallions, lemon, ketchup & tartar sauce

BAKED SEAFOOD PLATTER 39
Baked stuffed shrimp, cod & scallops, buttery Ritz crumbs, white wine, mashed potatoes, green beans, lemon

LOBSTER SAUTE 48
Butter poached lobster, mashed potatoes, green beans, and lemon

BAKED STUFFED SHRIMP 30
Jumbo shrimp, our seafood stuffing, mashed potatoes, green beans, lemon

ENTREE ADD-ON

BAKED STUFFED SHRIMP (3) 17

BACON & BLEU 7

MUSHROOMS 5

ONIONS 5

TRUFFLE TAPENADE & ROASTED GARLIC AIOLI 5

HORSERADISH AIOLI 2

SAUTÉED LOBSTER 24