

# APPETIZERS

## FLASH FRIED CALAMARI

lightly breaded, hot peppers, lemon butter, marinara sauce 20

## STEAMED SOFT SHELL CLAMS

broth, butter 20 (gf)

## COCONUT SHRIMP

shredded coconut crusted jumbo shrimp, raspberry plum sauce 21

## EGGPLANT CAPRESE

breaded eggplant, chopped tomato, basil, mozzarella, balsamic glaze 15

## FRIED MOZZARELLA

breaded whole milk mozzarella, marinara sauce, shaved parmesan 14

## HOUSE-MADE MEATBALL

(one) pork, beef & veal blended meatball, marinara, blended cheese, fresh basil 14

## LOCAL OYSTERS

chef's daily selection, cocktail sauce, lemon 20\* (gf)

## CLASSIC SHRIMP COCKTAIL

cocktail sauce, lemon 21 (gf)

## NOVA LOX

smoked salmon, capers, shredded lettuce, red onion, cream cheese, toast points 20 (gf)

## CRISPY CHICKEN FINGERS

choose dipping sauce: tomato, cayenne, honey mustard 16

## THREE CHEESE NACHOS

crispy tortilla chips, molten baked cheese, sliced jalapeño peppers, shredded lettuce, chopped tomatoes & scallions, sour cream & salsa on the side 17 | add Cajun chicken +8

## POTATO SKINS

western potato wedges, three cheeses, crushed bacon, green onions, sour cream 18

## BUFFALO WINGS (choose bone-in or boneless chicken)

crispy seasoned, wing sauce, served with house-made blue cheese dressing 20

# SOUPS

**SOUP DU JOUR** – prepared fresh daily 8 | 11

**FRENCH ONION** – bone broth, crostini, gruyere cheese crust 11

**NEW ENGLAND CLAM CHOWDER** – a New England staple 9 | 12

**SEAFOOD CHOWDER** – clams, scallops, lobster, fish 19

# SALADS

entree salads include choice of soup for accompaniment  
choose: soup of the day, French onion or New England clam chowder

**CAESAR** – crisp romaine, pecorino romano, house croutons, creamy Caesar dressing 16

add anchovies 2 | add breaded chicken 8 | add steak tips 12 | add grilled shrimp 12

**TOSSED GREENS** – red onions, cucumbers, tomatoes, fresh greens 15 (gf)

add Cajun chicken 8 | add tuna salad 5 | add steak tips 12 | add grilled shrimp 12

DRESSING INCLUDE: house italian, balsamic vinegar & olive oil, creamy italian, french, creamy ranch | add 2 for Roquefort, creamy garlic, parmesan peppercorn

ALL DINNERS INCLUDE CHEESE & CRACKERS, OUR HOUSE-MADE BREADS, CHOICE OF SALAD, POTATO, RICE OR PASTA & VEGETABLE.

STEAKS & SMOKE

our steaks & beef are black Angus USDA choice or higher

**THE PRIME RIB\*** – house-favorite! slow roasted, au jus  
50oz Flintstone cut 77 | 20oz king cut 40 | 14oz queen cut 34 (gf)

### SIRLOIN\*

New York sirloin, sauteed mushrooms - 16oz 39 | 12oz 34 (gf)

### FILET MIGNON\*

10oz tenderloin, sourdough toast, sauteed mushrooms 40 (gf)

### BBQ BABY BACK RIBS

slow smoked pork spare ribs, house bbq sauce - (full) 32 | (half) 24

BLACKEN YOUR PRIME RIB, SIRLOIN OR FILET WITH STEAK MAGIC add 3

steak adds: Caramelized Onions 4 | Béarnaise Sauce  
Compound Butter (scampi) | Mushroom Sauce

## STEAK & SEAFOOD COMBINATIONS

(match any steak item with a seafood dish)

NEW YORK SIRLOIN\* sauteed mushrooms

ROAST PRIME RIB\* au jus

FILET MIGNON\* sauteed mushrooms

BAKED TENDER BAY SCALLOPS 40

LAZY MAN'S LOBSTER CASSEROLE 45

BAKED STUFFED JUMBO SHRIMP 41

# SIDES:

Loaded Potato 7 | Steamed Broccoli 7 | Pasta Alfredo 12 |

Pasta with Sauce 11 | Spinach & Roasted Garlic Ravioli 13

# MAIN PLATES

## CHICKEN STIR FRY

chicken breast, ginger, garlic, broccoli, mushrooms, onions, peppers, pineapple, cashew nuts, sesame seeds, house rice 27

## VEAL OR CHICKEN PARMIGIANA

veal cutlet or breaded chicken breast, house tomato sauce, baked blended cheese, choose pasta (veal) 32 | (chicken) 27

## LINGUINE ALFREDO

garlic, olive oil, pecorino romano, pepper, cream, fresh herbs 20  
add chicken & broccoli 8 | add shrimp 12

## SPINACH, CHEESE & ROASTED GARLIC RAVIOLI

choose scampi butter or house tomato sauce 24

## PASTA & MEATBALLS

house-made jumbo pork, beef & veal meatballs, tomato sauce, pecorino romano, choose pasta 22

## CHICKEN OR BEEF KABOBS

grilled chicken or sirloin tips, onions, peppers, mushrooms, tomatoes, house rice 27 | 29

## STEAK HOUSE BURGER\*

1/2lb hand-made burger, brioche bun, french fries 18 | add American cheese 1 | add house cheese blend 3 | add caramelized onions 4 | add applewood smoked bacon 2

## CRISPY FISH SANDWICH

8oz fresh haddock, lettuce, tomatoes, tartar sauce, brioche bun, french fries 21

# SEAFARE CLASSICS

## LIVE LOBSTER DINNER (while they last)

1 1/2lb Maine lobster (baked, stuffed or boiled), drawn butter, fresh lemon MKT

## LAZY MAN'S LOBSTER CASSEROLE

Maine lobster, cracker crumbs, butter, fresh herbs 44

## PAN SEARED SALMON\*

north atlantic caught, sesame crust, scampi butter 32 (gf)

## STUFFED DOVER SOLE

scallop & crab stuffing, Newburg sauce 30

## GRILLED HADDOCK

Italian breaded or Cajun seasoned, choose tartar, cocktail or Newburg sauce (+3) 28

## BAKED ATLANTIC HADDOCK

cracker crumbs, garlic butter, white wine, fresh herbs 28 | add Newburg sauce (+3)

## BAKED STUFFED SHRIMP

butter crumb stuffed jumbo shrimp (five), garlic, wine 33

## BAKED BAY SCALLOPS

local bay scallops, butter crumb baked en casserole, fresh herbs 30

## FISH & CHIPS

corn flour breaded haddock, crispy chips, tartar or cocktail sauce 28

## FRIED BAY SCALLOPS

hand breaded scallops, crispy fries, tartar or cocktail sauce 30

## SEAFOOD SINATRA

lobster, shrimp, scallops, garlic, red peppers, creamy wine sauce, linguine 39

## SEAFOOD FRADIIVOLO

lobster, shrimp, scallops, garlic, red peppers, jalapeños, green onion, basil, tomatoes, white wine, linguine 39

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
Before placing your order, please inform your server if anyone in your party has a food allergy.

# New England Steak & Seafood

est 1956



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## **Birthday & Celebrations**

**Cakes: (24hr notice)**

sm (serves six): 23 | lg (serves twelve): 36

**bring your own cake (\$2 per person fee)**

**split plate charge \$10 | No Separate Checks**