



CAFÉ
ESCADRILLE
2024 Mother's Day

Wines By The Glass

White

- 2019 Chateau Soverain, Chardonnay, CA 11
- 2019 Landmark, "Overlook", Chardonnay, Sonoma County, CA 13
- ▼ 2022 Stags' Leap Winery, Chardonnay, Napa Valley, CA 16
- ▼ 2020 Jordan, Chardonnay, Russian River Valley, CA 20
- 2021 Domaine Manciat-Poncet, Burgundy, FR 16
- 2021 Forever Young, Central Valley, CA 11
- 2022 13 Celsius, Sauvignon Blanc, Marlborough, NZ 12
- ▼ 2022 Cakebread Sauvignon Blanc, Napa Valley, CA 20
- ▼ 2022 Hourglass, Sauvignon Blanc, Napa/Sonoma County, CA 18
- 2020 Dipinti, "La Vis", Pinot Grigio, Alto Adige, IT 11
- 2022 Tiefenbrunner, Pinot Grigio, Trentino-Alto, IT 13
- 2022 Karl Erbes, Riesling, (Spatlese), Mosel DE 13

Sparkling

- NV Nicolas Feuillate, Brut, Champagne, FR - 187ml 21
- NV Freixenet "Cordon Negro", Brut, Cava, ES - 187ml 10
- NV Santa Marina, Prosecco, Veneto, IT 10

Full wines list available from your server

▼ These selections are poured through our ▼CORAVIN® preservation system.

Red

- 2019 De Loach "Heritage Reserve" Cabernet, CA 11
- 2018 Old Woodhouse Red Blend, Sonoma County, CA 11
- 2019 Justin, Paso Robles, CA 16
- ▼ 2020 Foley-Johnson, Rutherford, Cabernet, Napa Valley, CA 21
- ▼ 2018 Vineyard 29 "Cru", Cabernet, Napa Valley, CA 34
- ▼ 2018 Jordan, Cabernet Alexander Valley, CA 35
- ▼ 2020 Justin, "Isosceles" Cabernet Blend, Paso Robles, CA 35
- ▼ 2001 Heitz Cellar, Cabernet, "Bella Oaks Vineyard", Napa Valley CA 41
- 2019 Donati, Paso Robles, CA 15
- ▼ 2019 Duckhorn, Merlot, Napa Valley, CA 28
- 2018 Dr Fischer Steinbrook, Mosel-Saar Ruwer, DE
- ▼ 2018 Landmark, "Overlook", Pinot Noir, Sonoma Valley, CA 16
- ▼ 2021 Ken Wright Cellars "Shea" Pinot Noir, Willamette Valley, OR 35
- 2021 Cristom, "Mt. Jefferson Cuvée" Pinot Noir, Eola-Amity Hills, OR 28
- 2019 Chianti Alteo, Donna Laura, Tuscany, IT 13
- 2019 Altos Las Hormigas Clasico, Malbec, Mendoza, AR 12

Rose

- 2022 Chateau Paradis, Provence, FR 13
- 2020 Fluer De Mer, Rose Provence, FR 15
- 2022 Maison Gutowski, Grand Cuvee, Provence, FR 20

Soups

- FRENCH ONION SOUP AU GRUYERE** 9
- CREAMY NEW ENGLAND CLAM CHOWDER** 9
- COUNTRY CHICKEN NOODLE** 9

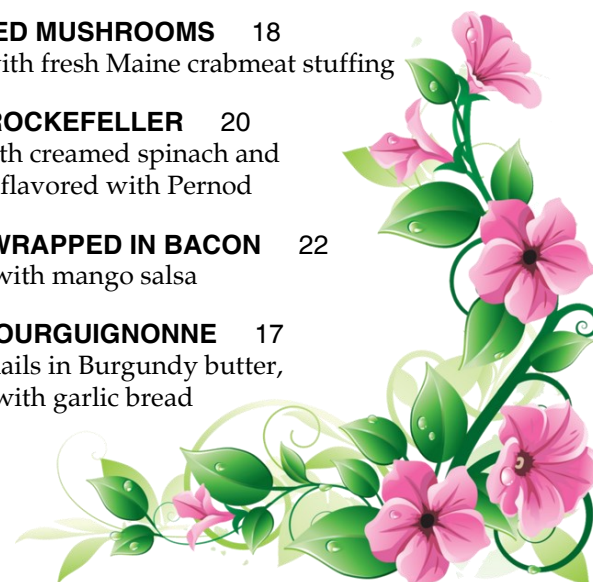
Salads

- CAESAR SALAD** with entrée 8
Tossed with our famous Caesar dressing
- HEARTS OF LETTUCE** with entrée 9
Topped with crumbled Gorgonzola cheese,
blue cheese dressing and bacon bits
- MIXED GREENS & GOAT CHEESE,
WITH BALSAMIC STRAWBERRIES** with entrée 9
Organic greens, mandarin oranges, glazed almonds,
balsamic strawberries and Vermont chevre cheese.
Orange vinaigrette dressing

Appetizers

- CHEF'S CHEESE PLATE** 25
A selection of local New England artisanal
and farmstead cheeses
- *CHILLED OYSTERS OF THE DAY** 18
Freshly shucked to order
- *LITTLENECK CLAM ON THE HALF SHELL** 18
Freshly opened and served with cocktail sauce
and fresh lemon
- SHRIMP COCKTAIL** 19
Served with cocktail sauce and fresh lemon
- LOBSTER COCKTAIL** 25
Tender lobster meat served with fresh lemon
and cocktail sauce
- WATERMELON CAPRESE** 17
Watermelon wrapped with parma prosciutto ham.
Topped with fresh buffalo mozzarella cheese and basil.
Drizzled with balsamic glaze

- RHODE ISLAND STYLE CALAMARI** 18
Golden battered fried, gently tossed with tangy and sweet
peppers with lemon, garlic and white wine butter sauce
- BAKED BRIE** 18
Crusted French Brie cheese served with raspberry coulis,
sliced almonds and French bread
- CLAMS CASINO** 18
Baked with lightly seasoned bread crumbs,
topped with bacon and casino butter
- CRAB-STUFFED MUSHROOMS** 18
Baked mushroom caps with fresh Maine crabmeat stuffing
- OYSTERS ROCKEFELLER** 20
Fresh baked with creamed spinach and
mushrooms, flavored with Pernod
- SEA SCALLOPS WRAPPED IN BACON** 22
Served with mango salsa
- ESCARGOT BOURGUIGNONNE** 17
French Helix snails in Burgundy butter,
served with garlic bread





Entrées

All entrées include house salad and a choice of one of the following:
baked potato, sweet potato, mashed potato, rice pilaf, steak fries, sweet potato fries,
butternut squash or glazed carrots, unless otherwise indicated.

ROAST PRIME RIB OF BEEF 47

Large cut of Certified Angus Beef, au jus

NEW YORK SIRLOIN STRIP STEAK 55

14 Oz. Trimmed Angus Beef, roasted garlic-truffle butter

THE PERFECT PAIR 47

Baked stuffed shrimp and petite filet mignon served with Béarnaise sauce

*** ROAST RACK OF LAMB** 45

Slow roasted Australian lamb served with a minted lamb sauce

CHICKEN MARSALA 36

Boneless chicken breast sautéed with mushrooms and sweet Marsala wine, served with fresh pasta

VEAL CATHERINE 44

Sautéed tender veal in a creamy Madeira wine sauce garnished with shrimp, lobster tail and artichoke hearts

CHICKEN MILANESE 35

Panko-Parmesan crusted chicken cutlet served over spinach with fried capers, lemon chicken jus

ROAST BONELESS DUCKLING A L'ORANGE 38

Roast Long Island duckling with a zesty orange glaze and braised red cabbage

BUTTERNUT SQUASH RAVIOLI 34

Seasoned with a touch of amaretto and served over spinach with Tomato Concasse,
toasted sage cream and parmesan cheese

THREE POUND LOBSTER Market Price

Hard shell lobster boiled, broiled or baked stuffed

NEW ENGLAND LOBSTER PIE 55

Shelled Maine Lobster En Casserole with sherry butter. Baked with herb crumb topping

SEAFOOD FETTUCCINE ALFREDO 44

A combination of scallops, shrimp and lobster meat, tossed with fresh pasta in a creamy Alfredo sauce

FRESH BOSTON SCROD 36

Native haddock baked with seasoned bread crumbs, butter and parsley

FAROE ISLAND SALMON 38

Served with basil, lemon and caper compound butter

GRILLED SWORDFISH STEAK 40

Served with pineapple mango salsa. Blackened upon request

FRESH SEA SCALLOPS 40

Broiled deep sea scallops with seasoned cracker crumbs and butter

BAKED STUFFED JUMBO SHRIMP 38

Prepared with our Chef's delicious seafood stuffing



Children's Menu

Under 10 years of age

CHICKEN FINGERS 18

Served with steak fries.

CHEESEBURGER 19

Served with steak fries.

BAKED PENNE RIGATE PASTA 18

MAC & CHEESE 17



Vegetables - \$10

ASPARAGUS WITH HOLLANDAISE SAUCE

BUTTERNUT SQUASH

GLAZED CARROTS

SAUTÉED SPINACH

TRUFFLED SWEET POTATO FRIES

** These items are served raw or can be cooked to your specifications. The Commonwealth of Massachusetts suggests that the consumption of raw or under cooked food may be harmful to your health.*

Before placing your order, please inform your server if a person in your party has a food allergy.