

Wiggins Tavern - Dinner Menu

~Soups & Appetizers~

Soup du Jour

\$4.00 cup / \$5.00 bowl

Made from the freshest ingredients daily.

New England Clam Chowder

\$5.00 cup / \$6.00 bowl

Rated as one of the best in the Valley.

Classic French Onion Soup

\$7.00 / crock

Sweet onions, sherry, and beef stock topped with a garlic crouton and three cheeses.

Maine Lobster Bisque

\$10.00

Rich stock finished with cream, sherry, and chunks of lobster.

Fruit and Cheese for Two

\$15.00

Imported and domestic cheeses served with seasonal fresh fruit and a baguette.

Crispy Fried Calamari

\$10.00

Lightly battered and deep fried, served with marinara sauce.

New England Potato Skins

\$9.00

Melted cheese, scallions and real bacon, served with sour cream.

Coolidge Park Bruschetta

\$9.00

A hotel favorite with fresh mozzarella melted over pesto and tomatoes, drizzled with a balsamic vinaigrette reduction.

Jumbo Shrimp Cocktail "Martini"

\$12.00

Four jumbo shrimp cooked to perfection and served with homemade cocktail sauce and lemon.

Chef's Tavern Crab Cakes

\$12.00

Handmade with lump crab meat, served over field greens with a sweet and slightly spicy remoulade sauce.

Grilled Kielbasa

\$10.00

Served with our homemade sauerkraut and spicy brown mustard.

~Small Salads~

House Garden Salad

\$4.00

Mixed green salad with tomatoes, cucumbers, red onions, mushrooms, shredded carrots, and bell peppers.

Caesar Salad

\$5.00

Lightly tossed in homemade Caesar dressing and croutons, topped with parmesan cheese, roasted red peppers, and anchovies upon request.

Strawberry-Pecan Salad

\$6.00

Baby spinach served with fresh strawberries, red onions, spiced roasted candied pecans and a lemon poppy seed vinaigrette.

Greek Salad

\$6.00

Hearts of romaine lettuce, plum tomatoes, sliced red onions, pepperoncini, feta cheese, and kalamata olives.

Tomato, Onion and Goat Cheese Salad

\$7.00

Sliced tomato, onion and fresh goat cheese, drizzled with a balsamic glaze.

~Entrees~

All entrees served with a choice of baked potato, mashed potato, or rice pilaf and seasonal vegetable

Baked Stuffed Jumbo Shrimp

\$25.00

Four jumbo shrimp with our homemade stuffing of shrimp, scallops and crab, served with drawn butter.

Pan-Seared Salmon

\$20.00

Fresh salmon fillet pan seared and served with a sun-dried tomato glaze.

100% Black Angus Aged N.Y. Strip
\$26.00

10-oz. center cut filet mignon served atop a port wine and rosemary reduction.

Build-your-own Surf and Turf
\$26.00

Your choice of surf: grilled salmon or baked stuffed shrimp, AND turf: 8-oz. sirloin, 6-oz. prime rib or 5-oz. filet mignon.

Apricot-Ginger Chicken
\$18.00

Microbrew marinated chicken breast grilled with a sweet apricot-ginger glaze.

Cornish Game Hen
\$19.00

Half roasted game hen with an herbed mushroom gravy.

Tilapia Francaise
\$18.00

Tilapia fillet lightly battered and sauteed in a white wine lemon butter.

French Cut Pork Chop
\$19.00

14-oz. center cut pork chop served on the bone with a pomegranate-maple glaze.

Roasted Rack of Lamb
\$27.00

Full rack of lamb roasted to your specification and topped with a Dijon demi-glace.

Vegetarian Risotto Cakes
\$18.00

Served over char-grilled vegetables and drizzled with black truffle oil.

Lamb Shank Osso Bucco
\$26.00

Braised lamb shank simmered in a rich red wine tomato demi-glace.

Jumbo Shrimp and Diver Scallops Scampi
\$26.00

Sauteed in garlic, shallots, plum tomatoes, black olives and capers in a lemon white wine sauce served over angel hair pasta.

Prime Rib of Beef Au Jus, served Thursday, Friday, and Saturday
12-oz. prime rib \$19.00, 16-oz. prime rib \$24.00
With a horseradish cream sauce.