

Valentine's Day Menu

Dinner will be served from 5pm to 10pm in Wiggins Tavern & Coolidge Park Cafe

Soups & Appetizers

Shrimp Cocktail ~ 14

Four jumbo shrimp served
with homemade cocktail sauce and lemon

Fried Camembert Cheese ~ 11

Lightly breaded and served
with a tangy Dijon honey mustard sauce

Classic Bruschetta ~ 9

Fresh baked baguette, layered with pesto, tomatoes, melted
mozzarella, drizzled with a balsamic reduction

New England Clam Chowder

6 cup / 7 bowl

Lobster Bisque

7 cup / 10 bowl

Classic French Onion Soup

9 crock

Tavern Crab Cakes ~ 12

Lump crab cakes served with a cajun remoulade

Entrees

All entrees are served with a Garden or Caesar Salad

Lobster Mac and Cheese ~ 23

Tender Lobster tossed in a creamy sherry sauce with penne pasta,
topped with a seasoned cheddar crumb topping.

Chicken Francaise ~ 21

A boneless chicken breast, lightly battered and sautéed with capers and tomatoes
in a lemon white wine sauce. Served over linguine and topped with Parmesan cheese

Vegetarian Ravioli ~ 18

Ravioli simmered with char-grilled vegetables in a pesto cream sauce

The following entrees will be served with our Seasonal Vegetable, and your choice of Mashed Potato or Wild Rice Pilaf

Baked Stuffed Shrimp ~ 27

Four Jumbo Shrimp with a scallop and crabmeat stuffing
served with a side of drawn butter

Grilled Salmon ~ 23

Grilled North Atlantic salmon filet with a honey lavender glaze

Grilled Swordfish ~ 26

Grilled swordfish with caramelized leeks and ginger sauce

Slow Roasted Prime Rib ~ 27

14oz cut served with a side of horseradish cream sauce and au jus

Grilled Filet Mignon ~ 30

8oz cut topped with our port wine mushroom sauce

Before placing your order, please inform your server if anyone in your party has a food allergy or dietary restriction