



Country TAVERN

Menu

452 Amherst Street
Nashua New Hampshire 03063

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Local Flavors

July 10 2010

This week's produce selections are from Warner & Milford NH. The bright green Romaine and Corn were picked fresh this week. Next week we hope to pair see the season's early tomatoes with fresh local Basil.

Fried Zucchini appetizer

Local grown zucchini, breaded and deep fried. Served with a sweet watermelon rind dip *4.95*

Caesar Salad

Fresh Milford Romaine, Romano cheese, & croutons tossed in our homemade Caesar dressing. *6.95*

With chicken *9.95*

Vegetable selection

Cob Corn

Dessert selection

Strawberry / Blueberry Shortcake

Fresh local berries layered on angel food cake with fresh whipped cream.

4.95

Local Wines by the Glass

Noire Vault Reserve. 6.95

A bold red table wine from Candia Vineyards in Candia NH.

Jewell Towne Cabernet Sauvignon. 6.95

Grown, produced, & bottled at Jewell Towne Vineyards in S Hampton NH.

Flag Hill Wild Blueberry fruit wine. 5.95

Semi-sweet wine made from wild Maine blueberries.

Produced, & bottled at Flag Hill Winery in Lee NH.

Our Local Brew

Smutty Nose IPA. 3.25

A bold, bitter IPA, brewed and bottled in Portsmouth, NH

Let's Get Started

Baked Brie

Fresh baked Brie cheese wrapped en crouete and served in a pool of raspberry coulis. *7.95*

Blue Point Oysters

Served in the half shell or baked Rockefeller with spinach & melted provolone cheese. *8.95*

Baked Stuffed Mushrooms

Stuffed with our famous crabmeat stuffing and topped with provolone cheese. *6.25*

Potato Skins

Deep-fried potato skins with bacon pieces & mozzarella. Served with sour cream. *6.25*

Southwestern Potato Skins

Our hearty potato skins with homemade chili. Served with sour cream. *7.25*

Bruschetta

A fresh blend of Roma tomatoes, homemade pesto, & Mozzarella cheese on toasted garlic bread. *6.95*

Shrimp Cocktail

Served chilled with our homemade cocktail sauce. *7.95*

Boneless Chicken Tenders

Served Buffalo style, BBQ style, or plain. *7.50*

Escargot Champignon

Served in mushroom caps with garlic butter, a melted blend of cheeses & garlic toast. *8.95*

Mozzarella Sticks

Breaded mozzarella sticks, baked not fried. Served with our homemade marinara sauce. *6.25*

Soups

Soup Du Jour

Ask your server for today's selection. Cup *2.25* Bowl *2.95*

Cajun Seafood Chowder

Our house favorite for more than 15 years. You'll love the heat! Cup *2.95* Bowl *3.95*

French Onion Soup

Topped with Swiss & Provolone cheeses. Baked to a golden brown. *5.25*

Homemade Red Pepper Chili

Cup *3.25* Bowl *4.25*

Salads

Mixed Field Greens Salad

Topped with grape tomatoes, cucumber, carrots, & onion. Choice of dressing. *4.95*

Caesar Salad

Fresh romaine, Romano cheese, & croutons tossed in our homemade Caesar dressing. *6.95*

With chicken *9.95*

Tavern Classics

Add a salad to any classic. House 3.95 Caesar 4.95

Tavern Burger

Black Angus beef with optional cheese or mushrooms. Served on a toasted roll.

Served with crispy French fries or fried potato wedges. *6.95* Add bacon *.50*

For health safety reasons our burgers are available cooked medium, medium well, or well done.

½ Rack Baby Back Ribs

Slow roasted pork ribs basted with our mouthwatering BBQ sauce.

Served with crispy French fries or fried potato wedges. *10.95*

Chicken Broccoli Alfredo

Tender chicken and fresh broccoli tossed with fettuccini in a creamy Alfredo sauce. *12.95*

Chicken Tenders

Four Homemade deep fried chicken tenders with honey mustard.

Served with crispy French fries or fried potato wedges. *8.95*

Chicken Sandwich

Fresh grilled marinated breast of chicken topped with bacon & Swiss cheese on a toasted roll. Served with crispy French Fries or fried potato wedges. *7.95*

Chili Platter

A crock of our homemade chili topped with melted mozzarella. Served with crispy tortilla chips. *6.50*

Tomato Pesto Pizza

Crispy pizza crust with fresh pesto, tomatoes, prosciutto, & Mozzarella cheese. *8.95*

Chicken Bacon Ranch Pizza

Crispy pizza crust with Ranch dressing, chicken, bacon, tomatoes and Mozzarella cheese. *9.95*

Italian Meat Lovers Pizza

Crispy pizza crust with pepperoni, Salami, Capicola, and Mozzarella cheese. *9.95*

Fresh Baked Salmon or Haddock

Topped with our seasoned cracker crumbs & baked to perfection. Served with crispy French fries or fried potato wedges. *12.95*

Dinner Entrees - Served after 4:00 PM

Dinner entrees are served with a garden salad, warm rolls, & choice of side.

Enjoy a small Caesar salad with your entrée. 1.00

Chicken

Sautéed Chicken

Tender chicken medallions sautéed your style: *Piccata* with lemon and capers, *Madeira* with prosciutto & sundried tomatoes, or *Marsala* with mushrooms. *16.95*

Chicken Saltimbocca

Sautéed with prosciutto, asparagus, shallots, fresh sage, garlic, & sherry and provolone. *16.95*

Chicken Elizabeth

Named for our resident ghost. Sautéed chicken with garlic, mushrooms, Kalamata olives, artichoke hearts, prosciutto & a Marsala wine sauce. *17.95*

Veal

Sautéed Veal

Tender veal medallions sautéed your style: *Piccata* with lemon and capers, *Madeira* with prosciutto & sundried tomatoes, or *Marsala* with mushrooms. *17.95*

Veal Oscar

Veal medallions sautéed in white wine & lemon. Topped with fresh asparagus, lobster meat, & sauce béarnaise. *18.95*

Seafood

Peppercorn Salmon

Fresh filet of salmon lightly pepper crusted & pan seared. Finished with a creamy sundried tomato sauce. *16.95*

Lazy Mans Lobster Pie

4oz of fresh lobster baked en casserole with butter, cream, & seasoned crackers. *18.95*

Seafood Sampler

Fresh scallops, lobster, haddock, & shrimp baked en casserole with butter, wine, & seasoned cracker crumbs. *18.95*

Salmon Oscar

Filet of fresh salmon topped with lobster, asparagus & sauce béarnaise. *18.95*

Pasta

Seafood Fettuccine

Shrimp, scallops, & lobster tossed with fettuccine in a parmesan cream sauce.
Topped with grated Romano cheese. *18.95*

Roasted Wild Mushroom Ravioli

Portobello, & Crimini mushroom Ravioli sautéed in a black pepper & mushroom cream sauce. Topped with grated Romano cheese *17.95*

Beef

NY Sirloin Strip Steak

A 12 oz. New York sirloin grilled to perfection. *17.95*

T Bone Steak

A one pounder. You can't go wrong here with a bit of filet & a bit of sirloin. *18.95*

Filet Mignon

Hand cut 6 oz tenderloin with sauce béarnaise. *19.95*

Oscar me! Top any of our steaks with asparagus, lobster meat, & sauce béarnaise. *Add 3.00*

Sirloin Au Poivre

A 12 oz. pepper-crust New York sirloin served au poivre with mushrooms, brandy, cream, & sweet butter. *18.95*

Sirloin Gorgonzola

Our 12 oz. sirloin grilled and topped with a crispy bacon gorgonzola cream sauce. *18.95*

Tenderloin Tips

6 oz. of tenderloin tips sautéed with roasted mushrooms & garlic in your choice of a brandy-peppercorn sauce or Marsala wine sauce. *18.95*

- Homemade Tavern Sweets -

*Chocolate Fudge Brownie Sundae
with French Vanilla Ice Cream 4.75*

Country Tavern Ice Cream Ball 4.50

Kahlua Snowball Crepe 4.75

Carrot Cake 5.25

Chocolate Triple Threat Cake 5.50

Bread Pudding 4.50

Chocolate Chip Pecan Pie 5.25

*Seasonal Lunch Specials -
Served in the Pub until 4:00 PM*

Chicken Caesar Wrap

Fresh grilled marinated chicken and our famous Caesar salad wrapped in a fresh spinach tortilla.
Served with crispy French Fries, fried potato wedges, or fresh fruit. *6.95*

Veggie Wrap

Roasted red peppers, tomato, asparagus, diced egg, lettuce, and hummus wrapped in a fresh tomato tortilla. Served with crispy French Fries, fried potato wedges, or fresh fruit. *6.25*

Chicken Salad Wrap

Fresh Chicken salad with cran raisins, bacon, and nuts wrapped in a fresh tomato tortilla.
Served with crispy French Fries, fried potato wedges, or fresh fruit. *6.95*

Steak & Cheese

Sautéed with onions and mushrooms with melted provolone cheese on a fresh French Baguette.
Served with crispy French Fries, fried potato wedges, or fresh fruit. *7.95*

Beefeater Sandwich

Fresh shaved roast beef sautéed with onions in our spicy BBQ sauce. Served on a toasted bulky roll with crispy French Fries, fried potato wedges, or fresh fruit. *7.50*

Baby Spinach Salad

Baby spinach, golden raisins, sliced apple, and toasted almonds, lightly tossed in a cardamom chutney dressing *6.95*

Sweet Chicken Salad

Mixed field greens, Fresh Chicken, dried cranberries, boiled egg, seasonal fruit, and Walnuts,
Served with sweet honey poppy seed dressing. *7.95*

B.L.T. Sub

Crispy bacon, lettuce, and tomatoes on a toasted fresh French Baguette.
Served with crispy French Fries, fried potato wedges, or fresh fruit. *6.25*

Add a Soup

Add a cup of soup, chowder, or chili to any of our luncheon specials.

Soup Day 1.00, Cajun Chowder 1.50, Homemade Chili 2.50