



SOUPS

**FRENCH ONION GRATINÉE ~ CHEF'S DAILY SOUP**

4. Cup 5. Bowl

APPETIZERS

**MARYLAND STYLE CRAB CAKE**

PAN SEARED SIGNATURE CRAB CAKE OVER WILTED SPINACH WITH SPICY AIOLI & ROASTED RED PEPPER RELISH

**JUMBO SHRIMP COCKTAIL**

4 JUMBO SHRIMP SERVED WITH TRADITIONAL COCKTAIL SAUCE AND LEMON

**SHERWOOD KETTLE CHIPS**

FRESH FRIED POTATO CHIPS WITH MELTED BLUE CHEESE & BACON BITS. SERVED WITH A BACON-RANCH DIPPING SAUCE

10. **PEI MUSSELS**

PRINCE EDWARD ISLAND MUSSELS STEWED IN A SPICY TOMATO BROTH WITH A PATISSERIE STRETCH BREAD TOAST POINT AND FRESH BASIL

11. **DYNAMITE CALAMARI**

CRISPY CALAMARI TOSSED WITH HOT PEPPERS, SRIRACHA CHILI VINAIGRETTE, CILANTRO & LIME

10. **BRATWURST APPETIZER**

GRILLED LEIHS AND STEIGERWALD'S BRATWURST SLICED AND SERVED OVER STEWED PEPPERS AND ONIONS WITH A SIDE OF SPICY GERMAN MUSTARD

12.

9.

8.

**MIXED SEAFOOD PLATTER (FOR TWO) 28.**

ONE MARYLAND STYLE CRAB CAKE, TWO JUMBO SCALLOPS, THREE GRILLED SHRIMP & FRIED CALAMARI SERVED WITH CAJUN AIOLI & COCKTAIL SAUCE

SMALL SALADS

*ADD GRILLED... PORTABELLA 4. CHICKEN 4. SHRIMP 5. SALMON 6. BEEF SKEWER 7.*

**SMALL HOUSE SALAD**

A MIXTURE OF ROMAINE, ICEBERG & SPINACH WITH ENGLISH CUCUMBER AND GRAPE TOMATOES. TOSSED WITH LEMON-THYME VINAIGRETTE

4.

**SMALL ICEBERG WEDGE**

SERVED WITH RADISH, GRAPE TOMATOES, CRUMBLY & CREAMY BLUE CHEESE DRESSING

4.5

**SMALL SHERWOOD SALAD**

CRISP ROMAINE HEARTS TOSSED IN PEPPERCORN PARMESAN DRESSING WITH ROASTED RED PEPPER, SMOKED BACON, SHAVED ASIAGO CHEESE, BEEFSTEAK TOMATOES & CROUTONS

5.

**SMALL CAESAR SALAD**

ROMAINE HEARTS TOSSED IN HOMEMADE CAESAR DRESSING WITH LEMON, HOUSE CROUTONS & SHAVED ASIAGO CHEESE

5.

**SMALL SPINACH SALAD**

WITH FETA CHEESE, CRISP SMOKED BACON, HARD COOKED EGG, GRAPE TOMATOES & RED ONION, TOSSED WITH LEMON-THYME VINAIGRETTE

5.

**SMALL SEASONAL SALAD**

ORGANIC MIXED GREENS WITH OVEN ROASTED BEETS, LIVELY RUN GOAT CHEESE AND TOASTED PISTACHIOS. FINISHED WITH A LOCAL RIESLING AND CHAMPAGNE VINAIGRETTE

7.

# TAVERN FARE

- TAVERN BURGER** 9.5  
GRILLED FRESH GROUND BEEF (8 OZ.) WITH LETTUCE, TOMATO & RED ONION ON A SOFT CHALLAH ROLL, WITH FRENCH FRIES.
- GRILLED CHICKEN SANDWICH** 9.  
WITH LETTUCE, TOMATO, RED ONION & HERBED AIOLI ON A GRILLED CHALLAH ROLL  
SERVED WITH FRENCH FRIES  
*ADD YOUR CHOICE OF: CHEDDAR, SWISS, AGED PROVOLONE, BLUE CHEESE, BACON, SAUTÉED ONIONS OR SAUTÉED MUSHROOMS TO THE ABOVE SANDWICHES .75 FOR EACH ADDITION*
- THE SHERWOOD REUBEN** 11.  
BRAISED CORNED BEEF WITH SAUERKRAUT, SWISS CHEESE & TRADITIONAL DRESSING SERVED OPEN-FACE ON PUMPERNICKEL BREAD WITH A SIDE OF GERMAN POTATO SALAD
- MARGHERITA PIZZA** 9.  
VINE RIPE TOMATOES WITH BASIL, GARLIC & OLIVE OIL, TOPPED WITH FRESH MOZZARELLA
- TAVERN CHICKEN WINGS** 10.5  
10 CRISPY JUMBO WINGS PREPARED WITH YOUR CHOICE OF HOT, MEDIUM OR MILD BUFFALO-STYLE WING SAUCE. SERVED WITH CREAMY BLUE CHEESE & CELERY STICKS. (EXTRA BLUE CHEESE ADD .75)
- CHARGRILLED BRATWURST (LIEHS & STEIGERWALD, SYRACUSE NY)** 12.  
SERVED WITH GERMAN POTATO SALAD & HOUSE MADE RED CABBAGE SAUERKRAUT WITH DIJON MUSTARD
- GRILLED OPEN FACE SIRLOIN STEAK (8 OZ)** 17.  
SERVED WITH FRENCH FRIES & GARNISHED WITH TWO CRISPY BEER BATTERED ONION RINGS. SERVED ON GRILLED ASIAGO FLATBREAD & TOPPED WITH A GORGONZOLA BUTTER

## ENTRÉE SALADS

*ADD GRILLED... PORTABELLA 4. CHICKEN 4. SHRIMP 5. SALMON 6. BEEF TENDERLOIN SKEWER 7.*

- CLASSIC CAESAR** ENTRÉE 8.  
CRISP ROMAINE HEARTS WITH SHREDDED ASIAGO CHEESE & CROUTONS,  
TOSSED WITH TRADITIONAL CAESAR DRESSING.
- SEASONAL SALAD** ENTRÉE 11.  
ORGANIC MIXED GREENS WITH OVEN ROASTED BEETS, LIVELY RUN GOAT CHEESE AND  
TOASTED PISTACHIOS. FINISHED WITH A LOCAL RIESLING AND CHAMPAGNE VINAIGRETTE
- TRADITIONAL SHERWOOD SALAD** ENTRÉE 13.  
MARINATED GRILLED CHICKEN BREAST ON A BED OF CRISP ROMAINE HEARTS TOSSED WITH CREAMY  
PEPPERCORN PARMESAN DRESSING, TOMATO WEDGES, ROASTED RED PEPPERS, SMOKED BACON,  
ASIAGO CHEESE & HOUSE CROUTONS
- GRILLED SALMON SALAD** ENTRÉE 13.  
ATLANTIC SALMON ON A BED OF BABY SPINACH TOSSED WITH OUR LEMON-THYME VINAIGRETTE, WITH  
FETA CHEESE, CRISP SMOKED BACON, HARD-COOKED EGG, GRAPE TOMATOES & RED ONION

# FOLEY'S FRESH SEAFOOD

*FOLEY'S FISH, LOCATED IN NEW BEDFORD, MA PROVIDES US WITH  
THE FINEST SEAFOOD OFFERED ON THE BOSTON FISH PIERS.*

*THE FOLLOWING SELECTIONS ARE PRESENTED FOR THE SEAFOOD  
LOVER WHO PREFERS SEAFOOD SIMPLY PREPARED.*

*SERVED WITH YOUR CHOICE OF:*

*WHITE CHEDDAR AU GRATIN POTATOES, WHIPPED POTATOES, BAKED IDAHO POTATO,  
OR HOUSE RICE PILAF; SEASONAL VEGETABLE & LEMON BEURRE BLANC*

<b>PAN SEARED COD LOIN 7 OZ.</b>	22.
<b>GRILLED ATLANTIC SALMON 7 OZ.</b>	20.
<b>PAN SEARED JUMBO SCALLOPS 7 OZ.</b>	28.

## STEAKS & CHOPS

*YOUR CHOICE OF:*

*WHITE CHEDDAR AU GRATIN POTATOES, WHIPPED POTATOES, BAKED IDAHO POTATO  
OR HOUSE RICE PILAF*

*SERVED WITH SEASONAL VEGETABLE  
& FINISHED WITH A PORT WINE DEMIGLACE*

<b>CHARGRILLED FILET MIGNON</b>	6 OZ.	26.
	10 OZ.	34.
<b>CHARGRILLED NY STRIP 14 OZ.</b>		30.
<b>COWBOY STEAK 16 OZ.</b>		38.
<b>CHARGRILLED PORK CHOP 10 OZ.</b>		23.

## SIDE DISHES - \$4 EACH

**BEER BATTERED ONION RINGS**

**CREAMED SPINACH**

**BAKED POTATO**

**FRENCH FRIES**

**SWEET POTATO FRENCH FRIES**



## SHERWOOD CLASSICS

- PENNE PASTA WITH CHICKEN & ANDOUILLE SAUSAGE** 16.  
TOSSED IN A SPICY TOMATO CREAM SAUCE WITH GARLIC, BASIL & ASIAGO CHEESE
- YANKEE POT ROAST** 16.  
TENDER BRAISED BEEF SERVED WITH WHIPPED POTATOES & JULIENNE ROOT VEGETABLES.  
TOPPED WITH THE SHERWOOD'S HOME STYLE GRAVY
- PECAN SALMON (7 OZ)** 20.  
PAN SEARED ATLANTIC SALMON CRUSTED WITH PECANS, SERVED WITH HOUSE RICE,  
SEASONAL VEGETABLE & MAPLE BEURRE BLANC
- SCROD CHRISTOPHER (7 OZ)** 22.  
FRESH ATLANTIC COD BAKED WITH A CRACKER CRUMB TOPPING. SERVED WITH HOUSE  
RICE, SEASONAL VEGETABLES & FINISHED WITH A LEMON BEURRE BLANC

## SEASONAL SIGNATURE ENTRÉES

- POLENTA STUFFED RED PEPPER** 22.  
SERVED WITH ROASTED TOMATOES, ONIONS, MUSHROOMS AND WILTED SPINACH
- PAN SEARED CHICKEN** 24.  
1/2 ALL NATURAL PAN SEARED CHICKEN SERVED WITH RED WINE VINEGAR MARINATED PEPPERS,  
ONIONS, CUCUMBERS AND CARROTS OVER BASMATI RICE. FINISHED WITH A THYME BEURRE BLANC
- OMMEGANG STEAMED SEAFOOD** 24.  
OMMEGANG WITTE STEAMED CLAMS, SHRIMP AND MUSSELS WITH FINGERING POTATOES,  
BLISTERED CHERRY TOMATOES, ROASTED YELLOW PEPPERS AND WILTED SWISS CHARD
- SEASONAL PORK CHOP** 25.  
GRILLED 10 OZ BONE-IN PORK CHOP SERVED WITH CAROLINA GOLD RICE AND WILTED SWISS CHARD.  
TOPPED WITH A VANILLA, BRANDY AND PINEAPPLE CHUTNEY
- PAN SEARED DUCK BREAST** 26.  
PAN SEARED MAPLE LEAF DUCK BREAST, SERVED WITH CHEF'S CHOICE MIXED GRAIN AND LOCAL  
ARUGULA SALAD, TOPPED WITH A DRIED APRICOT COMPOTE
- SEASONAL SCALLOPS** 28.  
PAN SEARED JUMBO SCALLOPS SERVED ALONG SIDE ENGLISH PEAS, STEAMED RED POTATOES AND  
WILTED SWISS CHARD. FINISHED WITH A LIGHT MISO BROTH.

