

## Clamber Hill Appetizers

- Shrimp Cocktail** \$10.95  
*- five chilled jumbo shrimp served with Clamber Hill Cocktail Sauce*
- Stuffed Mushrooms** \$9.95  
*- two jumbo mushroom caps stuffed with a flavorful combination of sausage & spices topped with melted Mozzarella*
- Artichoke Dip** \$9.95  
*- served hot from the oven with crudité and crackers*
- Baked Brie with Amaretto Walnuts** \$9.95  
*- two wedges of brie baked topped with Amaretto glazed walnuts. Served with buttered toasts*
- Hot Olive Medley** \$9.95  
*- hot olive mix sautéed with artichoke hearts and garlic and served with garlic toast and goat cheese.*

## Clamber Hill Soups

*Freshly made in house*

- French Onion au Gratin** \$7.95  
*- the classic, acclaimed "best west of Paris"*
- Soup of the Day** Priced daily

## Clamber Hill Salads

*Creative salads with proprietary dressings  
(no preservatives and 100% trans-fat free)*

- Bistro Salad** \$6.95  
*- fresh greens, green onions, bell pepper, cucumbers, tomatoes, mushrooms, and sprinkled with pine nuts. Served with our House Vinaigrette.*
- Mediterranean Salad** \$7.50  
*- fresh greens, cucumbers, tomatoes, red onions, olives & Feta Cheese Served with a Lemon Vinaigrette.*
- Insalata Sicilian** \$7.50  
*- fresh greens, marinated artichoke hearts, roasted red peppers, Kalamata olives, red onions, & Feta Cheese. Served with a Balsamic Vinaigrette.*
- Nipmuck Salad** \$7.50  
*- fresh greens, celery, raisins, toasted walnuts and cheddar cheese, topped with apples. Served with a Maple Vinaigrette.*
- Cranberry Hill Salad** \$7.75  
*- fresh greens, celery, green onions, and blue cheese, topped with dried cranberries & pecans. Served with a Cranberry Vinaigrette.*

**Note:** Any salad may be doubled in size and price as a vegetarian dinner Entrée

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness.*

## Clamber Hill Entrées

*œ denotes Signature Dish*

### **Filet Mignon (GF)**

*-the classic 8 oz cut of beef, wrapped in bacon, broiled to perfection and served with freshly made Sauce Béarnaise* \$34.95

### **œ Blue Cheese Stuffed Tenderloin**

*- choice, tenderloin beef stuffed with a savory blend of mushrooms and blue cheese, topped with Sauce Espagnole* \$36.95

### **Steak au Poivre (GF)**

*- a 10 oz New York strip, pan seared with crushed black pepper, finished with Cognac and served with sautéed mushrooms* \$27.95

### **œ Chicken Clamber Hill**

*-the House specialty, boneless breast of chicken, stuffed with Prosciutto and Provolone, lightly breaded and sautéed with mushrooms and gravy* \$26.95

### **Chicken Scallopini**

*-tender boneless breast of chicken, lightly breaded and sautéed with mushrooms and gravy* \$23.95

### **Pork Tenderloin with Cherry Almond Sauce (GF)**

*-roasted in bacon and served with our own cherry almond sauce* \$24.95

### **Pork Medallions with Apple-Onion Marmalade (GF)**

*-pork medallions topped with a thick, rich apple and onion marmalade* \$25.95

### **œ Duck Breast with warm Pear-Bourbon Relish (GF)**

*-tender slices of boneless duck breast topped with our special relish* \$29.95

### **Roasted Duck Breast with Plum Sauce (GF)**

*-tender slices of boneless duck breast served in our own plum sauce* \$27.95

### **Broiled Haddock (GF)**

*-a generous fillet of delicately broiled fish in lemon-parsley butter* \$22.95

### **Haddock Florentine (GF)**

*-a fillet, poached in its own juices, smothered with garlic spinach, and topped with crumbled feta cheese* \$23.95

### **Salmon Pesto**

*- a 10 to 12 oz fillet topped with Pesto and Italian bread crumbs, baked to a delicate finish* \$23.95

### **œ Salmon Gelleleje (GF)**

*-named for a Danish fishing village, Salmon fillet baked in garlic and finished with Dill-Harvarti Cheese* \$25.95

***There is always a vegetarian special on offer.***

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