

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** \$6.95
- 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 \$32.95

œ Blue Cheese Stuffed Tenderloin

- choice, tenderloin beef stuffed with a savory blend of mushrooms and blue cheese, topped with Sauce Espagnole \$34.95

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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