

The Cider Press
MENU

From the Beginning,
Starters

The Soup Kettle-----\$4.95
changes nightly, but always homemade.

Fresh Shrimp Cocktail-----\$7.95
four extra large shrimp served with our tangy,
zesty cocktail sauce and a lemon wedge.

Baby Back Ribs-----\$6.95
Our little pork ribs with sweet honey barbecue
sauce. A sampler size.

Chicken Tempura Tidbits-----\$5.95
Tender morsels of tempura fried chicken served
with our orange-apricot glaze for dipping.

Potato Skins-----\$4.75
Crispy skins served with cheese and spicy salsa
for dipping.

Sautéed Mushrooms-----\$5.25
A super appetizer, a la carte vegetable, or a
great side dish with any of our steaks.

Escargot ----- \$7.95
Yes Snails, in garlic butter

BLACK BOARD EXTRA SPECIALS

Our black board offers daily delights, exotic combinations, ambitious undertakings, and some old favorites for dinner and dessert. Your server will gladly explain their preparation and quote their prices.

Roast Prime Rib of Beef au jus-Saturday only--
usually. Heavy prime steer beef roasted to
perfection... for the meat and potatoes gang.

Dynamic Duos

Odd Couple-----\$18.95

Two golden fried tempura shrimp and our
barbecued baby back ribs.

Eggplant Parmesan-----\$15.95

Tender slices of eggplant topped with marinara
and parmesan cheese.

Surf and Turf-----\$23.95

Combine your favorite of our steaks (sirloin,
teriyaki, or béarnaise) with two golden tempura
fried shrimp
From the Grill

Steak Béarnaise-----\$17.95

Our star performer-- tender filet-cut steak with a tarragon enhanced béarnaise sauce. Very lean and very flavorful.

Teriyaki Steak-----\$17.95

A different flavor. In Japanese the word "teri" means glazed and "yaki" means broiled.

New York Strip Sirloin-----\$19.95

The only steak ever knighted-sir-loin. Shy of a pound, but not shy of flavor.

Sirloin Tips-----\$17.95

Lean tips of Sirloin laced with a sumptuous brandy-mushroom sauce.

Barbecued Baby Back Ribs-----\$17.95

Tender and tangy with just a hint of mesquite. Everyone tries to imitate them, but our boys in the kitchen do them best!

Double-thick Lamb Chop(s)---single \$15.95-----
full \$24.95

Char-grilled center cut loin lamb chop(s).

Grilled Chicken Breast-----\$15.95

Boneless breast of chicken charbroiled with
your choice of a teriyaki glaze or honey
barbecue sauce.

Fresh From the Net
From the Sea or Stream

The Atlantic cold waters and northeast streams
produce the finest fish available-lobster,
halibut, cod, haddock, swordfish, sole, clams,
mussels, and trout. Nightly, we have a fresh
selection your server will tell you about and
quote you the price.

Fresh Grilled Atlantic Salmon-----\$17.95

A beautiful filleted steak topped with a hollandaise sauce.

Fried Scallops-----\$16.95

Tender sweet bay scallops.

Broiled Scallops-----\$16.95

Fresh tender scallops broiled to perfection.

Tempura Fried Shrimp-----\$17.95

Five extra-large shrimp deep fried in a light crispy tempura batter. Served with an orange-apricot glaze for dipping.

Coastal Seafood Pie-----\$18.95

Fresh shellfish-lobster, shrimp, and scallops-en casserole with our seasoned bread crumb topping. Served with drawn butter.

Shrimp Scampi-----\$17.95

Five jumbo shrimp sautéed in creamery butter and fresh chopped garlic.

For the Younger Set
(12 years old and under)

Grilled Chicken Breast-----\$9.95
Served with French fries and salad.

Petite Steak-----\$10.95
Charbroiled... like on the grill at home. Served
with French fries and a salad.

Junior BBQ Rib-----\$10.95
Our little pork ribs with sweet honey barbecue
sauce.

Sweet Side

Boston Cream Pie-----\$3.50

Two layers of gold cake with Bavarian cream filling and frosted and chocolate icing.

Carrot Cake-----\$3.50

Our moist cake frosted with a creamy sweet cream cheese. Delicious!

New York Cheesecake ----- alone \$3.95

A timeless favorite -----paired with strawberries \$4.50

House Ice Cream Crepe-----\$4.25

Sweet dessert crepe filled with vanilla ice cream and topped with hot fudge or strawberries, whipped cream, and a cherry!

Parfaits and Sundaes-----\$3.95

Tia Maria, apricot brandy, Creme de Menthe...hot fudge or strawberries with vanilla ice cream, whipped cream, and a cherry.

Chef's Whim-----priced
nightly

Check with your server for tonight's special
dessert concoction.

Premium Ice Cream-----\$2.25
Check with your server for flavors.

Mocha Mud Pie-----\$4.25
A chocolate crumb crust with coffee and
chocolate ice cream topped with hot fudge,
whipped cream, and a cherry.

The Coffee Bean-----\$4.25 &
up

Our spirited sweet...ask your server for a
suggestion. Irish, Jamaican, Spanish, Mexican,
Sicilian, Roman, plus many more!

The Apple Enhanced-----plain \$1.75
with spirits \$4.95 & up

Hot apple cider plain with a cinnamon stick;

or with your choice of Laid's Applejack or
Captain Morgan's

Beverages

Soft Drinks \$1.00

Milk and Juices \$1.00

Tea, Coffee, and De-Cafe \$1.00

Iced Tea or Iced Coffee \$1.00

Sparkling Water \$1.50

Bottled Spring Water \$1.50