

# Apricots Pub Menu

"Where Friends Meet"

## Starters

Soup du Jour *see today's specials*

Apricots Turkey Chili *sour cream & aged Cabot cheddar* 8.5

Old Bay Spiced Fried Calamari *marinara sauce & wasabi crème* 12.5

Colossal Shrimp Cocktail *horseradish cocktail sauce* 4.50 per shrimp

½ Doz. Fried Coconut Shrimp *sweet chile/mango sauce* 10.5

Steamed P. E. I. Mussels *lobster & white wine broth, garlic toast points* 13.5

Mac & Cheese *baked limaconi rigati, Fontina & Gruyere cheese, panko crumb* 8.5

Crispy Lobster Spring Rolls *Napa cabbage, shiitake mushrooms, mae ploy sauce* 14.5

## Salads

Apricots Chopped Salad *dried cranberries, green apple, fennel, pepita seeds, goat cheese, red onions, romaine and arugula, sherry ~ basil vinaigrette* 10. / 13.

Country Garden Greens Salad *mesclun greens, grape tomatoes, cored cucumbers, sliced radishes, fresh herb vinaigrette, shaved Grana Padana cheese, grilled cheese bread* 7. / 9.

Classic" Caesar Salad *hearts of romaine, seasoned croutons & Parmesan cheese* 7.5 / 9.5

Baby Spinach, Strawberry, & Caramelized Goat Cheese Salad *shaved red onion, caramelized goat cheese, walnuts, raspberry ~ balsamic vinaigrette* 9.5 / 12.5

### ADD TO YOUR SALAD

- Grilled Marinated Shrimp 7.
- Grilled Salmon 9.
- Grilled Chicken 6
- Grilled Tuna 9.

## Sandwiches & Burgers

Apricots Reuben *corned beef, house made sauerkraut & Russian dressing, served on rye bread* 13.5

Maine Lobster Salad Roll *New England style hot dog roll* 17.5

Grilled Salmon Burger *lemon ~ dill aioli Portuguese muffin* 14.5

Grilled Turkey Burger *smoked Gouda cheese, caramelized onion, roasted garlic aioli* 13.

Grilled Marinated Portabella Burger

*Our Vegetarian choice balsamic marinade, roasted red pepper, goat cheese, arugula pesto, Portuguese muffin* 12.5

Grilled Black Angus Burger *Portuguese muffin* 11.5

Grilled Black Angus Cheese Burger *shredded Cabot cheddar, Portuguese muffin* 13.

Grilled Bacon & Bleu Burger *Maytag Bleu cheese, Portuguese muffin* 14.

**Gluten Free Bun + 2.**

### SIDES CHOOSE ONE

- French fries
- Green Salad
- Caesar Salad
- Sweet potato fries (\$1.50)
- Cole slaw

## Entrees

Cedar Planked Apricot Glazed North Atlantic Salmon *toasted wild rice Pilaf and yellow currants, vegetable medley* 16.5

Seared Tuna *toasted black sesame, sautéed Asian vegetables, lemon grass basmati rice, wasabi cream* 16.

Sautéed Shrimp Scampi *white wine, garlic, baby spinach tossed with linguini, topped with shaved asiago cheese* 15.

Ann's Original Recipe Chicken Pot Pie *A thirty year tradition* 13.5

Pan Seared Lemon Chicken *boneless breast of chicken, crispy panko, whipped potatoes, vegetable medley, white wine & lemon sauce* 14.

Griddled Corn Cake *warm black bean & shucked corn salad, avocado mousse, chipotle aioli, Micro pea tendrils* 12.5

Crispy Panko Butter Crumb Whitefish *Lemongrass basmati rice and a lemon-dill aioli, vegetable medley* 15

Apricots' Meatloaf & Mashed Potatoes *Idaho mashed potatoes, brown gravy, vegetable medley* 14.5

Grilled Black Angus Sirloin *Whipped Idaho potatoes, sauce bordelaise* 17.

## MAIN DINING ROOM

### Entrees

Sautéed North Atlantic Salmon *early shucked corn pudding, saffron poached fingerling potatoes, crispy leeks, citrus butter* 28.

Grilled New York Strip Steak *Idaho whipped potatoes, creamed swiss chard with gorgonzola & rye bread crumbs, balsamic braised cipolini onions* 32.

Roasted Frenched Chicken Breast *grilled polenta, baby brussel sprouts with pancetta & shallots, savory rosemary pan sauce* 22.

Grilled North Atlantic Swordfish *sweet brown rice with scallions & ginger, asparagus and a lemon beurre blanc* 38.

Oven Roasted Rack of Lamb *Dijon ~ cashew crust, hickory smoked creamer potatoes, grilled pickled baby carrots, veal demi-glace* 35.

Grilled Midwestern Filet Mignon, *confit new potatoes, melted truffled oyster mushroom ragout, roasted asparagus* 38.

Seared Jumbo Sea Scallops *creamy spring pea risotto, micro tendrils, Meyer lemon beurre blanc* 32.

*Thoroughly cooked meats, poultry, seafood, shellfish & eggs reduces the risk of foodborne illnesses*