

Apricots

On the Farmington river

Soups

Soup du Jour 7.

Appetizer

Shrimp Cocktail fresh horseradish cocktail sauce 4.50 per shrimp

Coconut Shrimp with mango mae ploy 10.5

Seared Lobster & Crab Cakes sauce remoulade 1-\$9, 2-\$16

*Wild Mushroom Raviolis with a mushroom cream sauce, truffle oil drizzle
and a garnish of micro greens and mushroom chips 9.*

Spinach & Artichoke Dip fried pita chips 9

Buttermilk & Old Bay Spiced Fried Calamari with Marinara and wasabi cream 12.5

Deep Fried Pickles with a buffalo ranch dipping sauce 8.

*Mac & Cheese baked shells, Fontina & Gruyere cheese, panko crumb 8.5
add bacon \$2 add chicken \$4*

Salads

Country Garden Greens 8./10.

*green salad tossed with creamy balsamic vinaigrette, trio of radishes, cucumbers,
grape tomatoes, shaved Parmesan and Apricot's cheese bread.*

*Classic Caesar Salad 8.5/10.5***

*fresh chopped romaine hearts, house made dressing, shredded asiago
and house made garlic croutons.*

BLT Salad 10.5

wedged iceberg lettuce, grape tomatoes, bacon, crumbled blue cheese, shaved red onion, ranch dressing

Apricots Chopped Salad 11./14.

*chopped romaine and arugula, trio of diced red onion cucumber and fennel, tossed with apricot honey vinaigrette.
Topped with dried cranberries, pepita seeds and crumbled goat cheese*

To turn your salad into an entrée, add:

Chicken \$6, Steak \$8, Salmon \$10*, Shrimp \$9, Scallops \$11*

Sandwiches & Burgers

*Grilled Black Angus Burger 11.5**

Served on a Portuguese muffin

Add Cheddar \$1.50, Add Bacon & Bleu Cheese \$2.50

Grilled Turkey Burger 13.

Smoked Gouda cheese, sautéed mushrooms, roasted garlic aioli

Grilled Veggie Burger 12.

Served on a toasted Portuguese muffin with Roasted vegetable aioli

Breast of Chicken Salad Sandwich 10.

served on a flakey croissant

Cajun Salmon Burger 14.5

Served on a Portuguese muffin with remoulade sauce

The Classic Reuben 13.5

Served on rye with house made sauerkraut

All burgers and sandwiches come with a side of:

*French Fries, Garden Greens Salad, Caesar Salad**, or Cole Slaw*

Or Sweet Potato Fries +\$1.50

Or Fried Pickles +\$2.50

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

***This menu contains raw or undercooked ingredients*

Entrees

- Pan Seared Crispy Panko Chicken Picatta* 16.
whipped potatoes, vegetable medley, white wine & caper lemon sauce
- Chicken Pot Pie* 13.5
a 36-year tradition at Apricots
- Meatloaf* 14.5
Served with mashed potatoes, house vegetables & gravy
- Chicken Parmesan* 17.5
Crispy panko breading & penne marinara
- Grilled 10oz Bone-In Pork Chop* 19.
Mashed potatoes, mixed vegetables & maple demi-glace
- Savory Beef Short Ribs* 26.
Roasted tri-colored fingerling potatoes
- Grilled Black Angus Sirloin* 17. *
Whipped Idaho potatoes, vegetable medley & sauce bordelaise
- Lemon-Parmesan & Pesto Encrusted Salmon* 22. *
Roasted tomato & garlic wild rice pilaf, vegetable medley & lemon beurre blanc
- Grilled Domestic Lamb Porterhouse* 6oz-\$24, 12oz-\$36 *
Roasted cauliflower puree, roasted barley with oyster mushrooms, and mint vinaigrette
- Seared Sea Scallops* 33.
Sweet corn & crab pudding, tri-colored roasted fingerling potatoes & asparagus
- Roasted Vegetable Lasagna* 16.
Peppers, squash, broccoli, mushrooms, spinach & ricotta cheese in a vodka cream sauce
- Pan Seared Duck Breast* 27. *
Mushroom risotto, truffle oil & asparagus
- Grilled Domestic Black Angus 12oz Ribeye* 36. *
Garlic mashed potatoes, sautéed mushrooms, mixed vegetables & sauce bordelaise
- Crispy Panko Butter Crumb Whitefish* 15.
basmati rice, vegetable medley, sauce remoulade
- Black Angus Beef Bolognese* 15.
Penne pasta & shaved asiago

Desserts

- Bread Pudding* 7.5
- Apricot Cheesecake* 7.5
- Crème Brûlée* 7.5
- Ice Creams and Sorbets* 6.
- Warm Chocolate Cake* 7.5
- Warm Seasonal Fruit Crisp* 7.5



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