

Radisson Starters

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| Jumbo Shrimp Cocktail | \$9.95 |
| <i>Served with our spicy cocktail sauce and a lemon wedge.</i> | |
| New England Style Crab Cakes | \$10.95 |
| <i>Hand made and served with our ramoulade dipping sauce.</i> | |
| Fried Calamari | \$8.95 |
| <i>Served with hot banana peppers and fra diavolo sauce.</i> | |
| Coconut Crusted Shrimp | \$8.95 |
| <i>Served with a sweet Thai dipping sauce.</i> | |
| Triple Sampler | \$10.49 |
| <i>Combination of our overstuffed potato skins, buffalo style chicken tenders and mozzarella sticks. Served with sour cream, blue cheese dressing and marinara sauces.</i> | |
| Nachos Grande | \$9.49 |
| <i>Your choice of beef or chicken with jalapenos, diced tomato, black olives, scallions and our Vermont blended cheeses.</i> | |
| Buffalo Wings | 7 For \$5.95 |
| <i>Your choice mild, hot, bbq. or teriyaki style</i> | 12 for \$9.95 |
| | 18 for \$13.95 |
| Idaho Potato Skins | \$7.95 |
| <i>Overstuffed with smoked bacon bits, Vermont blend cheddar cheeses and our home made tangy sour cream.</i> | |
| Crispy Mozzarella Sticks | \$6.95 |
| <i>Served with our house made marinara sauce.</i> | |
| Chef's Special Stuffed Portabella Mushroom | \$8.95 |
| <i>Marinated in balsamic vinegar, grilled and filled with crab meat, red peppers, gorgonzola cheese and topped with light Italian herbs crumbs.</i> | |

Soup and Salad

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| New England Clam Chowder | CUP \$3.95 | BOWL \$6.95 |
| Crock of French Onion | | \$5.49 |
| Mesclun Apple Salad | | \$6.95 |
| <i>Mixed baby greens, diced green apples, pecans, red onion, garlic croutons and shaved gorgonzola cheese. Served with raspberry vinaigrette dressing.</i> | | |
| Classic Caesar or Large House Salad | | \$3.95 |
| <i>(Add Grilled Chicken...\$4.00 Or Shrimp...\$6.00)</i> | | |

Specialty Sandwiches

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| Fried Cod Fish Sandwich | | \$8.95 |
| <i>Lightly floured, deep fried and topped with cheddar cheese, lettuce, tomato and our tangy tarter sauce.</i> | | |
| New England Clam Roll | | \$10.95 |
| <i>Fresh whole belly clams delicately coated in our seasoned flour and deep fried to perfection. Served on a toasted roll with our tangy tarter sauce.</i> | | |
| Buffalo Chicken Sandwich | | \$8.95 |
| <i>Floured and deep fried, tossed in our house made hot sauce, topped with lettuce and blue cheese dressing.</i> | | |
| Radisson Combo Club Sandwich | | \$9.95 |
| <i>Ham, turkey and pepperoni piled between three pieces of Texas toast, with bacon, lettuce, tomato and mayo.</i> | | |
| Classic French Dip | | \$8.95 |
| <i>Thinly sliced top sirloin dipped in our rosemary au jus, served with horseradish and a side of au jus sauce.</i> | | |
| Western Prime Rib Sandwich | | \$10.95 |
| <i>Thick cut slice of prime rib grilled and topped with our horseradish sauce with lettuce, tomato and red onion.</i> | | |

Midwestern Angus Burger Bar

Create your own masterpiece with our USDA Certified Black Angus beef
Choose two from any of the toppings below and one type of cheese

Deluxe Burger Bar **\$9.49**

Toppings: Bacon, Sautéed Onions, Mushrooms, Jalapeños, Green or Red Peppers, Fried Onion Rings or Red Roasted Peppers.

Cheeses: American, Swiss, Cheddar, Monterey Jack, Blue Cheese Crumbles or Gorgonzola.

Cheeseburger **\$8.49**

Hamburger **\$7.99**

(Add any topping from the above for only .50 cents each)

All Burgers and sandwiches come with Fries and Cole Slaw

Free Range Chicken

Lemon Herb Chicken **\$12.95**

Marinated and fire grilled chicken breast, layered on a bed of baby greens and wild rice.

Chicken Marsala **\$14.95**

Sautéed chicken breast with wild mushrooms, garlic and shallots in a rich Marsala demi-glaze. Served over wild rice with seasonal vegetable.

Baked Stuffed Chicken Breast **\$13.95**

Stuffed with a blend of fresh apples, cranberries and seasoned croutons, topped with a basil-cream sauce. Served with vegetable of the day.

Chicken Parmesan **\$13.95**

Lightly breaded and deep fried chicken breast, topped with melted mozzarella and our home style marinara, served over linguini.

Chicken Florentine **\$14.95**

Delicately floured and dipped in a seasoned egg batter, sautéed in white wine, lemon and butter, served over spinach with a choice of potato.

Fresh Atlantic Seafood

New England Fish and Chips **\$12.95**

Deep fried Haddock in a seasoned egg batter. Served with steak fries and coleslaw.

Fried Whole Belly Clams **\$17.95**

Lightly floured in our tangy seasoned batter. Served with steak fries and coleslaw.

Fried Seafood Platter **\$18.95**

Assortment of Whole belly clams, Scallops, Shrimp and Haddock fried to perfection, with steak fries and coleslaw.

Baked New England Haddock **\$13.95**

Tender white fish baked in a seasoned butter and white wine sauce. Served with choice of potato and seasonal vegetable.

Broiled Rhode Island Sea Scallops **\$16.95**

Seasoned with a unique garlic-bacon rub and slowly baked in a Chardonnay sauce. Served with your choice of potato and seasonal vegetable.

Seafood Specialties

Panko Encrusted Salmon **\$16.95**

Farm raised Atlantic salmon dipped in seasoned egg wash and lightly breaded in Japanese bread crumbs. Pan-seared and baked to perfection topped with a wild fruit coulis. Served over wild rice and encircled with sautéed summer vegetables.

Sesame Tuna Salad **\$15.95**

Ahi Tuna pressed with white and black sesame seeds pan-seared and baked to your liking. Served on a bed of baby greens with wild rice and topped with a raspberry vinaigrette.

Seafood Scampi **\$19.95**

Sautéed Whole Belly Clams, Scallops, Shrimp and Calamari. In a garlic and white wine sauce. Served over linguini.

Baked Stuffed Sole **\$15.95**

Stuffed with scallop, shrimp, crab and our seasoned bread crumbs, topped with a garlic Chardonnay sauce. Served with rice and seasonal vegetable.

Boiled or Stuffed Maine Lobsters **M/P- Seasonal**

Choose your favorite and choice of sides.

Special Occasion, Pre-order your size up to 6lbs all year!!

Pasta Delights

Home Style Meat Lasagna **\$12.95**

Baked Italian sausage, ground beef in a ricotta pomodoro sauce with a romano-parmesan cheese blend.

Tortellini Alfredo **\$11.95**

Cheese filled tortellini tossed in a rich plum tomato alfredo sauce.

Fettuccine Alfredo-Chicken or Shrimp **\$14.95**

Grilled chicken or shrimp in our three cheese blend garlic alfredo sauce.

Linguini and Clam Puttanesca **\$15.95**

Sautéed whole belly clams with olives, capers, mushrooms, onions and anchovies in olive oil, served over a bed of linguini.

Seafood Fra Diavolo **\$18.95**

Combination of whole belly clams, scallops shrimp and calamari. Sautéed in a spicy marinara sauce and served over linguini.

All Pasta Dishes Are Served with Garlic Toast Tips.

Western Steer Aged Beef

Whiskey Peppercorn Tips **\$15.95**

Top sirloin tips, grilled and tossed in a whiskey peppercorn sauce. Served with choice of potato and house vegetable.

Top Sirloin Steak **\$16.95**

A 10oz. sirloin grilled with our special seasoning, served with choice of potato and house vegetable.

Radisson Rib Eye **\$23.95**

Grilled center-cut rib eye, rain bowed with a balsamic reduction, topped with onion tangles. Served with choice of potato and seasonal vegetable.

Brandt Natural Aged Top Butt Tenderloin **\$23.95**

10oz. Hand-cut Western tenderloin cooked to perfection, served over wild rice, topped with onion tangles and a Bordelaise sauce, surrounded with fresh asparagus.

Chef's Exclusive Aged Center Cut New York Strip **\$25.95**

A marbling perfection, tender mouth watering steak grilled to your liking topped with garlic herb butter and a red wine reduction. Choice of potato and seasonal vegetable.

Baby Back Ribs **\$18.99**

Marinated in our special bbq. sauce, fire grilled stack of tender baby back ribs. Served with choice of potato and seasonal vegetable.

Mixed Grill (A Shoreline Favorite) **\$21.95**

Fried Shrimp, half a rack of ribs and a top sirloin steak. Served with choice of potato and seasonal vegetable.

Prime Rib Of Beef (Fri-Sat Only) **\$24.95**

Slow-cooked, garlic infused prime rib. Served with potato, seasonal vegetable and our rosemary au jus.