

## **Appetizers**

**Jumbo Shrimp Cocktail \$10**

Our own spicy cocktail sauce

**Idaho Potato Skins \$7**

Loaded with New England cheddar cheese and smoked bacon bits with sour cream

**Crispy Mozzarella Sticks \$7**

House made marinara sauce

**Deep Fried Zucchini Strips \$5**

Ranch Dipping Sauce

**Seafood Stuffed Mushrooms \$6**

Filled with New England's best crab and scallop stuffing

**Crispy Calamari \$9**

Hand dipped in corn meal and crispy fried. Served with our own garlic mayonnaise and spicy marinara

**Buffalo Wings with a Twist \$7**

Our own take on the buffalo version – your choice of spiciness with blue cheese dipping sauce

## **Soups and Salads**

New England Clam Chowder **\$4**

Baked French Onion Soup **\$6**

Radisson Garden Salad **\$3**

Fresh greens and veggies with your choice of dressing

Fire Grilled Chicken Caesar Salad **\$9**

Boneless Breast of chicken over chopped romaine with crispy croutons,  
grated parmesan cheese and our own caesar dressing

Chefs Salad **\$12**

Hearts of romaine lettuce, Roasted Turkey, ham, cheddar cheese,  
cucumber, tomatoes and onions

## Sandwiches and Burgers

Served with a choice of French Fries or Side Salad

### **Radisson Turkey Club Wrap \$9**

House roasted turkey, diced tomatoes, crispy bacon and lettuce rolled in a flour tortilla

### **Fire Grilled Marinated Chicken \$9**

On a Kaiser roll with lettuce and tomato

### **Tony's Tuna Melt \$8**

Seasoned white tuna, tomato and melted Swiss cheese grilled on hearty rye bread

### **Portobello Mushroom and Grilled Veggie \$9**

Marinated Portobello grilled and served on foccoccia with pesto mayonnaise

### **The Chefs Fresh Fish Sandwich of the Day \$9**

New England caught cod fish with tarter sauce on a Kaiser roll

### **New York Yankee Burger \$9**

Grilled with sautéed mushrooms, onions and topped with New England Cheddar cheese and smoked bacon

### **The Classic Reuben \$9**

Hand Trimmed Lean Corned Beef, sauerkraut, Swiss cheese and Thousand Island dressing, grilled on hearty NY rye

## Entrees

### From the New England Coast

#### **New England Fish and Chips \$13**

Fresh New England catch cod dipped in a light beer batter and deep fried, with crispy hand cut French fries, tarter sauce and malt vinegar

#### **Broiled Sea Scallops \$14**

With wild rice and vegetable of the day.

#### **Grilled Red Fin Tuna Steak \$16**

Lightly smoked and drizzled with red pepper coulee and served with wild rice and vegetable of the day

#### **New England Codfish \$13**

Broiled in wine and our special bread crumb topping with wild rice and vegetable of the day

### From the New England Farms

#### **Tony's Famous Jerk Chicken \$12**

True Caribbean style jerk chicken marinated in Tony's secret recipe of West Indian spices- served the traditional way with wild rice and vegetables

#### **Nested Chicken \$11**

Lightly marinated chicken breast, fire grilled and nestled on a bed of grilled vegetables and arugala drizzled with extra virgin olive oil and wine vinegar

#### **Grilled Ginger Chicken \$15**

Ginger marinated chicken breast with a teriyaki glaze served with wild rice and vegetable of the day

**Stuffed Marinated Pork Chop \$14**

Center cut chop slowly marinated and stuffed with sausage and cheese stuffing with rosemary roasted potatoes and vegetable of the day

**The New York Strip Steak Connecticut Style \$19**

A 12 ounce hand trimmed cut open grilled and served with a mushroom demi glaze roasted rosemary potatoes and vegetable of the day

**The Radisson Rib Eye - \$20**

With Rosemary potatoes and vegetable of the day

**Pasta**

**Penne Pasta Con Tony \$10**

Tony's roasted red pepper sauce with bacon, broccoli and mushrooms, served over penne pasta - The General Managers Favorite! **Add**

**grilled Cajun chicken - \$5**

**Desserts**

**Fresh and homemade**

**Ask your server for the best of the day**

**18% gratuity charge will be added to all parties of 6 or more**