

# ARDEO

## The Grille at King's Way

### *Soups*

New England Clam Chowder \$4.95 or Soup Du Jour \$3.95

### *Salads*

#### **Mixed Green Garden Salad**

Mixed greens, grape tomatoes, cucumber and carrots.

Side \$3.95 Full \$9.95

#### **Caesar Salad**

Romaine lettuce, housemade Caesar dressing and parmesan croutons.

#### **Spinach Salad**

Bacon, spinach, onion, hard cooked egg.

#### **Boston Bibb Salad**

Blue cheese, shaved onion, balsamic and tomato.

#### **Lobster Salad**

Traditional lobster salad with a pinch of garlic and chopped parsley set over mixed greens with garden vegetables. \$17.95

### *Hot Sandwiches, Burgers & Dogs*

Choose – rye, wheat, white, torpedo roll or bulkie roll

All sandwiches served with dill pickle and choice of Steak Fries, Sweet Potato Fries or Salad of the Day

#### **Key Lime Chicken**

Marinated chicken breast with apple wood bacon, tomato, onion, Boston bibb lettuce and a key lime aioli. \$9.95

#### **Haddock Sandwich**

Tempura fried haddock with vine ripened tomato, bibb lettuce and tarter sauce. \$9.95

#### **Chicken Salad**

Fresh hand picked chicken salad set with tomato, bibb lettuce. \$8.95

#### **Jumbo Hot Dog**

1/4lb all beef hot dog served in a torpedo roll. \$5.95

#### **Lobster Roll**

Traditional lobster salad with a pinch of garlic and chopped parsley. \$18.95

#### **Turkey Club**

Sliced turkey, applewood bacon, bibb lettuce, tomato and mayonnaise. \$8.95

#### **Steak and Cheese**

Angus steak, caramelized onions, button mushrooms, bell peppers and provolone cheese. \$9.95

#### **Ardeo Famous Black Angus Burger**

Half pound Black Angus hamburger, lettuce, tomato and raw red onion. \$9.95  
(Add cheese \$.50)

*(All burgers cooked to 135°)*

Consumption of raw or undercooked foods of animal origin may increase your risk of food borne illness.

Please notify your server if anyone in your party has allergies.

## *Appetizers*

### ♥\* **Oyster Rockefeller**

Fire roasted oysters stuffed with spinach, bacon and parmesan cheese. \$10.95

### **Fried Calamari**

Deep fried calamari served with marinara, pepperoncini and bell peppers. \$10.95

### **Chicken Tenders**

Fresh chicken tenders lightly breaded, deep fried served plain or tossed with our red pepper sauce or garlic sauce. \$7.95

### **Baked Stuffed Scallop**

Jumbo in shell stuffed scallop, fire roasted served with sweet butter and cocktail sauce. \$10.95

### **Bread Stick Bruschetta**

Garlic bread sticks topped with elephant garlic tomato salsa with virgin olive oil and fresh basil. \$8.95

### **Artichoke & Spinach Dip**

Spinach and artichoke hearts blended with cream cheese, fresh herbs, fire roasted and served hot with crispy bread. \$10.95

### **Haddock "Fingers"**

Deep fried Haddock pieces served with key lime aioli and cocktail sauce. \$9.95

## *Entrees*

Entrees served from 4:00 - close daily.

♥Heart Healthy \*Gluten Free

### ♥**Seafood Fra Diablo**

Shrimp, scallops, fresh haddock, littleneck clams simmered in tomato broth with fresh herbs and savory vegetables topped with char grilled lobster tail.

**\$23.95**

### \***Angus Tips**

Black Angus Sirloin tips, char grilled and smothered with roasted garlic, caramelized onions and mushrooms

**\$19.95**

### \***Fire Roasted Italian Chicken**

Slow roasted italian herb half chicken.

**\$14.95**

### ♥**Bourbon Hanger Steak**

Char grilled bourbon soaked hanger steak.

**\$19.95**

### **Haddock Homard**

Egg dipped fresh haddock pan seared with fresh lobster meat and asparagus tips in a sherry butter sauce served over angel hair pasta.

**\$23.95**

### \***Chicken Saltimbocca**

Pan seared chicken breast sautéed with garlic and shallots topped with sage ,prosciutto and fontina cheese in a white wine butter sauce.

**\$17.95**

### ♥**Shrimp Florentina**

Pan seared shrimp and elephant garlic, baby spinach and diced tomato tossed with bowtie pasta.

**\$18.95**

### **Fish and Chips**

Deep fried fresh local haddock served with tarter sauce, steak fries and coleslaw.

**\$14.95**

### ♥\***Vidalia Onion Salmon**

Crispy Vidalia onion crusted salmon oven roasted set over a cucumber tomato salad tossed in lemon garlic vinaigrette.

**\$18.95**

### \***Char Grilled Lamb Loin Chop**

Twin lamb loin chops char grilled finished with apricot brandy soaked peaches served with sautéed spinach.

**\$19.95**

### ♥**Native Scallops**

Fresh native sea scallops your way.  
Baked, Florentine, Milanese or Fried

**\$18.95**