

## *Appetizers*

### **New England Clam Chowder**

Common Crackers and Thyme Oil  
cup \$4.50 bowl \$8

### **Maine Lobster Bisque**

Garlic Toast and Chopped Lobster  
cup \$5 bowl \$9

### **French Onion Soup**

Fresh Thyme, Melted Gruyere Cheese \$8

### **Crispy Maine Crab Cake**

Marinated Cucumbers, Orange Aioli, Soy-Sesame Glaze, Fried Leeks \$11

### **Organically Grown Baby Lettuces**

Radishes, Carrots, Marinated Cherry Tomatoes, White Balsamic Vinaigrette \$7

### **Caesar Salad with Parmesan Crisp**

Imported White Anchovies \$7

### **Salad of Baby Spinach and Summer Berries**

Pickled Red Onion, Almond-Granola Crunch, Rhubarb Vinaigrette \$10

### **Salad of Arugula Leaves and Citrus Marinated Heirloom Tomatoes**

Shaved Asiago Cheese, Toasted Pine Nut Vinaigrette \$11

## *Sandwiches*

### **Wentworth Burger**

Served on a Toasted Roll with American, Blue Cheese,  
Cheddar, Swiss, or Smoked Gouda \$9

### **New England Style Lobster Roll**

Wentworth Apple Cabbage Cole Slaw \$19

### **Smoke House Black Pastrami**

Rustic Herb Mustard, Pickled Cabbage, Grilled Pumpernickel Toast \$10

### **Tuscan Chicken Sandwich**

Parma Prosciutto, Roasted Peppers, Mozzarella Cheese, Fresh Arugula, Basil Aioli \$10

### **Grilled Atlantic Swordfish on Focaccia**

Zucchini and Summer Squash  
Spinach, Lemon Caper Aioli \$14

## *Entrée Salads*

### **Warm Gorgonzola Steak Salad**

Roasted Shallot Dressing, Grilled Sirloin, Crisp Lettuce, Imported Olives, Gorgonzola Cheese, Herb Roasted Tomatoes, Portobello Mushrooms, Garlic Marinated French Beans and Crispy Onions \$20

### **Wentworth "Cobb Salad"**

Maine Lobster, Vermont Blue Cheese, Cured Olives, Smoky Bacon  
Grated Egg, Marinated Tomatoes and Mixed Baby Greens \$20

### **Wentworth Caesar Salad**

Parmesan Crisp, Imported White Anchovies \$10  
Add Grilled Chicken Breast \$14 or Sautéed Baby Shrimp \$16

## *Luncheon Entrées*

### **Baked Stuffed Fillet of Sole**

Maine Crab Filling, Champagne Butter Sauce \$21

### **Wentworth "Fish and Chips"**

Amber Ale Haddock, Baby Shrimp,  
Apple Cabbage Slaw, Roasted Tomato Ketchup \$19

### **Grilled Certified Black Angus Sirloin**

Roasted Tomato, Arugula, Poblano Salad  
Rustic Chili Dusted Frites, Jalapeno Butter \$26

### **Oven Roasted Spring Chicken**

Forbidden Rice, Grilled Plums, Dandelion Greens  
Pearl Onions, Fennel Mustard \$21

### **Coriander Rubbed Berkshire Pork Tenderloin**

Grilled Sweet Onions, Summer Bean Salad  
Cilantro, Lime \$22

### **Pan-Seared Jumbo Sea Scallops**

Basil Orzo, Broccoli Rabe  
Citrus Beurre Blanc \$24

### **Pan Seared Atlantic Salmon**

Eggplant-Tomato Pave, Sun Dried Tomato  
Arugula Pesto, Baby Squashes \$22

### **Trio of Summer Vegetables Roulades**

Eggplant, Zucchini, Summer Squash  
Shaved Summer Vegetables  
Herbed Goat Cheese, Moroccan Cous Cous \$25