

## Appetizers & Soups

### CALAMARI

*An ample portion of fresh, hand-cut calamari, battered and cooked in blended olive oil, served with marinara. Or try it Rhode Island-style, topped with fried garlic and banana peppers...\$8.95*

### OVEN-BAKED FETA CHEESE

*A thick cut of imported feta cheese, combined with assorted marinated olives, white wine, olive oil, roasted garlic, and lots of bread for dipping...\$8.95*

### PAN-SEARED CRAB CAKES

*Jumbo lump crab, herbs, and Old Bay seasoning, flared in an iron skillet and served with a spicy creole tartar sauce and roasted red pepper drizzle....\$8.95*

### GRILLED STUFFED PORTOBELLO MUSHROOM

*A marinated, grilled portobello mushroom cap, stuffed with roasted peppers, garlic, and basil marinated tomatoes topped with seasoned crumbs and Vermont goat cheese, then finished under the broiler to a golden brown. Served on baby spinach...\$8.95*

### SUCCULENT SHRIMP COCKTAIL

*Four (4) Premium Gulf shrimp, served with lemon and cocktail sauce...\$7.95*

### GRILLED HONEY CHIPOTLE CHICKEN WINGS

*Fresh jumbo chicken wings, char broiled for maximum flavor and tossed with our signature honey chipotle wing sauce...\$8.95*

### TORTELLINI ALFREDO

*Tri-colored tortellini, sauteed with tomatoes, garlic, mushrooms, fresh herbs, in a rich and creamy parmesan alfredo sauce....\$7.95*

### SHRIMP AND CRAB FONDUE

*Gulf Shrimp and Maryland crab, combined with a creamy Vermont cheddar sauce, artichoke hearts, and spinach, baked in its own bread bowl. Served with Vermont-made tortilla chips....\$8.95*

### LANTERN GLOW CLAM BISQUE

**Our special version of the traditional "New England Clam Chowder"**  
*Thick, creamy, and loaded with clams and potatoes...\$4.95*

### OVEN-BAKED FRENCH ONION SOUP

*A steaming crock of onion soup, topped with cheddar, parmesan, and fresh mozzarella, and oven-baked to a bubbly golden brown...\$4.95*

### IRON LANTERN SOUP DU JOUR

*Our soup of the day offering...\$3.95*

## Salad Bar Extravaganza

UNLIMITED SALAD BAR  
AS DINNER

*Unlimited trips to our salad bar... \$12.95*

### SALAD BAR AND APPETIZER COMBO

*Order Salad Bar for \$12.95 and include any appetizer on the menu for \$6.00.  
(excludes special menu appetizers)*



## THE ENTREES

All of our entrees are served with a house salad, seasonal vegetable, choice of potato or rice, and a home-baked bread basket. Or for a touch of variety, replace your dinner salad with one of our caesar or spinach "specialty" salads for an additional \$1.00.

### *From the land....*

#### CHICKEN MARSALA

Boneless chicken medallions, sauteed with portobello and button mushrooms, fresh parsley, and marsala wine sauce.....\$17.95

#### CHARBROILED JUMBO CHICKEN BREAST

A plump, juicy, double chicken breast, dusted with garlic and herb spices and cooked over an open flame.....\$16.95

#### FRENCHED CHICKEN

Our boneless, double chicken breast, egg-battered, sauteed, and finished with parsley, lemon, sweet cream butter, and chardonnay...\$17.95

#### CHARBROILED MAPLE CIDER-GLAZED PORK CHOPS

Two (2) extra thick prime rib chops, charbroiled and maple-glazed. We cook these chops to medium unless otherwise specified.....\$18.95

#### OUR ULTIMATE VEAL

Milanese-style veal chop, pounded thin, breaded, and sauteed in extra virgin olive oil. Finished with a fresh lemon butter sauce.....\$21.95

#### THE NEW YORK STRIP

A beautifully trimmed 12-oz. Black Angus strip steak, crusted with our special blend of spices, the charbroiled just right.....\$21.95

#### PETITE CUT NEW YORK

An 8 oz version on the selection above...\$18.95

#### THE IRON LANTERN SIGNATURE FLAT-IRON STEAK

An extremely flavorful steak, shaped like an old flat iron, dusted with cajun seasonings, seared over hot coals, and served on a sizzling platter with skillet-fried potatoes, onions, and mushrooms. OUR SPECIALTY.....\$21.95

#### CHICKEN PARMESAN

A double chicken breast, battered and sauteed in extra-virgin olive oil, topped with fresh mozzarella and our special marinara. Served over capellini pasta.....\$17.95

### *Pasta Specialties*

#### BLACKENED JAMBALAYA PASTA

Chourico sausage, premium gulf shrimp, jumbo sea scallops, and juicy chicken breast all sauteed with bell peppers, white onions, and cajun spices. served over fettuccini with our garlic alfredo sauce ...\$18.95

#### PASTA PRIMAVERA AGLIO OLIO

An abundant assortment of sauteed vegetables with extra-virgin olive oil and toasted garlic. served over fettuccini.....\$15.95 Add grilled chicken, shrimp, or scallops...\$17.95

#### PENNE ALLA VODKA

Penne pasta, tossed in our zesty marinara, with a touch of crushed pepper, ripe tomatoes, basil, and a dash of vodka.....\$15.95 Add grilled chicken, shrimp, or scallops...\$17.95

\*\*\* If you are under certain dietary restrictions, please talk to your server about special accommodations.  
AND REMEMBER, IF YOU DON'T SEE IT ON THE MENU, PLEASE ASK US\*\*\*

## *From the Sea...*

### **JUMBO SEA SCALLOPS - BROILED OR FRIED**

*Our signature, fresh jumbo sea scallops, either prepared with buttered crumbs and broiled to a golden brown, or lightly crumbed, flash-fried, and served with lemon and tartar sauce...\$19.95*

### **SHIP'S LANTERN SEAFOOD CASSEROLE**

*Scallops, jumbo shrimp, baby scrod, and maryland crab, topped with our buttered crumbs, and baked to a golden brown....\$19.95*

### **THAI SALMON**

*A Maine Salmon filet with sweet thai chili sauce, soba noodles and West Rutland tomatoes topped with oriental vegetables....\$18.95*

### **BROILED ATLANTIC SCROD**

*A fresh filet of Maine scrod, seasoned crumbs, and finished under the broiler....\$17.95*

### **CHARBROILED JACK DANIELS'S SALMON**

*A Maine salmon filet, brushed with our sweet and zesty Jack Daniels grilling sauce, cooked just right, then finished with another brushing of our special sauce....\$18.95*

### **LOBSTER RAVIOLI WITH PAN-SEARED JUMBO SHRIMP**

*Plump lobster raviolis on chunky, fresh Maine lobster sauce, topped with two pan-seared jumbo shrimp....\$19.95*

### **SAUTEED SEAFOOD MARISCOTTA**

*Shrimp, littleneck clams, scallops, and crab, sauteed with garlic, fresh herbs, and seafood and butter sauce. Served over fresh fettuccini...\$18.95*

### **SOLE FLORENTINE**

*Sole filets filled with our spinach and Vermont cheddar stuffing topped with newburg sauce...\$18.95*

### **OUR VERY OWN SCAMPI**

*Premium gulf shrimp, sauteed in extra virgin olive oil, garlic, fresh tomatoes, artichoke hearts, and red onion. Finished with white wine and crumbled feta cheese. Served over fresh fettuccini....\$18.95*

## *A combination of your favorites.....*

### **STEAK AND SCAMPI**

*A petite charbroiled sirloin with our garlic shrimp scampi, served over fettuccini...\$19.95*

### **STEAK AND CHICKEN**

*A petite charbroiled sirloin with a petite grilled chicken breast...\$17.95*

### **STEAK AND SCALLOPS**

*A petite charbroiled sirloin combined with a casserole of broiled or fried scallops..\$19.95*

### **CHICKEN WITH SCALLOPS OR SCAMPI**

*A petite grilled chicken breast with your choice of broiled scallops, fried scallops, or shrimp scampi..\$18.95*