

# *Curtis House Dinner Menu*

Since 1754 Connecticut's Oldest Inn

Monday-Thursday 5-8:30

Friday-Saturday 5-9

Sunday 12-8

We are closed Monday lunch, Monday Holidays and  
Christmas Day.

We enjoy a week's vacation the first week of March

Built before 1736 by Anthony Stoddard, the Curtis House opened  
as an Inn in 1754. Our guest rooms are quaint and very affordable-  
Ask to see one. The Inn's fame as a lodging house is shadowed only by its reputation for excellent  
regional Yankee fare, served plentiful and at realistic prices.

## *Raw Bar*

### **Grilled Shrimp Cocktail**

Classic horseradish cocktail sauce and fresh lemon \$6.95

### **Chilled Blue Point Oysters**

Classic horseradish cocktail sauce and fresh lemon \$7.95

### **Chilled Littleneck Clams**

Classic horseradish cocktail sauce and fresh lemon \$6.95

## *Appetizers*

### **Crispy Fried Mozzarella Cheese**

Tomato basil marinara sauce \$6.95

### **Curtis House Chicken Wings**

Spicy buffalo, mild or barbecued, blue cheese dressing and celery sticks \$7.95

### **Steamed Littleneck Clams**

Herbed garlic and white wine broth 6-\$6.95 12-\$10.95

### **Spicy Smoked Chicken Quesadillas**

Salsa and sour cream \$7.50

### **Jalapeno Poppers**

Cream cheese filled, sweet pepper relish \$5.95

### **Shrimp and Chili Poppers**

Shrimp and cream cheese filled, with cocktail sauce \$7.50

### **Crispy Calamari**

Sweet and hot peppers, marinara sauce and cocktail sauce \$7.50

### **Baked Clams Casino**

Apple wood smoked bacon, sweet peppers, garlic butter \$7.50

We will gladly accommodate all dietary needs  
and restrictions.

To keep our menu items priced fairly and  
All inclusive there will be a plate charge for sharing.

## *FOUR COURSE ALL INCLUSIVE DINNER*

### *FIRST COURSE*

Choice of soup du jour, tomato juice, cranberry juice,  
or fruit cup with sherbet.

### *SECOND COURSE*

House Salad

Greens, tomatoes, carrots, onions, olives, and cucumbers  
House made salad dressing: Blue cheese, Russian, French, creamy dill,  
peppercorn ranch, balsamic vinaigrette, oil and vinegar.

### *SPECIALTIES*

Turkey Dinner

Fresh turkey, stuffing, gravy and cranberry sauce \$17.95

Braised Yankee Pot Roast

Mushroom gravy, stewed carrots \$18.95

Beef and Burgundy Pot Pie

Tender stewed beef, mushrooms, pearl onions, carrots,  
Burgundy wine sauce, flaky pastry crust \$18.95

Old English Style Fish and Chips

Beer battered sole, French fries, malt vinegar, tartar sauce \$18.95

Sautéed Breast of Chicken Marsala

Mushrooms, marsala wine, demi-glace \$18.95

Crispy breast of Chicken

Layered with smoked ham, sautéed spinach, roasted red peppers,  
Marinara sauce and provolone cheese \$19.95

Crispy Veal Cutlet

Sautéed spinach, roasted peppers, cream, and marinara \$19.95

Pan Seared Calves Liver  
Caramelized onions, smoked bacon \$17.95

Oven Roasted Leg of Lamb  
Rosemary jus, mint jelly (Sat & Sun) \$21.95

Sautéed Chicken Florentine  
Spinach, lemon caper butter \$19.95

## *CLASSICS SIMPLY PREPARED*

Fresh Salmon  
Broiled, grilled, or Cajun \$20.95

Filet of Sole  
Broiled with white wine and lemon or baked stuffed with Newburg sauce \$19.95

Crispy Atlantic Oysters  
Tartar sauce, fresh lemon \$19.95

Jumbo Sea Scallops  
Lightly breaded and fried, or broiled with butter and white wine \$20.95

Lazy man's Lobster  
Maine lobster in drawn butter or newburg sauce \$27.95

Baked Stuffed Shrimp  
Jumbo shrimp stuffed with Ritz cracker and crab stuffing  
Served with fresh lemon and drawn butter \$24.95

## *CHOP HOUSE CLASSICS*

**Oven Roasted Prime Rib of Beef**  
Au jus \$27.95  
Available Friday, Saturday and Sunday

**Grilled Center Cut Pork Chops**  
Apple sauce \$18.95

**Choice New York Sirloin** 14 oz \$28.95  
**Center Cut Filet Mignon** 10 oz \$29.95  
**Choice Rib Eye** 14 oz \$26.95

**All chop House Steaks available au poivre, Cajun blackened,  
or simply grilled. Served with sautéed onions & mushrooms.**

## *LAND AND SEA*

Oven roasted King Cut Prime Rib and Baked Stuffed Shrimp  
Available Friday, Saturday, and Sunday \$32.95

Grilled Cajun Choice Rib Eye Steak 14 oz and Baked Stuffed Shrimp \$32.95

Grilled Center Cut Filet Mignon 10 oz and Lazy Lobster in butter or Newburg \$42.00

Grilled Choice New York Sirloin 14 oz and Pan Roasted Scallops,  
Portobello mushrooms, fresh basil, and cream \$34.95

## *PASTA*

Crispy Chicken Parmesan  
Breaded chicken breast, house made marinara sauce, mozzarella,  
And provolone cheese, al dente penne pasta \$19.95

Sautéed Shrimp Scampi  
Eight shrimp, extra virgin olive oil, garlic, white wine, romano cheese,  
Linguine pasta \$20.95

Penne ala Vodka  
Creamy marinara, romano cheese, basil, and roasted peppers \$17.95  
With grilled chicken \$19.95 or with sautéed shrimp \$20.95

Crispy Portabella Mushroom Parmesan  
Breaded fresh mushrooms, house made marinara sauce, mozzarella,  
And provolone cheese, ala dente penne \$17.95

Linguine Primavera  
Fire roasted zucchini, yellow squash, carrots, asparagus, bell peppers,  
Onions, mushrooms, white wine, extra virgin olive oil, basil and garlic \$17.95  
With grilled or Cajun breast of chicken \$18.95  
With sautéed shrimp \$19.95

# *Senior Three Course All-Inclusive Dinner*

Not available Saturday evening

## *First Course*

Choice of house salad

Greens, tomatoes, carrots, onions, olives, and cucumbers House made salad dressing:  
Blue Cheese, Russian, French, Creamy Dill, Peppercorn Ranch, Balsamic Vinaigrette, Oil and Vinegar.

Or

Soup du Jour

## *Second Course*

Turkey Dinner

Fresh turkey, stuffing, gravy and cranberry sauce \$14.95

Braised Yankee Pot Roast

Mushroom gravy, stewed carrots \$14.95

Beef and Burgundy Pot Pie

Tender stewed beef, mushrooms, pearl onions, carrots, burgundy wine sauce, and flaky pastry crust. \$15.95

Sautéed Breast of Chicken Marsala

Mushrooms, marsala wine, demi-glace \$14.95

Filet of Sole

Broiled with white wine and lemon or baked stuffed with newburg sauce \$15.95

Grilled Center Cut Pork Chops

Applesauce \$15.95

Jumbo Sea Scallops

Lightly breaded and fried, or broiled \$17.95

Old English Style Fish and Chips

Beer battered sole, French fries, malt vinegar, tartar sauce \$15.95

8oz Grilled New York Sirloin Steak

Sautéed onions & mushrooms \$18.95

Baked Meatloaf

House made, mushroom gravy, stewed carrots \$13.95

Baked Stuffed Shrimp

Three jumbo shrimp w/ ritz cracker and crab stuffing \$17.95

## *Third Course*

Choice of Dessert and Tea or Coffee