



## Fire Station Starters

### New England Cheese Platter \$14

a variety of handcrafted artisan cheeses plated with assorted fruits, nuts, and crackers

### Grilled Shrimp Skewer \$10

six skewered jumbo shrimp brushed herb infused olive oil and grilled, served on a bed of sautéed baby spinach

### Maine Crab Cakes \$11

six miniature cakes on a bed of crispy chips, topped with a spicy roasted red pepper sauce

### Mussels \$12

local mussels served in a savory broth of white wine and fresh herbs

### Veggies and Dip \$9

marinated vegetables and garlic toast points served with our creamy chickpea dip

### Calamari \$9

fried to a crispy-but-tender golden brown and served with our fresh spicy tomato relish

### Quesadilla \$9

chicken served on grilled flat bread, stuffed with fresh seasonal vegetables and cheese

### Caprese Salad \$8

vine ripe tomatoes topped with fresh mozzarella cheese and basil drizzled with a balsamic glaze

## The Famed Black Sheep Soup & Salads

### Captain Sullivan's Steak Tip Salad \$18

tender marinated steak tips served atop a salad of mesclun greens and yellow and red peppers, with homemade ranch dressing

### Baby Kendall \$8

a sweet and savory combination of baby spinach, blue cheese, candied pecans, and green apples, served with our homemade maple vinaigrette dressing

### The Black Sheep \$16

grilled boneless chicken breast and strips of oven-roasted fresh vegetables, sautéed in walnut pesto and served over mixed greens

### Simple Salad \$6

a mix of mesclun greens tossed with carrots, tomatoes, and cucumbers served with your choice of homemade dressing

### Engine 7 \$8

chopped mesclun greens and romaine lettuce dressed with walnuts, bacon, cherry tomatoes, and blue cheese; topped fresh asparagus and drizzled with homemade maple vinaigrette dressing

## Soups fresh from our kitchen

### Firehouse Chili cup \$6, bowl \$8

organic ground beef slow-cooked with fresh vegetables and a combination of spices, topped with sour cream and cheddar cheese

### Homemade Soups cup \$4, bowl \$6

enjoy a cup or a bowl of our freshly made soup; offerings change daily

## Engine 7 Entrees

### Filet Mignon \$29

an 8 ounce beef tenderloin cooked to your likings,  
topped with a Madeira sauce

### Statler Chicken \$19

all natural, bone-in chicken sautéed in a lemon and  
rosemary wine sauce

### Salmon Burger \$16

the New England burger; fresh salmon mixed with herbs  
and whole wheat bread crumbs served on toasted bread  
with sliced tomatoes and fresh greens

### Cambridge Burger \$16

a.k.a. the veggie burger; black beans mixed with fresh  
vegetables and potatoes served on toasted bread with  
sliced tomatoes and fresh greens – with or without cheese

### Chicken Pot Pie \$16

tender, all white meat chicken, peas, and carrots in a  
savory gravy, topped with a flaky butter crust

### Selection of Fresh Seafood

fresh New England Seafood, simple, but deliciously  
prepared

#### Atlantic Salmon \$22

wild Atlantic salmon pan seared with virgin olive oil and garlic  
Sea Scallops \$22

sautéed in virgin olive oil to perfection topped with herb  
butter

#### Shrimp \$23

eight jumbo shrimp sautéed in herb butter

### Daily Chef's Special - market priced

please ask server

entrees above served with a choice of one of the following:

yucca mashed potatoes

homemade traditional mashed potatoes

risotto

basmati rice

### Chicken Penne Pasta \$18

penne pasta with chicken tenders and broccoli in a light  
cream sauce sprinkled with freshly grated  
parmesan cheese

### Bow Tie Pasta with Prosciutto \$19

100% Semillon pasta sautéed with prosciutto ham,  
smoked Gouda, fresh chopped plum tomatoes,  
100 % olive oil and basil

### Fresh Pasta \$17

spinach fettuccine flavored by sautéed shiitake  
mushrooms, sun-dried tomatoes, wilted spinach and  
toasted pine nuts

### Desserts \$7

Please ask your server to show you today's selection of freshly made desserts