

The Dan'l Webster Inn *and Spa*

Appetizers

Shrimp Cocktail Three wild caught shrimp, homemade cocktail sauce. **GFP** 19

Chicken Tenders Hand breaded. Choose plain, buffalo sauce, or sweet chili sauce. 14

Carrot Hummus Garnished with goat cheese, pistachios, watermelon radish, spring fruit chutney served with Naan. 14

Soups

Made fresh daily by our Chefs using all natural stocks and the freshest ingredients available

Cape Cod Lobster Chowder Cup of chowder - chunks of lobster meat, potatoes, fresh herbs. 14

Onion Soup Au Gratin Large crock baked, Jarlsberg cheese. 13

Salads

Choose your salad then finish it with one of these favorite grilled toppings...

Shrimp 13 *or* Herb Marinated Grilled Chicken Breast 11

Field Greens Salad Select mixed baby lettuces, shredded carrots, tomatoes, onions. **GFP** 10

Caesar Salad ^o With sourdough croutons 13 With marinated white anchovies 14

Blue Cheese Salad Webster Specialty lettuces, Gorgonzola cheese, golden raisins, grape tomatoes, pistachios. **GFP** 15

Sandwiches

Classic Burger[◇] Certified Angus cuts of beef, lettuce, and tomato on a grilled brioche bun. 18

Garnish it your way:

1.00 each: Cheddar, Swiss, Pepper Jack, or American cheese

2.00 each: Buffalo sauce, barbecue sauce, avocado, sautéed mushrooms or onions

3.00 each: Blue cheese or bacon

Dynamite Fish Crispy panko fried, fresh snow pea and sesame slaw, tartar sauce. 18

Chicken Sandwich Fried chicken, lettuce, tomato, avocado, roasted poblano salsa with lime crema, sauce Duran on a grilled brioche bun. 19

Sandwiches & Burgers ~ GFP with substitution of bread \$2

All sandwiches and burgers served with fries.

Side Field Greens Salad – add \$2.50

Entrées

Fish n' Chips Dynamite tartar, fries, citrus segment tamarind fennel slaw. 29

House Parisan Gnocchi Arugula pesto, fennel, whipped ricotta, cashew, peas, fava bean, mushroom, thyme, pea shoots. 25

Filet Mignon[◇] Cabernet Demi-glace, Yukon gold mashed potato, vegetable of the day. ***GFP*** 63

Chicken Pot Pie Fresh all white meat tenders, carrots, pearl onions, peas, mushrooms, natural chicken gravy, puff pastry. 23

Hawaiian Chicken Marinated Statler chicken breast, grilled pineapple red pepper chutney, vegetable of the day, jasmine coconut pilaf with cashew crumble. ***GFP*** 28

GFP signifies items made with gluten-free products. It does not mean "allergy-free" as our kitchens are not 100% gluten-free and cross contact may occur.

Before placing your order, please inform your server if a person in your party has a food allergy.

◇ Regarding FDA Food Code, written information available upon request

04-2025