

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
- Crab Rangoon Dip*** Blend of cheeses, crab meat, hint of green onion, baked. Served with naan for dipping. 17
- Scallops and Bacon*** Seven sea scallops wrapped with bacon. 17
- Lump Crab Cake*** Green onion, ginger scented, saffron aioli, fennel and celery heart salad. 17

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 / Herb Marinated Chicken Breast 11 / Salmon 16

- Field Greens Salad*** Select mixed baby lettuces, shredded carrots, tomatoes, onions. **GFP** 10
- Caesar Salad*** ^Ø 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, American cheese, or barbecue sauce

2.00 each: Buffalo 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

DWI Buttermilk Fried Chicken Boneless chicken, fried with our DW special breading blend, lettuce, tomato, and Green Goddess dressing on a grilled brioche bun. 19

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

All sandwiches and burgers served with fries.

Substitute Sweet Potato Fries – add \$2

Side Field Greens Salad – add \$2.50

Entrées

Fish n' Chips Dynamite tartar, fries, house-made slaw. 29

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

Chicken Strudel Brie cream sauce with chunks of lobster and spinach, brown rice quinoa pilaf, vegetable of the day. 28

Filet Mignon[◇] Cabernet Demi-glaze, Balsamic pearl onions, Yukon gold mashed potato, vegetable of the day. **GFP** 53

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

Lobster Crusted Cod Native cod, panko and lobster crumbs, topped with butter poached lobster meat, lemon beurre blanc, vegetable, Signature brown rice quinoa pilaf. 35

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

7-3-2025