

The IRON LANTERN



RESTAURANT & TAVERN

SOUPS

BAKED FRENCH ONION SOUP - TOPPED WITH ASIAGO, VERMONT CABOT CHEDDAR, IMPORTED SWISS CHEESE, OVEN BAKED TO A GOLDEN BROWN ... 5

LANTERN CLAM BISQUE - LOADED WITH FRESH CLAMS, POTATOES AND APPLE SMOKED BACON ... 5

STARTERS

CALAMARI - FRIED TO A TENDER, CRISP, GOLDEN BROWN, SERVED WITH MARINARA ... 9

RHODE ISLAND STYLE CALAMARI - FRIED TO A TENDER, CRISP, GOLDEN BROWN, SERVED WITH MARINARA AND FRIED GARLIC AND PEPPERONCINIS ... 9

BAKED FETA CHEESE - A SLICE OF FETA, MARINATED OLIVES, TOMATOES AND ROASTED GARLIC, SERVED WITH CROSTINIS ... 9

STUFFIES - A HOUSE FAVORITE! OUR VERSION OF BAKED STUFFED CLAMS ... 9

CRAB CAKES - MADE WITH MARYLAND CRAB, PAN SEARED, SERVED WITH SPICY ASIAN SLAW ... 9

BAKED BRIE - PASTRY WRAPPED, OVEN BAKED SERVED WITH RASPBERRY BALSAMIC, BUTTERED ALMONDS, APPLE SLICES & TOASTED CROSTINIS ... 10

GRILLED STUFFED PORTOBELLO MUSHROOM WITH HOUSE MADE BRUSCHETTA, TOASTED CRUMBS & TOPPED WITH VERMONT GOAT CHEESE ... 10

GRILLED HONEY CHIPOTLE WINGS CHARBROILED TOSSED WITH HONEY CHIPOTLE WING SAUCE ... 9

TORTELLINI ALFREDO - SAUTEED WITH TOMATOES, GARLIC, MUSHROOMS AND OUR GARLIC PARMESAN ALFREDO SAUCE ... 9

SEAFOOD FONDUE - GULF SHRIMP & MARYLAND CRAB WITH SPINACH ARTICHOKE SAUCE, SERVED IN A BREAD BOWL TOPPED WITH MELTED VERMONT CHEDDAR SERVED WITH TORTILLA CHIPS ... 10

CHILDREN'S MENU

MEALS ARE SERVED WITH CHOICE OF POTATO, APPLESAUCE AND SPECIAL DESSERT.
CHILDREN 12 AND UNDER PLEASE ... 7
SALAD BAR WITH ENTREE... 3

LANTERN BURGER - WITH OR WITHOUT CHEESE
HOT DOG

LINGUINE - WITH MEATBALLS AND SAUCE

KIDS PIZZA - CHEESE OR PEPPERONI

CHICKEN TENDERS - WITH SWEET AND SOUR, RANCH, OR BBQ SAUCE

FISH N' CHIPS

GRILLED CHEESE - WITH ALL AMERICAN CHEESE

SOUP, SALAD AND BREAD BAR

Chef-owned and family operated, The Iron Lantern welcomes you to enjoy the courtesy of our friendly staff, the warmth of our cozy atmosphere, and our menu of truly unique cuisine.

Our building itself, constructed in the 1950's has enjoyed a rich history of local eateries, from casual to more elegant, and it is our hope that your dining experience at our restaurant becomes "history making" as well

ENTREES

ALL OF OUR ENTREES SERVED WITH UNLIMITED SOUP, SALAD BAR, SEASONAL VEGETABLE AND APPROPRIATE ACCOMPANIMENTS.

SOUP, SALAD AND BREAD BAR AS DINNER ...13 WITH APPETIZER ... 19

CHICKEN MARSALA - CHICKEN MEDALLIONS SAUTEED WITH BUTTON MUSHROOMS, BUTTER AND MARSALA WINE ...18

CHARBROILED CHICKEN BREAST - A PLUMP, JUICY DOUBLE CHICKEN BREAST, PERFECTLY SEASONED, CHARGRILLED ...18

FRENCH CHICKEN - BONELESS DOUBLE CHICKEN BREAST EGG BATTERED, SAUTEED, FINISHED WITH A LEMON, WHITE WINE BUTTER SAUCE ...19

MAPLE GLAZED PORK CHOPS - TWO CENTER CUT CHOPS CHARBROILED, GLAZED WITH LOCAL MAPLE SYRUP AND CIDER ...19

NEW YORK STRIP - 12oz CHOICE SIRLOIN STEAK PERFECTLY SEASONED, CHARBROILED TO PERFECTION ...22

PETITE NEW YORK - AN 8oz VERSION OF THE ABOVE ...20

OUR FLAT IRON STEAK - AN EXTREMELY FLAVORFUL STEAK, CAJUN SEASONED, CHARBROILED, SERVED WITH SAUTEED MUSHROOMS AND ONIONS AND WEDGE CUT FRIES ...22

CHICKEN PARMESAN - FRIED CHICKEN CUTLETS SMOTHERED WITH MARINARA, TOPPED WITH ASIAGO AND MOZZARELLA COOKED TO A GOLDEN BROWN SERVED WITH SPAGHETTI ...19

BLACKENED JAMBALAYA PASTA - ANDOUILLE SAUSAGE, GARLIC, ROASTED RED PEPPERS, ONIONS, FRESH SEA SCALLOPS, FRESH SHRIMP, ALFREDO SAUCE OVER LINGUINE ...20

PASTA PRIMAVERA - AN ABUNDANT ASSORTMENT OF FRESH VEGETABLES SAUTEED IN EXTRA VIRGIN OLIVE OIL WITH GARLIC LEMON BUTTER SERVED OVER PENNE PASTA ... 16
ADD GRILLED CHICKEN, SHRIMP OR SCALLOPS ...3

PENNE ALLA VODKA - PENNE PASTA, CREAM, GARLIC, A PINCH OF RED PEPPER AND RIPE TOMATOES AND A SPLASH OF VODKA ... 17
ADD GRILLED CHICKEN, SHRIMP OR SCALLOPS ...3

JUMBO SEA SCALLOPS - HOUSE FAVORITE FRESH JUMBO SEA SCALLOPS, BROILED OR FLASH FRIED ...21

SHIP'S LANTERN SEAFOOD CASSEROLE - SEA SCALLOPS, MARYLAND CRAB, GULF SHRIMP AND HADDOCK CRUMBED AND BROWNED ...21

THAI SALMON - FRESH SALMON FILET CHARBROILED COMBINED WITH SOBA NOODLES, ASIAN SLAW, RIPE TOMATOES AND ASIAN GRILLING SAUCE ...20

JACK DANIELS SALMON - A FRESH SALMON FILET GLAZED WITH JACK DANIELS SAUCE CHARBROILED ...20

LOBSTER RAVIOLIS - PLUMP LOBSTER RAVIOLIS SAUTEED WITH JUMBO SHRIMP AND CHUNKY MAINE LOBSTER SAUCE ...21

SEAFOOD MARISCOTTA - SHRIMP, CLAMS, SEA SCALLOPS, MARYLAND CRAB SAUTEED IN EXTRA VIRGIN OLIVE OIL WITH DEMI SAUCE AND CREAM OVER LINGUINE ...20

HADDOCK FLORENTINE - WITH BABY SPINACH AND VERMONT CHEDDAR STUFFING, TOPPED WITH LOBSTER SAUCE ...20

SAUTEED SCAMPI - WITH TOMATOES, ARTICHOKE HEARTS, LEMON AND FETA CHEESE OVER LINGUINE ...20

STEAK & SCAMPI - A PETITE STEAK WITH A HALF ORDER OF OUR SHRIMP SCAMPI ...21

STEAK & CHICKEN - A PETITE STEAK WITH A CHARBROILED CHICKEN BREAST ...20

STEAK & SCALLOPS - A PETITE STEAK WITH AN ORDER OF BROILED OR FRIED SCALLOPS ...21

CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS