



## Fire Station Starters

### **New England Cheese Platter \$14**

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

### **Maine Crab Cakes \$11**

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

### **Veggies and Dip \$9**

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

### **Grilled Shrimp Skewer \$10**

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

### **Calamari \$9**

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

### **Bucket O' Chips \$6**

freshly cut, freshly made, real potato chips

### **Quesadilla \$9**

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

## The Black Sheep Dinner Salads

### **Simple Salad**

**\$6 side, \$12 entrée**

**with grilled chicken \$18**

**pan seared Salmon \$20**

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

### **Baby Kendall**

**\$8 side, \$16 entrée**

**with grilled chicken \$19**

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

### **Engine 7**

**\$8 side, \$16 entrée**

**with grilled chicken \$20**

**pan seared Salmon \$22**

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

### **Chopped Cobb Salad**

**\$18**

chopped chicken, avocado, smoked bacon, soft cooked egg, shredded cheddar, blue cheese, and chopped tomatoes served with our homemade herb 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

The Commonwealth of Massachusetts advises that consumption of raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

## Engine 7 Entrees

### Filet Mignon \$29

a 9 ounce beef tenderloin cooked to your liking, topped with a Madeira sauce

### Salmon Burger \$16

the New England burger; fresh salmon mixed with herbs and whole wheat bread crumbs served on grilled 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 grilled bread with sliced tomatoes, avocado, 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

### Apricot Stuffed Chicken Breast \$19

sweet and savory –baked chicken breast stuffed an apricot filling topped with a white wine sauce

### Atlantic Salmon \$22

wild Atlantic salmon pan-seared with virgin olive oil and garlic

### Sea Scallops \$24

sautéed in virgin olive oil to perfection and topped with herb butter

### Shrimp \$23

eight jumbo shrimp sautéed in herb butter

### Kendall End Chicken \$20

grilled chicken breast topped with prosciutto and smoked gouda, and covered with a red wine mushroom sauce

### Daily Chef's Special - market priced

ask your server for details

above entrees served with fresh seasonal vegetables and a choice of one of the following

roasted red bliss potatoes  
homemade traditional mashed potatoes  
risotto blended with freshly grated parmesan cheese  
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% semolina 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, baby spinach and toasted pine nuts

### Desserts \$7

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

The Commonwealth of Massachusetts advises that consumption of raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.