



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

fresh Maine crab mixed with seasoned breadcrumbs, and served on crispy chips and topped with a spicy roasted red pepper sauce

Veggies and Dip \$9

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

Quesadilla \$9

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

Grilled Shrimp Skewer \$10

jumbo shrimp infused in 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 fresh salsa

Firehouse Nachos \$10

freshly cut, real potato chips served with our homemade chili, topped with ranch dressing and cheddar cheese

Vermont Goat Cheese Plate \$9

baked goat cheese served on garlic toast and topped with marinara sauce

Salads

Simple Salad

\$6 side, \$12 entrée

with grilled chicken \$18

with pan seared salmon \$22

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

Engine 7

\$8 side, \$14 entrée

with grilled chicken \$20

with pan seared salmon \$24

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

Baby Kendall

\$8 side, \$14 entrée

with grilled chicken \$20

with pan seared salmon \$24

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

Goat Cheese

\$8 side, \$14 entrée

with grilled chicken \$20

with pan seared salmon \$24

warm goat cheese served on baby spinach topped with dried apricots and spicy walnuts, and served with our homemade ranch dressing

Captain Sullivan's Steak Tip Salad \$20

tender marinated steak tip

served on a salad of mesclun greens, with yellow and red peppers, and served with our homemade ranch 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 \$5, bowl \$7

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

Before placing your order PLEASE inform your server if any person in your party has a food allergy.

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 topped with a Madeira sauce and served with mashed potatoes and fresh seasonal vegetables

Atlantic Salmon \$24

wild Atlantic salmon pan-seared with virgin olive oil and garlic served with seasonal basmati rice and fresh seasonal vegetables

Salmon Burger \$17

the New England burger; fresh salmon mixed with herbs and bread crumbs served on a brioche bun with sliced tomatoes and fresh greens, served with our homemade potato chips

Sea Scallops \$25

sautéed in virgin olive oil to perfection topped with herb butter, served with seasoned basmati rice and fresh seasonal vegetables

Cambridge Burger \$16

a.k.a. the veggie burger; black beans mixed with fresh vegetables and potatoes served on a brioche bun with sliced tomatoes, avocado, and fresh greens – with or without cheese, and served with our homemade potato chips

Kendall End Chicken \$22

grilled chicken breast topped with prosciutto and smoked Gouda and covered with a red wine mushroom sauce, served with mashed potatoes and fresh seasonal vegetables

Pan Roasted Cod \$24

atlantic cod lightly breaded and pan roasted with lemon & garlic, served with seasoned basmati rice and fresh seasonal vegetables

Seafood Pasta \$23

baked fresh Atlantic seafood and bow-tie pasta in a pink vodka sauce

Fresh Pasta \$17

spinach fettuccine flavored with sautéed shitake mushrooms, sun-dried tomatoes, wilted spinach and toasted pine nuts

Chicken Penne Pasta \$18

penne pasta with sautéed 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, freshly chopped plum tomatoes, extra virgin olive oil and basil

Desserts \$7

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

Coffee and Tea \$3

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