



## 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

### Quesadilla \$9

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

### Grilled Shrimp Skewer \$10

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

### Mussels \$12

local mussels served in a savory broth of white wine and fresh herbs

### Calamari \$9

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

### Caprese Salad \$8

vine ripe tomatoes topped with fresh mozzarella cheese and basil drizzled with a balsamic glaze

## The Famed Black Sheep Soup & Salads

### Captain Sullivan's Steak Tip Salad \$18

tender marinated steak tips served atop a salad of mesclun greens and yellow and red peppers, with homemade ranch dressing

### The Black Sheep \$16

grilled boneless chicken breast and strips of oven-roasted fresh vegetables, sautéed in walnut pesto and served over mixed greens

### Baby Kendall \$8

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

### Simple Salad \$6

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

### Engine 7 \$8

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

## 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

an 8 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 toasted 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 toasted 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

### Statler Chicken \$19

all natural, bone-in chicken sautéed in a lemon and rosemary wine sauce

### Atlantic Salmon \$22

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

### Sea Scallops \$22

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, wilted spinach and toasted pine nuts

### Desserts \$7

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

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