



206 Turnpike Road, Westboro, MA 01520 - 508.366.1707 - 1790restaurant.com

Appetizers

1790 Calamari

Calamari, battered and cooked until golden crisp. Served with a side of sweet & spicy Asian chili sauce & cherry peppers. 7.99

Bacon & Blue Cheese Stuffed Mushrooms

Large mushroom caps brimming with a decadent blue cheese and smoked bacon filling. 7.99

Shrimp Cocktail

Five refreshingly chilled jumbo shrimp served with our house-made cocktail sauce with a kick. 8.99

Broiled Scallops wrapped in Bacon

Fresh scallops wrapped in bacon, broiled and served with our Dijonaise sauce with a kick of wasabi. 8.99

Baked Brie

Pecan & Panko crusted, baked until golden brown, served with a mango chutney sauce and assorted crackers. 9.99

Boneless Buffalo Chicken Tenders

Medium or Hot Buffalo spice served with Blue Cheese dressing, celery & carrot sticks 7.49

Salmon Cakes

Atlantic Salmon tossed with onion, celery and Panko, pan seared until golden brown and served with a creamy dill sauce. 7.99

Salads & Soups

Clam Chowder

A rich, traditional New England chowder made with fresh clams, onions, potatoes, salt pork & butter, then finished with light cream. bowl 5.49

Baked Onion Soup

Sweet onions are nestled in a delectable broth and covered by a blanket of melt-in-your-mouth cheeses. 5.99

Caesar Salad

Crisp romaine, Asiago cheese, croutons & our creamy Caesar dressing create this classic salad. 5.99

The "Wedge" Salad

Iceberg lettuce 'wedge' with vine-ripe grape tomatoes and crisp, smoked bacon. It's then dressed with our own blend of creamy blue cheese. 5.99

Chicken or Salmon Cake Caesar Salad

Char-grilled chicken (or a Salmon Cake) sliced and served atop our classic Caesar salad. (substitute 5 chilled shrimp 15.99)
10.99

Organic Field Greens

A refreshing trio of baby lettuces topped with vine-ripe grape tomatoes and your choice of one of our signature blended dressings. 4.99

Sandwiches - All Sandwiches are \$10

Grilled Chicken, Cheddar and Bacon

Boneless chicken breast with melted Cabot cheddar, applewood smoked bacon and sun-dried tomato mayo on a soft roll.



1790 Burger Deluxe

With melted Cabot cheddar & bacon, lettuce, tomato and onion.

1790 Black & Blue Burger

With Cajun spices & bleu cheese, lettuce, tomato & onion.

Entrées



New Zealand Rack of Lamb

A one pound flavorful New Zealand lamb rack rubbed with rosemary, oregano, basil, black pepper and garlic. Roasted to perfection.

22.99

Mushroom Pastry

A trio of fresh mushrooms, herbs, shallots and delectable melted brie served atop a French puff pastry. 15.99

Pork au Poivre

Pork tenderloin rubbed with Dijon & peppercorns, then sautéed and finished with a light red wine sauce. 16.99

Chicken Sauté

Boneless fresh tenderloins tossed with tomatoes, spinach and creamy pesto over bucatini pasta 14.99

Pecan Raspberry Chicken

Fresh boneless skinless breast coated with a pecan crust then folded with boursin cheese and pan fried, served with a raspberry coulis - delicious! 15.99

Surf & Turf

5 oz. Filet Mignon aged, hand-cut, seasoned and char-grilled to your liking, brushed with our roasted garlic butter & served with your choice of two jumbo scallops seasoned & seared, Atlantic Salmon Cake or four jumbo seasoned & seared shrimp with hollandaise. 22.99

Steaks

Filet Mignon

10 oz. filet aged, hand-cut, seasoned and char-grilled, brushed with our fresh roasted garlic butter, and an irresistible béarnaise. 23.99

14 Ounce New York Sirloin Steak

You won't find a more flavorful steak. Our sirloins are aged and hand-cut, then seasoned & grilled to your specifications for a robust steak experience. 22.49

14 Ounce Delmonico Rib Eye

Our rib-eye is aged for excellent marbling to give exceptional flavor, we hand-cut, then season & char-grill to your specifications. 23.99

Seafood



Uptown Mac & Cheese

Jumbo shrimp, succulent Maine lobster meat & lump crab tossed with sun-dried tomatoes & peas then folded with smoked gouda, cheddar & penne pasta then baked golden with a gratinee crumb topping. 22.99



Poached Salmon Scandinavian Style

Atlantic salmon filet poached with a light Dijon & dill sauce 18.99

Shrimp Stuffed Haddock

Atlantic Haddock filet filled with our chunky shrimp stuffing, topped lightly with Panko crumbs, baked and drizzled with hollandaise 19.49

Fish & Chips

Atlantic Haddock rolled in our fry mix and deep fried, served with cole slaw, French fries & tartar sauce. 12.99

Pan Seared Scallops

Scallops pan-seared and served over bucatini pasta with a garlic-saffron cream sauce with broccoli florets. 18.99

Baked Scallops

Baked with butter, lemon & seasoned Ritz, OR Casino style with bacon, garlic, gratinee crumbs and red pepper butter. 19.99 , add \$1 for Casino

Dinner entrées include:

Fresh baked artisan rolls, real butter, chef's vegetables and potato or wild rice.