



L'attitude: meaning "freedom from limitations" is family owned and operated by Dean and Maria Scanlon. If there is anything we can do to make your visit more enjoyable, please ask for us by name. We also cater private parties. Please visit our website for a copy of our catering menu

## Menu

### Snacks and Salads

Creole Calamari,	11.5	Classic Fried Calamari,	
Calamari fra Diavolo,	10.75		10
		Calamari Balsamico,	10.50

Grilled Day Boat Scallops and Asparagus with balsamic drizzle, 12  
New England, Rhode Island, or Manhattan Style Chowder n' Cakes, 8.75

Warm Brie "brûlée" with ciabatta crisps and house-made blueberry preserve, 8.25

Wild Mushroom Crostini with crispy pancetta, Spinach and Goat Cheese, 7.75

"Half Baked" Wings, Tangy Buffalo Or Asian Glazed, 10/7.95, 15/9.95, 20/11.95

Pork and Chicken Asian Style Spring Rolls with Sweet and Spicy Plum Sauce, 8.5

Spinach, Artichoke and Cream Cheese dip with grilled house-made flour tortilla, 8.25

#### From the Garden

Not your average" Caesar Salad, 5.5

-Chicken Caesar Salad, 8.5

Baby Spinach Salad w/ portabella mushroom, goat cheese, roasted sweet peppers and raspberry vinaigrette, 7.25

Grilled Golden Pear Salad w/ gorgonzola, candied walnuts and sherry vinaigrette, 7.75

-Shrimp Caesar Salad, 11.5

-Steak Caesar Salad, 12.5

Arugula Salad with Prosciutto di Parma, Reggiano, Lemon Zest and EVOO, 10.75

Nicoise Salad- fresh tuna, haricots vert, olives, boiled egg, shallots, tomato and vinaigrette, 12

### Pizza and Bruschetta

Margherita Pizza- plum tomato, fresh mozzarella and basil, 8.75

Classic Pepperoni Pizza with lots of pepperoni and cheese, 8.75

Veggie Lover's Pizza with three cheeses, fresh herbs and olive oil, 8.75

Three Cheese Chicken Pesto Pizza with sautéed mushrooms and sun-dried-tomato, 10.5

Artichoke, Tomato, Basil Bruschetta on ciabatta with fresh mozzarella, 8.75

Prosciutto di Parma and Mozzarella Bruschetta with balsamic onions and browned garlic, 10.5

"Rustic Max" Bruschetta w/ sausage, pepperoni, sautéed mushrooms, bell peppers and black olives, 10.5

### Wraps and Sandwiches served with greens vinaigrette or fries

Flour Tortilla, Tomato Basil or Wheat wraps

-Chicken Caesar Wrap, 8.5 Shrimp Caesar Wrap, 11.5 Steak Caesar Wrap, 12.5

Tuna Melt on Grilled Rye with Whole Roasted Jalapeños and Monterey Jack, 8.75

Corned Beef Rueben with Sauerkraut, Swiss and 1000 island dressing on Grilled Rye, 9

Black Forest Ham on Ciabatta with Swiss, Red onion, arugula and coarse mustard aioli, 9.5

Guilty as Sin B.L.T. with thick-cut slab bacon, Green Leaf, Roma Tomato and basil aioli, 9.75

George's Chicken Sandwich-Cajun grilled chicken, red peppers, thick-cut bacon and provolone, 9.75

Open-Faced Grilled Vegetable Sandwich with

Goat Cheese, fresh herbs and olive oil, 8.75

**Open Faced Grilled Tilapia Sandwich** on foccacia with lettuce, tomato and Remoulade, 12

## Burgers Served with greens vinaigrette or fries

**“Berube Burger”**, Free Runnin fried egg, Slab Bacon and Onion Strings with Vermont Cheddar and Sriracha Mayo, 10

**Missionary Bleu Cheese Burger**, with Cajun spice and sliced red onion, 9.5

**Brandied Pear Burger** with Caramelized Walnuts, Dried Cranberries & Gorgonzola, 10

**“Bare Naked” Burger**- 1/2 lb. lean ground beef on a fresh bulkie roll, 8

**Dress it Yourself** -Provolone, Swiss, American Caramelized Onion, Raw Onion, Mushrooms...etc, .75 (bacon or gorgonzola, \$1.25)

## L’attitude Classic Pastas and Rice

**Penne ala Vodka with Chicken**, (say no more!), 15

**Chicken Pesto Pasta** with Wild Mushrooms and Cream, 17.5

**Beef Teriyaki Stir Fry** with Jasmine Rice, Ginger and Sesame, 16

**Wild mushroom and Sweet Sausage Bolognese** with rigatoni and ricotta 16

**Cajun Jambalaya Pasta** (or rice☺), with Shrimp or Chicken (or both☺), 18.5

**Sautéed Shrimp and Penne** with Plum Tomato, fresh cut basil and Vermont goat cheese, 18

**“Monstah” Mac and Cheese**, 12.5, add sausage, 16.5....chicken, 17.5... shrimp, 18.5...lobster, 21

**Vegetarian Risotto** with, asparagus, fresh & dried mushrooms, Pecorino and truffle oil, 17

**“Kitchen Sink” Veggie Pasta** with garlic, herbs, and Parmesan, 15

## Fish and Shellfish

**Funky Fish and Chips**-w/ Gardinera Mayo, 14

**Grilled Tilapia over field greens salad** with artichoke, tomato basil relish, 17

**Casey’s Comfort**-Simple Grilled Salmon with a squeeze of lemon on garden salad, 17.5

**Jumbo Lump Crab cakes** with roasted potato, haricot vert salad and lemon thyme beurre blanc, 18.5

**Seared Rare Yellow fin Tuna**, \$mkt (preparation changes daily)

## Supper

**Wild Mushroom and black peppercorn meatloaf** with wild mushroom gravy, 15

**Herb Roasted Chicken**, (Trust me on this one), 16

**14 oz Grilled N.Y. Strip Steak**, with roasted shallot-gorgonzola compound butter, 22

**Surf & Turf**-Grilled 12 oz N.Y Strip Steak and 6 Marinated Grilled Shrimp, 24

## Family Style Bistro Fare (enough for two...maybe three!)

Served with Family Style Caesar or Garden Salad and dessert

**Slow Roasted Atlantic Salmon** with barley risotto and lobster beurre blanc, 27

**White Bean Cassoulet** with Pork Shoulder, Duck Confit, hot sausage and aromatic vegetables, 28

**20 oz. Sliced Steak au Poivre** w/ Cognac Mustard sauce, herb roasted potato, and asparagus, 29

New England Shellfish Paella with Chicken, sausage shelled peas and saffron rice, 32