

Starters

***Jumbo Chilled Shrimp Cocktail** \$12/order of 3 \$4 each additional piece

****Bacon Wrapped Scallops** "George's Bank" sea scallops wrapped in bacon, pan fried served with bourbon maple glaze \$14 GF

Calamari Caprese local, point Judith calamari pan fried calamari tossed with grape tomatoes, diced fresh mozzarella finished with an aged balsamic reduction and fresh basil \$13

House-made Nachos house fried tri color tortilla chips topped with melted cheddar jack cheese, olives, banana peppers, finished with sour cream, house-made guacamole and pico de gallo \$8 GF Add grilled chicken or soupy \$6

Pottage and Green

****Traditional Lobster Bisque** with chunks of fresh lobster meat \$9

Classic Caesar Salad Chopped romaine hearts tossed with our house-made PV creamy dressing, shaved parmigiano-reggiano cheese and house-made croutons \$8 Available as a "small plate salad" \$5GF

Field Greens Mixed with grape tomatoes, red onion and cucumber topped with house-made croutons and tossed in our house-made PV balsamic vinaigrette \$8 Available as a "small plate salad" \$5 GF

If you would like to make your salad a meal, add: grilled chicken \$6, grilled shrimp \$12

Pub Fare

***PV Bistro Burger** Certified angus beef with lettuce, tomato and red onion on a toasted ciabatta roll or gluten-free roll. Served with French fries or "small plate" field green salad. \$11 Add your choice of the following toppings: American, Swiss or Cheddar cheese \$1.50 Bacon \$1.50 GF

Margherita Pizza Grilled pizza shell topped with local, organic tomatoes, fresh mozzarella cheese, basil and finished with an aged balsamic reduction \$10

Loaded Baked Potato Pizza Grilled pizza shell topped with house made mashed potato, cheddar jack cheese, bacon bits, sliced chives and finished with sour cream \$10

Main Lines

****Beer Battered Fish and Chips** Fresh local cod lightly coated & fried served with french fries, house-made slaw & tartar sauce \$18 Also available as a "small plate" \$15

***NY Strip Steak** C.A.B NY strip steak served with roasted fingerling potatoes and grilled asparagus finished with roasted garlic, cabernet demi glace and crumbled gorgonzola \$MP GF

****Chicken Francaise** A PV classic! Sauteed free range boneless chicken breast egg battered in a lemon wine sauce. Served with roasted garlic and parmesan mashed potatoes and chef's fresh seasonal vegetable \$20 Also available as a "small plate" \$16

****Lobster Ravioli** Lobster triangoli- scratch made stuffed with fresh lobster meat, served with wild mushrooms and asparagus in a truffle cream sauce \$26

****Shrimp Linguine** Jumbo Shrimp sauteed with asparagus, tomatoes, garlic and white wine tossed with scratch made linguine topped with Parmigiano-Reggiano. Your choice in a "red" or "white" \$27 Also available as a "small plate" \$22

****Chicken Marsala** Sauteed free range all natural boneless chicken breast finished in a rich wild mushroom marsala demi glace. Served with roasted garlic and parmesan mashed potatoes and chef's fresh seasonal vegetable \$20 Also available as a "small plate" \$16

Please inform your server of any food allergies

GF Indicates the product can be prepared Gluten-Free

**Indicates alcohol is used in the preparation of this item *Consumption of raw or undercooked meats or shellfish may increase your risk of foodborne illness. People especially vulnerable to foodborne illness should only eat food that is thoroughly cooked

Parties larger than 8 people will have an 20% gratuity added to their guest check