

APPETIZERS

SHRIMP COCKTAIL • GF 19

5 chilled jumbo shrimp, cocktail sauce

THE FINEST NORTH AMERICAN OYSTERS • GF 22 | 36
half dozen - or - dozen oysters | cocktail sauce, mignonette

SEARED AHI TUNA 17

thinly sliced redfin tuna, fennel slaw, caper vinaigrette,
wasabi teriyaki glaze

✂ SIZZLING PEI BLACK MUSSELS • GF 16 ✂

1 lb, garlic, parsley, drawn butter, white wine, lemon

SKILLET TENDERLOIN TIPS • GF 24

presented with béarnaise or zip sauce

✂ PENDY'S PLANK STYLE CALAMARI 18 ✂

served with lemon beurre blanc, tomato, capers

ESCARGOT • GF 18

traditional presentation with butter, garlic

CHEESE BOARD 22

assorted cheese, nuts, fig jam, crostini

SALADS

CLASSIC COBB • GF 22

field greens, poached chicken, bacon, chopped egg, tomato,
cheddar, avocado, scallions, blue cheese, house vinaigrette

PENDY'S ICEBERG WEDGE • GF 18

blue cheese, bacon, chopped tomato, blue cheese dressing
add 6oz filet mignon 48

GRILLED CHICKEN CAESAR 22

romaine, grilled chicken, parmesan cheese, anchovies, croutons,
caesar dressing

✂ SALAD NIÇOISE 24 ✂

romaine, red skin potatoes, olives, hard boiled egg, tomato,
greenbeans, seared ahi tuna, house white french dressing

SOUPS

cup - or - bowl

FRENCH ONION 8 | 10

✂ CREAM OF TOMATO BASIL • GF 6 | 8 ✂

NEW ENGLAND CLAM CHOWDER 8 | 10

LIGHTER FARE

✂ THE D.M.P. 19 ✂

double patty smash burger with american cheese on a brioche
bun with pickles served with french fries

SALMON BURGER 19

served with french fries

WHITEFISH SANDWICH 19

sautéed with lettuce, tartar sauce, pickles on a grilled brioche
bun, served with french fries

✂ FRENCH DIP 26 ✂

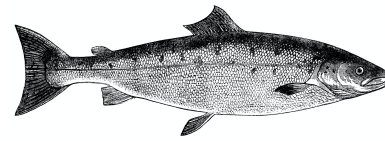
extra lean shaved prime rib on french bread, swiss cheese,
au jus, french fries

ADD ONS

SAUTÉED SPINACH • GF 10

✂ SKILLET HASHBROWNS WITH BLUE CHEESE • GF 12 ✂

SAUTÉED MUSHROOMS • GF 10



FROM THE WATER

all entrees served with your choice of catalina salad or cream of tomato basil soup

✂ SEARED SEA SCALLOPS • GF 54 ✂

tomato concasse, house vegetables, mashed potatoes

SCOTTISH SALMON | CAPER CRUSTED SALMON • GF 34 | 40

served with house vegetables, red skin potatoes

NORTHERN WHITEFISH • GF 34

broiled, lemon caper beurre blanc, house vegetables, red skin potatoes

BLOCK ISLAND SWORDFISH • GF 42

served with house vegetables, potato flan

✂ SAUTÉED DOVER SOLE 45 | 75 ✂

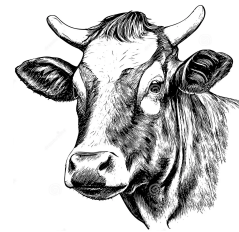
half - or - whole | a la meunière, house vegetables, red skin potatoes

FROG LEGS 42

road house style, house vegetables, mashed potatoes

SHRIMP SCAMPI 38

shrimp, buccatini pasta, butter, lemon, white wine, garlic



FROM THE LAND

all entrees served with your choice of catalina salad or cream of tomato basil soup

✂ PRIME RIB • GF 69 | 49 | 39 ✂

slow roasted, au jus, horsey sauce, house vegetables, baked potato
nicky's cut 18oz | izzy's cut 14oz | olive's cut 8oz

RIBEYE • GF 64

16oz, char-broiled, house vegetables & potato flan

FILET MIGNON • GF 48 | 56

6oz - or - 8oz, char-broiled, mushroom jus liè, house vegetables & potato flan

OSSO BUCO RAVIOLI 29

braised beef ravioli, diced roma tomato, parmesan, crushed red pepper, vodka sauce

CHICKEN ST. LUCY • GF 29

sautéed chicken breast, olives, capers, roasted red peppers, lemon, garlic, white wine served
with house vegetables, mashed potatoes

TENDERLOIN BORDELAISE • GF 39

tenderloin tips, sauteed wild mushrooms, shallots, burgandy demi-glaze,
house vegetables, mashed potatoes

✂ MUSHROOM CAVATELLI PASTA 29 ✂

grilled chicken breasts, mushroom duxelle, cavatelli pasta, panna cream sauce

DINNER FOR TWO WITH A BOTTLE OF WINE

monday - thursday

65

choose from

CHICKEN ST.LUCY - OSSOBUCCO RAVIOLI - NORTHERN WHITEFISH - SHRIMP SCAMPI
SANGIOVESE MERLOT - or - TREBBIANO CHARDONNAY

for your enjoyment - original recipe northern bean salad with pumpernickel bread

✂ SPECIALTY ITEM ✂ GF - GLUTEN FREE

no splitting of check | for parties of 8 or more, an automatic 20% gratuity will be added to the bill

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

COCKTAILS

THE MANHATTEN 12

a timeless henry mckenna bourbon whiskey cocktail

OLD FASHIONED 12

woodford reserve bourbon & bitters at their best

VESPER 12

*vodka, gin, lillete blanc
always shaken not stirred*

SIDECAR 12

*cognac & citrus
named for the motorbike sidecar much traveled in WW1*

HEMINGWAY COUPE 12

*white rum, grapefruit & lime
inspired by the writer's frequent travels to la floridita
in havana*

PINK75 14

*rose wine, elderflower, boodles strawberry rhubarb gin
& a splash of rose water
susan pendy's favorite!*

SNOW PEAR 14

*pear brandy, snow sake & citrus
perfect start-or-finish to an evening*

SARAH'S LEMON DROP 14

*grey goose vodka, limoncello, lemon & simple syrup
a sip of sweet, tart & sassy*

ESPRESSO CURRUPTO 14

a "wake me up" absolute vanilla vodka sensation

PENDY'S BLOODY MARY 14

*absolute peppar, tabasco & vivio's bloody mary mix
a nod to my dear friend, the late john vivio*

WINE BY THE GLASS

BUBBLES

BENVOLIO PROSECCO, *italy* 14

POEMA BRUT, CAVA BRUT, *spain* 14

CUVEE 89, SPARKLING ROSE, *new mexico* 10

DOMAINE CHANDON, BRUT ROSE, *california* 187ML 18

DRY, CRISP & LIVELY – WHITE

WHITEHAVEN SAUVIGNON BLANC, *new zealand* 14

FATTORI SARAH'S LUGANA, *italy* 14

CONUNDRUM WHITE, *california* 10

A TO Z WINEWORKS PINOT GRIS, *oregon* 18

EVOLUTION LUCKY NO. 9, WHITE BLEND 18

BLACK STAR FARMS REISLING, SEMI-DRY, *traverse city* 12

FULL BODY & RICH – WHITE

PEIRANO EST. HERITAGE COLL, CHARDONNAY, *lodi* 11

J VINEYARDS CHARDONNAY, *napa* 15

SEMI – SWEET – WHITE & ROSE

BIELER PERE ET FILS BANDOL ROSE, *france* 15

BRIGHT RED FRUIT – RED

PLANET OREGON PINOT NOIR, *willamette valley* 16

SUMPTUOUS DARK FRUIT – RED

EVOLUTION BIG TIME RED, SOKOL BLOSSER, *america* 10

BODEGAS Y VINEDOS ARTUKE PIES ROTOS, *spain* 16

UNSHACKLED CABERNET SAUVIGNON, *california* 15

QUILT CABERNET SAUVIGNON, *napa* 22

PRIVATE DINING

David Pendy, our founder, was a tireless restaurateur and world-class host. Offering a warm, inviting dining room, country club-like bar and generous hospitality was his thing. When you book a private event at Pendy's, every detail will be executed flawlessly. Just how David would have wanted it. No compromises. It's how we honor and uphold his values to help you celebrate a perfect relaxing and classic event.

Inquire with you server

