

SOUPS AND SALADS

STRAWBERRY FAIR DELUXE SALAD \$10

Mixed greens, sliced strawberries, spiced pecans and our own strawberry vinaigrette dressing.

ADD GRILLED CHICKEN \$ 14

CAESAR SALAD \$10

Crisp romaine lettuce, homemade croutons, fresh parmesan cheese and our creamy Caesar dressing.

ADD GRILLED CHICKEN \$14 **ADD GRILLED SHRIMP** \$15

GARDEN SALAD Large \$8 Small \$6

Mixed greens and vegetables with homemade croutons and your choice of dressing.

STRAWBERRY FAIR HOMEMADE SOUPS

Cup...\$3.50 bowl...\$6

New England clam chowder—turkey harvest ~Seafood bisque—soup of the day.

CROCK OF ONION SOUP AU GRATIN \$ 7

Loaf of honey wheat bread
with strawberry butter 2.50

SANDWICHES

on your choice of our homemade bread (wheat, white, Marble rye, pita, lavash or 7-grain organic bread). All sandwiches served with chips & pickle.

FRESH GARDEN ROLL-UP \$8

lettuce, tomato, onions, hummus, sprouts, veggies & harvarti dill cheese ~ Served on a lavash roll-up
cheese on your choice of roll-up

Add grilled chicken \$12

STRAWBERRY FAIR BURGER... \$9

½ lb. Black angus beef with lettuce, onion on a bulkie roll.

Add Cheese \$10

MILANO GRILLED SANDWICH \$10

Grilled marinated chicken on grilled romano focaccia bread with sundried tomato pesto, fresh basil, tomato, lettuce, red onion & harvarti dill cheese.

TURKEY CALIFORNIA REUBEN \$9

fresh Carved turkey, swiss cheese, red onion, coleslaw & Russian dressing. Served on grilled marble rye.

THANKSGIVING TURKEY SANDWICH \$9

fresh Carved turkey with homemade stuffing, cranberry sauce, lettuce & mayonnaise.

STARTERS

JUMBO STUFFED PORTABELLA MUSHROOM ~ Grilled with fresh garden vegetables, topped with a blend of swiss, cheddar & goat cheese then baked with fresh herbs \$10

HUMMUS- served with pita points and crackers \$8

PLUMP & JUICY SHRIMP COCKTAIL ~ Four large shrimp, served with our homemade cocktail sauce and a wedge of lemon \$12

RAVIOLI OF THE DAY- accompanied by the chef's choice of sauce. Please see specials menu for today's selection.

YANKEE DINNER SPECIAL

BAKED NANTUCKET SCHROD ~ fresh native schrod with a blend of cheeses & seasoned crumbs, served with potato & vegetable \$17

HOMESTYLE POT ROAST ~ pan-roasting for over five hours gives that melt-in-your-mouth flavor, served with potato, vegetable and grilled cornbread \$16

BAKED MEATLOAF DINNER ~ Our own recipe, served with mashed potato, vegetable and gravy \$15

GUINNESS BEEF STEW (SEASONAL) ~ A combination of tender stew beef, Carrots & potatoes. Served in a gravy with just a hint of Guinness ~ Served with our 7-grain organic bread...

REGULAR BOWL.....\$12

SERVED IN A CRUSTY BREAD BOWL.....\$14

STRAWBERRY FAIR'S VEGGIE MELT ~ Seasoned grilled pita bread is topped with seasonal vegetables, A splash of tortellini's and topped with a blend of melted cheese. Served with our creamy house dressing \$12 Add CHICKEN \$16

BAKED MACARONI & CHEESE ~ with 3 cheeses & seasoned crumbs \$12

BEEF SHEPHERD'S PIE ~ Seasoned ground beef, onions & corn, topped with mashed potatoes \$10

TURKEY POT PIE ~ Topped with puff pastry \$10

BAKED HOMEMADE QUICHE ~ A hand rolled crust filled with eggs, cream and cheese, served with a fresh garden salad. PLEASE SEE SPECIALS MENU FOR TODAY'S CHOICES \$11

HOUSE FAVORITES

SCALLOPS BOURSIN ~ A blend of fresh sea scallops, boursin cheese, white wine & seasoned crumbs ~ baked golden and served with your choice of potato and vegetable. \$20 (Price subject to change)

CRUNCHY PECAN CRUSTED CHICKEN ~ A breast of chicken topped with a lemon-ginger sauce. Served with your choice of potato and the vegetable of the day. \$17

GRILLED ATLANTIC SALMON ~ Served with chefs choice of sauce for the day. Please see Specials menu for description. \$18

MARINATED STEAK TIPS ~ Grilled to your liking ~served with potato and vegetable \$17

CHICKEN TE'AMO ~ chicken breast lightly sautéed with fresh raspberries in a honey Mustard Cream sauce ~ served with potato and vegetable \$17

TURKEY DINNER ~ White meat turkey accompanied with our homemade stuffing, cranberry sauce, Choice of potato and vegetable of the day....\$16

ON THE SIDE

HOMEMADE MASHED POTATOES	\$4
VEGETABLE DU JOUR	\$4
WILD RICE	\$4

BEVERAGES

Mason Jar Soft Drinks	\$2.00
Juice (apple, pineapple, grapefruit, Cranberry & tomato)	\$2.50
Orange Juice	\$3.00
Milk	\$2.50
Coffee, BARRY tea or herb	\$2.00
Iced Tea	\$2.00
Hot Chocolate	\$2.75
Chocolate Milk	\$2.75
Cider ~ hot or cold (Seasonal)	\$3.00
Lemonade (Seasonal)	\$2.00
Spring Water	\$2.00
Poland Spring Sparkling	\$2.00
Root Beer Float	\$4.00
Raspberry Lime Rickey	\$2.50
Vanilla Cream Soda	\$2.50
Chai Tea Latte	\$2.50
Strawberry Iced Tea (Seasonal)	\$3.00
Spiced Tea (Hot or Cold)	\$2.50

BEER

Bud, Bud Light	\$4.00
Sam Adams	\$4.50
Heineken	\$4.50
Corona	\$4.50
Bass Ale	\$4.50
Corona Light	\$4.50
Guinness	\$4.50
HOUSE WINE BY THE GLASS	\$7.00
White Zinfandel, Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon & Merlot	

PLEASE REFER TO OUR WINE LIST
STRAWBERRY FAIR OFFERS A FULL BAR!

HOUSE SPECIAL

FROZEN STRAWBERRY DAIQUIRI
MASON JAR BLOODY MARY
\$7.00

Strawberry Fair is a non-smoking
Environment.

Entire menu is available for take-out.
Visa, AMEX and MasterCard accepted
20% gratuity on parties of 6 or more.

Sorry! Our restaurant is too small to
Hold Tables - we seat complete parties only.

**"A TOUCH OF NOSTALGIA IN A
SOMETIMES CONFUSED WORLD"**

**CELEBRATING OVER 30
YEARS IN BUSINESS!!**

Strawberry Fair was officially opened on
December 7, 1975 (after 11 months of hard
labor) as a family venture.

All construction and remodeling was
done by the late Genie & William Mahoney,
and their seven children (with a lot of help
from friends!)

Since 1984

Management/Ownership has been under
Patricia McKinley, the eldest of the seven
children. Casey McKinley, her son, is the Chef.

Lots of love goes into our cooking, so please
be patient - good things are worth waiting for!

OUR COMMITMENT TO YOU

At Strawberry Fair we understand that it takes
a lot of love and care to bring to you old fashioned
goodness. We hope our new menu and price range
reflect the excellence we strive for.

Everything is prepared with you and your well being
in mind. Hearty portions of many of our original
recipes with your favorite traditional flavorings
highlight the selections. We use only the finest
ingredients and prepare almost everything from
scratch, right here.

The freshest produce and seafood are purchased
daily. We use choice sirloin and 100% ground beef.
Our turkeys are cooked here and hand-carved. We
Use virgin olive oil wherever possible. All of our
Breads are baked on premises, and soups we prepare
Daily speak for themselves. (try some of our award
winning clam chowder!).

Remember to save room for one of our delectable
Desserts! All the desserts & breads are made here in
our kitchen by our baker.

Our wish is that you enjoy your experience with us
And always feel welcome.

Pat McKinley, Owner

Casey McKinley, Chef