



TOM QUICK INN

STARTERS

CALAMARI FRIED CALAMARI RINGS & BANANA PEPPERS CHOICE OF ROASTED GARLIC AIOLI OR ROASTED RED PEPPER SAUCE	\$16
FRIED MOZZARELLA MARINARA, PARMESAN CHEESE	\$14
FRIED EGGPLANT	\$10
EGGPLANT AND MOZZARELLA DUO	\$12
ARANCINI SPINACH AND ASIAGO WITH ROASTED RED PEPPER SAUCE	\$14
FRESH BRUSCHETTA ON GARLIC CROSTINIS	\$10
SHRIMP COCKTAIL	\$16
FRIED RAVIOLI	\$12
SHRIMP BRUSCHETTA GARLIC CROSTINI, COGNAC PARMESAN SAUCE, DICED TOMATOES & GREEN ONION	\$18
TQ CHOWDER MANHATTAN & NEW ENGLAND BLEND	\$10
FRESH OYSTERS LEMON WEDGE, MIGNONETTE, COCKTAIL SAUCE	\$18/36
STEAMERS WHITE WINE & BUTTER, SHALLOTS, RED PEPPER FLAKES, PARSLEY	\$20
STEAMERS/MUSSELS COMBO	\$18
STEAMED MUSSELS	\$16

SALADS

CHICKEN - \$6 SHRIMP - \$10 SALMON - \$14	
HOUSE SALAD MIXED GREENS, CHERRY TOMATOES, CUCUMBERS, CHOICE OF DRESSING	\$10
GOAT CHEESE SALAD KALE, MIXED GREENS, CRAISINS, CANDIED WALNUTS, POACHED PEARS, TRUFFLE HONEY, CRANBERRY VINAIGRETTE	\$16
CAESAR SALAD ROMAINE LETTUCE, FRESH SHAVED PARMESAN CHEESE, FOCACCIA CROUTON	\$12
CAPRESE SALAD FRESH MOZZARELLA, TOMATOES, BASIL WITH BALSAMIC GLAZE	\$12
ROAST BEET SALAD WHIPPED RICOTTA CREAM, ORANGE SUPREMES, ROASTED WALNUTS, LETTUCE, AND BEET VINAIGRETTE	\$12
ARUGULA AND ENDIVE SALAD TOASTED PINE NUTS, WHITE BEANS, PARMESAN CHEESE, AND LEMON VINAIGRETTE	\$12
ROASTED ROMAINE SALAD HALVED CHERRY TOMATOES, BLUE CHEESE CRUMBLES, BACON CRUMBLES, AND ROASTED GARLIC DRESSING DRIZZLE	\$14

HOMEMADE PASTA

GNOCCHI WITH PESTO SAUCE	\$14
EGGPLANT ROLLATINI WITH CHOICE OF PASTA	\$16
SPAGHETTI & GIANT MEATBALL TOMATO SAUCE, PARMESAN	\$18
CAULIFLOWER BUCATINI ROMANESCO CAULIFLOWER, CAPERS, VELOUTE SAUCE, LEMON BREADCRUMB	\$20
SHRIMP SCAMPI WITH CHOICE OF PASTA	\$20
WEEKLY RAVIOLI PLEASE INQUIRE WITH YOUR SERVER	MP

ENTREES

TRADITIONAL BURGER LETTUCE, TOMATO, AND RED ONION- CHOICE OF CHEESE	\$15
TQ BURGER AGED WHITE CHEDDAR, APPLEWOOD SMOKED BACON, GARLIC AIOLI, CRISPY ONIONS	\$18
HOMESTYLE CHICKEN GARLIC MASHED POTATOES AND SEASONAL VEGETABLES	\$15
CHICKEN FRANCAISE WHITE WINE LEMON SAUCE, SERVED WITH CHOICE OF PASTA OR CHOICE OF SEASONAL VEGETABLE AND SIDE	\$16
CHICKEN MARSALA CREMINI MUSHROOMS, MARSALA WINE SAUCE, CHOICE OF PASTA OR CHOICE OF SEASONAL VEGETABLE AND SIDE	\$18
SALMON DINNER PAN SEARED SALMON, ROASTED VEGETABLE COUSCOUS, SEASONAL VEGETABLE, LEMON DILL BUERRE BLANC	\$28
BRAISED SHORT RIB GARLIC MASHED POTATO, ROMANESCO, CAULIFLOWER, CRISPY SHALLOTS, RED WINE DEMI GLAZE	\$32
SUMMER PORK CHOP SWEET AND SPICY SLAW WITH ROASTED VEGETABLE COUSCOUS	\$34
STEAK FRITES 8OZ. KOBE FLAT IRON, BONE MARROW BUTTER CANDLE, PARMESAN HERB FRITES	\$38
CHEF'S SELECTION PLEASE INQUIRE WITH YOUR SERVER	MP

SIDES

PARMESAN HERB TRUFFLE FRIES	\$10
MAC & CHEESE	\$10
SEASONAL VEGETABLE	\$8
ROASTED VEGETABLE COUSCOUS	\$8
GARLIC MASHED POTATOES	\$6