



DINING ROOM MENU
SEPTEMBER 27TH & SEPTEMBER 29TH | TOP MENU
SEPTEMBER 28TH | 3:05 PM GAME | BOTTOM MENU

APPETIZERS

SHELLFISH PLATTER

FRESH & LOCAL HALF LOBSTER FROM YANKEE LOBSTER CO.,
WELLFLEET OYSTERS, SHRIMP COCKTAIL,
COCKTAIL SAUCE & MIGNONETTE

DUELING SLIDERS

NORTH SHORE ROAST BEEF & FRIED CLAM ROLL,
SAVENOR'S SHAVED PRIME BEEF, HOUSE-MADE BBQ SAUCE,
AMERICAN CHEESE, ROAST GARLIC AIOLI,
LOCAL CLAMS, TARTAR SAUCE, FENWAY FARMS RADISH SLAW,
BUTTERED BRIOCHE BUNS, HAND-CUT FRIES

RHODE ISLAND STYLE FRIED CALAMARI

GARLIC BUTTER, PICKLED PEPPERS, MARINARA

SAVENOR'S CHICKEN & APPLE SAUSAGE

SAVENOR'S HOUSE-MADE SAUSAGE, BAKED POLENTA,
FENWAY FARMS HUSK CHERRY JAM, ARUGULA

FENWAY FARMS CARROT SOUP

ORGANIC CARROTS,
TOASTED ALMONDS, APPLE CIDER CREMA

FENWAY FARMS ARUGULA SALAD

FENWAY FARMS CHERRY TOMATO, PISTACHIO GRANOLA,
MEDJOL DATES, RED ONION, VERMONT CHEDDAR VINAIGRETTE

FIELD GREENS

MIXED GREENS, CHERRY TOMATOES, RADISHES,
CARROTS, CUCUMBERS, CHAMPAGNE VINAIGRETTE

ENTRÉES

GRASS FED FILET MIGNON

SAVENOR'S 8 OUNCE PRIME BEEF TENDERLOIN,
SAUTÉED FENWAY FARMS GREENS,
SWEET POTATO GRATIN, HONEY BOURBON BUTTER

SEARED LOCAL SCALLOPS

FRESH UI2 DAY BOAT SCALLOPS, ROASTED LOCAL ACORN SQUASH,
SAVENOR'S SMOKED BACON & VERMONT MAPLE SYRUP GLAZE,
WILTED FENWAY FARMS GREENS

SAVENOR'S GRILLED PORK CHOP

HERITAGE BREED PORK, CREAMY POLENTA,
SAUTÉED BROCCOLI RABE, LOCAL APPLES

SAVENOR'S ORGANIC CHICKEN

BONELESS HALF CHICKEN, POTATO GNOCCHI, BRAISED MUSHROOMS,
ROASTED BRUSSEL SPROUTS, CARAMELIZED ONIONS

BLACK PEPPER PAPPARDELLE

HOUSE-MADE PASTA, CRISPY GOAT CHEESE,
CHANTERELLE MUSHROOMS, LOCAL SWEET CORN, SUMMER SQUASH,
ZUCCHINI, LOCAL HEIRLOOM TOMATO, PESTO

LOBSTER ROLL

FRESH & LOCAL YANKEE LOBSTER CO. MEAT,
NAPA SLAW, HOUSE-MADE POTATO CHIPS, BRIOCHE BUN

DELL EMC BURGER

SAVENOR'S CUSTOM GRIND, SAVENOR'S SMOKED BACON,
VERMONT CHEDDAR CHEESE, HOUSE-MADE BRIOCHE BUN,
HAND-CUT FRIES

LIGHTER FARE MENU SERVED AFTER THE 3RD INNING

APPETIZERS

DUELING SLIDERS

NORTH SHORE ROAST BEEF & FRIED CLAM ROLL,
SAVENOR'S SHAVED PRIME BEEF, HOUSE-MADE BBQ SAUCE,
AMERICAN CHEESE, ROAST GARLIC AIOLI,
LOCAL CLAMS, TARTAR SAUCE, FENWAY FARMS RADISH SLAW,
BUTTERED BRIOCHE BUNS, HAND-CUT FRIES

RHODE ISLAND STYLE FRIED CALAMARI

GARLIC BUTTER, PICKLED PEPPERS, MARINARA

SAVENOR'S CHICKEN & APPLE SAUSAGE

SAVENOR'S HOUSE-MADE SAUSAGE, BAKED POLENTA,
FENWAY FARMS HUSK CHERRY JAM, ARUGULA

FENWAY FARMS CARROT SOUP

ORGANIC CARROTS,
TOASTED ALMONDS, APPLE CIDER CREMA

FENWAY FARMS ARUGULA SALAD

FENWAY FARMS CHERRY TOMATOES, PISTACHIO GRANOLA,
MEDJOL DATES, RED ONION, VERMONT CHEDDAR VINAIGRETTE

FIELD GREENS

MIXED GREENS, CHERRY TOMATOES, RADISHES,
CARROTS, CUCUMBERS, CHAMPAGNE VINAIGRETTE

ENTRÉES

GRILLED HANGER STEAK

SAVENOR'S PRIME BEEF HANGER,
SAUTÉED FENWAY FARMS GREENS,
SWEET POTATO GRATIN, HONEY BOURBON BUTTER

SEARED LOCAL SCALLOPS

FRESH UI 2 DAY BOAT SCALLOPS, ROASTED LOCAL ACORN SQUASH,
SAVENOR'S SMOKED BACON & MAPLE SYRUP GLAZE,
WILTED FENWAY FARMS GREENS

SAVENOR'S ORGANIC CHICKEN

STATLER CHICKEN BREAST, POTATO GNOCCHI, BRAISED MUSHROOMS,
ROASTED BRUSSEL SPROUTS, CARAMELIZED ONIONS

LOBSTER ROLL

FRESH & LOCAL YANKEE LOBSTER CO. MEAT,
NAPA SLAW, HOUSE-MADE POTATO CHIPS, BRIOCHE BUN

DELL EMC BURGER

SAVENOR'S CUSTOM GRIND, SAVENOR'S SMOKED BACON,
VERMONT CHEDDAR CHEESE, HOUSE-MADE BRIOCHE BUN,
HAND-CUT FRIES

DELL EMC VEGGIE BURGER

SHIITAKE MUSHROOM & BLACK BEAN BURGER,
AVOCADO, CUCUMBER, TRUFFLE AIOLI,
BRIOCHE BUN, HAND-CUT FRIES

LIGHTER FARE MENU SERVED AFTER THE 3RD INNING