

Baked Haddock

four servings

4 pieces **haddock fillet**, serving size (other white fish can be used)

bread stuffing

1 1/2 cups of day-old bread
 1/2 cup of chopped green onion
 1/2 cup of chopped celery
 1/4 cup of chopped red bell pepper
 8 small mushrooms cut in half
 (optional) 2/3 cups chopped ham or oysters

fish sauce

4 tbsp of butter
 2 tbsp of finely chopped onion
 1 clove, fresh garlic, crushed, chopped
 1 tbsp of anchovy paste / 2 fillets minced
 1 tbsp of capers (Optional)
 1 tsp of Worcestershire sauce

Pre heat oven to 350°. Grease a baking dish big enough for haddock.

Bread stuffing: Put the bread, gently pulled into bite-sized pieces, into a bowl. In a pan, braise the chopped vegetables in a little butter and either stock or water until soft. Without compacting the bread, toss in the vegetables. (Optional) Toss in the ham or drained oysters. (Optional) Add 1/2 cup chopped spinach or kale and a little fresh tarragon, dill, or fennel to taste. Put the stuffing in the bottom of the baking dish and lay the fish fillets on top.

Bake just until the fish flakes when touched, about 25 minutes. In the vegetable pan, make the sauce: Melt the butter and gently cook the onion and garlic until soft. Add the anchovy paste, capers, and Worcestershire sauce. Serve stuffed fish on a plate. Spoon sauce over fish. Dust with a small amount of grated Parmesan or Romano cheese. Garnish with a lemon wedge.



*Restaurants in
Old Quebec City*

Ratatouille Québécoise

ten servings

Ratatouille is originally a French dish from Nice. It is popular all over the French-speaking world, including Quebec. There are many variations.

3 cups diced eggplant	4 fresh poblano peppers, seeded, sliced thin
1/2 cup virgin olive oil	3 cups fresh Roma tomatoes, seeded, quartered
1 large red onion, sliced thin	3 cups fresh sliced summer squash / zucchini
3 cloves fresh garlic, sliced	2/3 cup pitted olives
1 inch fresh ginger, sliced	1/4 cup fresh roughly chopped basil
1/2 cup sliced crimini mushrooms	1/2 cup crème fraîche or sour cream
	salt, pepper, thyme

Dice and salt eggplant to draw moisture. When it is quite wet, drain and pat with paper towel to dry. Into a deep frying pan, add olive oil, onion, and garlic; sauté lightly. Add eggplant, ginger, mushrooms, peppers, tomatoes, summer squash, and olives, and toss. Cover and simmer for 45 minutes, (low heat). Uncover and cook longer to reduce liquid, 15 or 20 minutes. Add salt, a pinch of thyme, and a liberal grinding of black pepper. Garnish with fresh basil and dollops of crème fraîche. Serve toasted rounds of a fresh baguette, and a side salad of torn-up Romaine lettuce, toasted sliced almonds, and mandarin orange sections with an oil and vinegar dressing.



Lunch & Dinner

Chelsea Royal Favorites

Appetizers & Sides

- Super Nachos** With cheese, tomatoes, jalapeños, sour cream, olives, shredded lettuce and salsa ranchero >> 7.99
- Buffalo Wings** Brattleboro's Best >> 7.50
- Potato Skins** With cheddar, bacon, scallions and sour cream >> 6.99
- Garlic Bread** >> 3.50
- Soup** Cup >> 2.99 Bowl >> 3.75
- Tossed Salad** >> 4.50
- French Fries** >> 3.50
- Sweet Potato Fries** >> 4.25
- Onion Rings** >> 4.99
- Macaroni & Cheese** >> 4.75
- Coleslaw or Pasta Salad** >> 2.99
- Baked Beans** >> 3.99
- Vermont Cabot Cottage Cheese** >> 2.50

Burgers & Sandwiches

Served with Chips & Pickle (Unless Noted Otherwise)
 Upgrade to French Fries >> 2.00 Sweet Potato Fries >> 3.00

- Footlong Hotdog** >> 4.25
- Grilled Cheese** >> 3.99
- Burger** 6 oz. Made with local grass-fed ground beef >> 5.50 With cheese >> 5.99
- Bacon & Mushroom Burger** Made with local grass-fed ground beef >> 6.25
- Blue Cheese & Canadian Bacon Burger** Made with local grass-fed ground beef >> 6.99
- 100% Bison Cheddar Burger** Made with local pasture-raised bison >> 7.99
- Veggie Burger** >> 5.99
- Philly Cheese Steak** Made with local grass-fed beef and served with french fries >> 8.99
- Steak Sandwich** Made with local grass-fed beef and served with french fries >> 9.99
- Buffalo Chicken Sandwich** With blue cheese dressing >> 7.99

Pizzas (10 inch)

- Greek** Feta, red onion, spinach, garlic and kalamata olives >> 10.50
- Meat Lovers** Pepperoni, bacon, ham, sausage and meatballs >> 10.50
- White Pesto Lovers** Ricotta cheese, our own basil pesto, sliced tomatoes, spinach and kalamata olives >> 10.50
- The BBQ** Grilled chicken, red onion, cilantro and Royal BBQ sauce >> 10.50
- Personal Pizza** (10 inch) >> 6.00 additional toppings >> 0.85 each
 Choice of bacon, sausage, pepperoni, anchovies, meatballs, feta cheese, broccoli, mushrooms, onion, spinach, diced tomatoes, fresh garlic, black olives and green peppers

- Grilled Maple BBQ Chicken Sandwich** Served on a bulky roll >> 6.99
- Reuben** Thinly sliced corned beef with Swiss cheese, sauerkraut and Russian dressing on grilled rye >> 6.99
- Teriyaki Chicken Club** >> 7.50
- Roast Beef, Turkey, or Ham & Cheese** >> 5.99
- Turkey Club** >> 6.99
- Tuna Salad** >> 5.99 **Tuna Melt** >> 6.50
- B.L.T.** >> 4.50
- Meatloaf Sandwich** Grilled on a sub roll with cranberry sauce and Swiss cheese. Served with mashed potatoes and gravy >> 6.99
- Fishwich** Lightly battered haddock with classic American cheese, our own tartar sauce on a toasted bun, with lettuce and tomato on the side >> 5.99
- Clam Roll** Served with french fries and coleslaw >> 8.99



Platters

Hot Open-Faced Roast Beef or Turkey Sandwich With choice of potato and vegetable >> 8.99

● **Macaroni & Cheese with Footlong Hotdog**
Made with Vermont cheddar cheese >> 6.99

Spaghetti Marinara & Garlic Bread >> 7.50
With meatballs >> 8.99

Grilled Liver & Onions With bacon and a choice of potato and vegetable >> 9.99

BBQ Pulled Pork Sandwich Smoked here, with our own Royal BBQ sauce. Served with baked beans and coleslaw >> 8.99

Fresh Baked or Fried Haddock With lemon butter, choice of potato and vegetable >> 9.99

Rotisserie 1/2 Chicken BBQ or traditional with choice of potato and vegetable >> 9.99

Boneless Pork Chops Breaded and fried, served with gravy, applesauce, and choice of potato and vegetable >> 9.99

Buffalo Bill's Feast 100% Natural Buffalo. One grilled buffalo dog, and one 6 oz. bison burger served with sweet potato fries and coleslaw >> 11.99

Chicken or Eggplant Parmesan
With spaghetti and garlic bread >> 10.99

Veal Parmesan With spaghetti and garlic bread >> 12.99

● **Mom's Meatloaf** With a choice of potato, vegetable and gravy >> 9.50

Meat Lasagna With garlic bread >> 8.99

Vegetable Lasagna Zucchini, broccoli, peppers, mushrooms, marinara sauce, and garlic bread >> 8.99

Roast Loin of Pork With stuffing, apple sauce and choice of potato and vegetable >> 9.99

Fisherman's Platter Fried shrimp, scallops and haddock served with french fries and coleslaw >> 14.99

Fried Scallops With french fries and coleslaw >> 14.99

Roast Turkey & Stuffing With cranberry sauce and choice of potato, and vegetable >> 9.99

● **Teriyaki Chicken Breast** With choice of potato and vegetable >> 9.99

● **Char-Grilled Grass-Fed Rib Eye Steak**
Locally raised, with choice of potato and vegetable. King Cut >> 15.99
Queen Cut >> 13.99

Salads

Chef Salad Turkey, ham, Swiss and cheddar cheese, with tomatoes, olives, cucumbers, and a hard boiled egg >> 7.50

Caesar Salad >> 5.99 (side Caesar >> 4.99)
Add grilled chicken breast >> 7.99
Grilled shrimp or tenderloin >> 11.99

Great Greek Salad Feta cheese, green peppers, onions, kalamata olives, tomatoes, cucumbers, and pepperoncini >> 7.99

● **Spinach Salad** Mushrooms, feta cheese, boiled egg, black olives, croutons, bacon, onions and tomatoes >> 7.99

Our Own Dressings Creamy Dill, Blue Cheese, Russian, Italian, Ranch, Greek, Maple Balsamic Vinaigrette, Fat-Free Roasted Garlic Vinaigrette

Did you know?

All of our veal, steaks, burgers, ground beef, and grilled liver are from *local*, grass-fed beef.

Our seafood is New England's *finest* and delivered to us fresh.

Whenever possible, we use *hand-picked* seasonal vegetables from our own garden.

Having breakfast? Try our own *farm fresh* eggs!