

GLUTEN FREE OPTIONS

These items are available all day.

Appetizers

Colossal Shrimp Cocktail Chilled, white Pacific shrimp with horseradish cocktail sauce.
Huge! Biggest shrimp you'll ever see! 20

Soups

Soup of the Day - please inquire, some may be gluten free 5.50

Salads

Choose your salad then finish it with one of these favorite toppings...

Grilled Shrimp 6

Grilled Chicken Breast 4.50

Grilled Salmon Filet 10

Marinated Beef Tips[♦] 7

Field Greens Salad Select mixed baby lettuces – without croutons 6

Caesar Salad without croutons 7.50

With white anchovies and without croutons 8.50

Blue Cheese Webster Salad Specialty greens with fresh Gorgonzola cheese, white raisins and pistachios 8

Spinach Salad Baby spinach, tossed with diced figs and apple-wood bacon in a warm, cranberry honey vinaigrette 9

Cobb Salad Chopped Romaine lettuce, hard-boiled eggs, diced Jarlsberg cheese, chickpeas, red onions, cucumbers, tomatoes, olives and pepperoncini, tossed with choice of dressing (without the tortilla strips) 9

Arugula Salad Baby arugula, sweet watermelon, Feta cheese and toasted pine nuts in a red currant and sherry vinaigrette 9

Our Signature Lobster Salad Fresh shelled lobster meat in an herb mayonnaise served over specialty greens 23

Burgers

Available for Lunch and in the Tavern

Naturally raised, antibiotic and steroid-free freshly ground served on a fresh GLUTEN FREE roll

Blue Cheese Burger ♦ 10

Cheddar Burger ♦ 10

Chipotle Ranch Burger ♦ Apple-wood bacon, sharp cheddar, red onion and our own chipotle ranch dressing 11

Mushroom 'n Onion Burger ♦ Caramelized onions, sautéed mushrooms and Jarlsberg 11

Buffalo Burger ♦ Grass fed buffalo meat, seasoned with dry barbeque spices and topped with cheddar cheese. Accompanied by an ancho chile barbeque sauce. 12.50

Sandwiches

Available for Lunch and in the Tavern

Our Signature Lobster Salad Heaping portion of fresh lobster meat in an herb mayonnaise served on a Gluten free roll 22

Grilled Chicken Sandwich Boneless breast with apricot chutney, baby arugula, smoked apple-wood bacon and Vermont goat cheese served on a Gluten free roll 11.50

LUNCH

Entrées

Pan Roasted Chicken Slow roasted, steroid and antibiotic-free Statler breast finished with White Balsamic caramel served with pecan and roasted Aleppo pepper roasted potatoes and vegetable. 15

Beef Tips ♦ Marinated in balsamic, Dijon and honey with Gorgonzola cheese. Served with roasted Aleppo pepper roasted potatoes and vegetable. 16

Fruits of the Sea A medley of shrimp, scallops and haddock baked with a hint of white wine. Accompanied by Signature brown rice quinoa pilaf and vegetable of the day. 17

Maple Glazed Salmon Grilled and finished with a maple glaze and red pepper jam. Served with our Signature brown rice quinoa pilaf and vegetable. 16

Sweet Lemon and Basil Haddock Basted and oven roasted. Accompanied by our Signature brown rice quinoa pilaf and vegetable. 16

Before placing your order, please inform your server if a person in your party has any additional food allergies.

DINNER

Dinner begins at 4:30pm

Additional Appetizers

Beef Carpaccio✦ Tender, thin sliced Kobe beef with tomato caper relish, shaved Parmesan and truffled basil aioli. 10

Seared Yellowfin Tuna✦ Cumin crusted, rare pan-seared tuna with wasabi crème fraîche and an avocado tomato salsa. 11

Giant Seafood Martini An amazing display of colossal shrimp, smoked salmon, and our Signature lobster salad. Served with cocktail sauce and chive crème fraîche. So good you may not want to share but we recommend it! 29

Dinner Entrées

Sweet Lemon and Basil Haddock 25 **demi** 17
Basted and oven roasted. Served atop lobster and chorizo cabbage.
Accompanied by vegetable of the day and rice.

Three From the Sea 35
Lobster stuffed lobster tail (no crumbs), herb roasted swordfish steak and colossal grilled shrimp. Served with asparagus and our Signature brown rice quinoa pilaf.

Filet Mignon✦ 36 **demi** 24
Grilled tenderloin, Yukon Gold mashed potatoes, caramelized cipollini onions and cabernet demi glace.

Prime Rib of Beef✦ 29 **demi** 21
Aged in house, slow roasted. (no au jus.)

DINNER



It is exciting to realize that you can control how good you feel by choosing to eat certain foods. With this in mind we offer you the following items which can not only stimulate your palate but will enhance your energy and promote healthy pH. Our Chefs have hand-selected each of these fine ingredients and whenever possible chose “Locally Grown Organic” products to ensure the healthiest and highest quality, regardless of cost.

Tofu and Shrimp Pad Thai 16

Rock shrimp and firm tofu sautéed with fresh vegetables, tossed with rice stick noodles in a gingered vegetable tisane.

Pan Roasted Native Haddock 19

Finished in fresh basil and sweet lemon zest. Served with a ragout of green cabbage, mild smoked tomatoes and petite legumes.

Organic Free-Range Chicken 18

Grilled semi-boneless Statler breast brushed with raw avocado honey. Accompanied by sun-dried mango and cashew pesto, rice and vegetable of the day.



**Barnstable County
BestBites**

These entrées meet the American Heart Association guidelines to be low in sodium, calories, saturated and trans fats.

Before placing your order, please inform your server if a person in your party has any additional food allergies.

The, Dan'l Webster Inn *and Spa*

GLUTEN FREE MENU

*Our rice is a gluten free option for you;
it is a brown basmati rice with black quinoa.*

Our "Gluten Free Roll" is made from rice and potato flour.

*Should you have any additional questions, please do not hesitate to ask;
our servers and chefs will be more than happy to assist.*

A Brief History

Upon this very spot, there was maintained and conducted one of the first and most famous taverns in New England. The building that became *The Dan¹ Webster Inn & Spa* was built in 1692 by the Reverend Roland Cotton and his wife, Elizabeth (Salton) Cotton. The house remained a parsonage until the 1750's when it was given to Rebecca Fessenden, the widow of Reverend Benjamin Fessenden. Her son, Benjamin Jr., became a tavernkeeper and, as the *Fessenden Tavern*, this building was Patriot Headquarters during the Revolution. Later it was frequented by Daniel Webster and other well-to-do sportsmen who came here to hunt and fish. In 1830, the Tavern passed into new hands and a wing was added to hold visitors attracted by the new glass factory. Although Daniel Webster complained the glass workers took his best fishing spots, he kept a room reserved here until his death.

Daniel Webster, one of the most prominent men of his day, had a room reserved at the Fessenden Tavern from 1815 to 1851. An extremely successful lawyer in Boston, he possessed a commanding personality and quick wit. He was an exceptional orator winning almost all cases he defended. Serving several terms as US Senator, in Massachusetts, Dan'l fought to preserve the interests of New England businessmen and merchants. As Secretary of State, he helped set the northern border between the US and Canada along the St. Lawrence River. In 1840, he lost the presidential nomination to William Harrison and refused the Vice Presidency. Had he accepted the vice presidency, he would ultimately have become President since Harrison died shortly after being elected. He played a major role in the debate over slavery and even named his gun after Congressman David Wilmot of Pennsylvania, who in 1846 introduced a bill to the US House of Representatives to bar slavery or involuntary servitude from the new territories. His speeches were considered one of the "events" in Washington with huge crowds coming to hear him speak, considered by many of his contemporaries as "the greatest orator ever". He was also instrumental in forging the compromise of 1850 that narrowly averted Civil War. Some say postponing the war 10 years worked to the advantage of the North to ultimately abolish slavery. Although at the time the anti-slavery proponents were very unhappy with his position of union over secession.

In 1857, the tavern was renamed *Central House*. During the late 1800's, the Inn enjoyed a long list of distinguished visitors including President Grover Cleveland, Helen Keller, August P. Belmont, John F. Fitzgerald (President Kennedy's grandfather), and Henry David Thoreau. In 1915 the name was changed to *The Daniel Webster Inn* in honor of its famous early tenant.

The old building was destroyed by fire in 1971 and rebuilt in a fashion that would satisfy modern tastes, yet generate the charm and warmth of the original structure. By 1980, however, the Inn had fallen on hard times. The Catania Family purchased the Inn and the adjacent home built in 1826 by Captain Ezra Nye, a prominent sea captain in his day, having held the record of a 20-day transatlantic crossing to Liverpool, England. The Catania Family immediately launched an extensive restoration and expansion which included a gracious sunlit Conservatory and below, a wine cellar equal to the finest in New England. The dining menu has developed into Classic American Cuisine for which the restaurant has received national recognition every year.

The Innkeepers at *The Dan¹ Webster Inn & Spa* wish to extend to all guests the hospitality and heritage of this proud historic Inn be it for refreshments in the Tavern Grille, an evening of merriment by the hearthside, or an elegant dinner in the 18th century Webster Room.

The latchstring is always out to welcome you to *The Dan¹ Webster Inn & Spa* for a truly memorable experience.

Your Hosts since 1980,

The Catania Family, Owners
Gary Cremeans, General Manager

We are pleased to share with you the following National Awards:

DiRōNA Award

"Distinguished Restaurants of North America"

Patriot Ledger

"Best Dining South of Boston"

Wine Enthusiast

"Award of Unique Distinction"

Select Registry

"Distinguished Inn of North America"

Cape Cod Life

"Best Inn, Best Fine Dining, Best Spa,
Best Romantic Restaurant"

Wine Spectator

"Best of Award of Excellence"

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