



Appetizers

BUFFALO BRUSSELS

Fresh brussel sprouts soaked in buttermilk, tossed in fry mix, deep-fried & tossed with buffalo sauce. \$8.99

GRILLED ALE MUSSELS

Mussels charred on the grill, then sautéed with garlic & BBG ale, finished with butter. Served with garlic bread. \$11.99

CHEESEBURGER EGGROLL

Yes, an eggroll with cheeseburger filling! Fried, served with shredded lettuce & thousand island dressing. \$9.99

DRUNKEN PIG

Bacon dipped in tempura batter then fried. Served with an ale cheese dip. \$8.99

SESAME TUNA

Ahi tuna coated in sesame seeds, seared until rare, sliced thin, with a wasabi gastrique & honey hoison glaze. \$12.99

BOILER WINGS

Bone-in (GF) or Boneless

Served with choice of BBQ, sweet chili, buffalo, OR.. Be daring & ask about our hot wing challenge! \$10.99

LOADED FRIES (GF)

Bacon, cheddar, cheese sauce, & green onion. Served with sour cream. \$8.99

COCONUT SHRIMP

16/20 Shrimp coated in shredded coconut. Fried & served with sweet chili dipping sauce. \$11.99

Salads

Add grilled chicken (+\$5), steak tips (+\$6), tuna (+\$10), or salmon (+11).

HOUSE SALAD (GF)

Mixed greens, carrots, red onion, grape tomatoes, cucumbers, & croutons. \$10.99

CLASSIC CAESAR

Fresh Romaine, seasoned croutons, parmesan cheese, and our house made caesar dressing. \$10.99

MORROCAN SALAD

Spring mix, feta, cucumbers, red onion, carrots, & pita chips. Served with a lemon mint dressing. \$11.99

Sandwich

Served with fries, coleslaw, & house hot pickles.

BUILD-A-BURGER

Our fresh ground chuck, cooked to your desired temp, with lettuce, tomatoes, & onions. Add in your favorite toppings! \$10.99

For an additional \$1 each choose from:

Your choice of cheese – Bacon – Mushrooms – Peppers

Fried Egg – Brisket – Pulled Pork

Or any of our sauces

BOILER'S RIPPIN' REUBEN

Fresh corned beef, sauerkraut, swiss cheese, & thousand island dressing served on marble rye. \$12.99

BRISKET OR PULLED PORK

Topped with BBQ sauce & onion straws. Served on a brioche bun. \$12.99

GARLIC CHICKEN SANDWICH

Grilled garlic-basil marinated chicken with garlic aioli, mozzarella cheese, & sliced tomatoes. Served on sourdough. \$12.99

BOILER PRIME RIB STEAK & CHEESE

Our house favorite prime rib shaved thin with sautéed mushrooms, onions, & peppers, with garlic basil aioli, & provolone cheese, in a lightly toasted sub roll. \$16.99

****Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness****

*****Please alert us of any food allergies*****



From the Smoker

BBG YOU-PICK

Choose your 3 favorites:

Pulled Pork – 16hr Brisket – Smoked Chicken
½ Rack of Ribs – Sausage
(OR Full Rack of Ribs & one other)

Then your choice of 2 sides:

Garlic Mashed Potatoes – Baked Potato – Twice Baked Potato – Roasted Red Potatoes – Fries – Mac n Cheese
Veggie of the Day – Coleslaw
\$26.99

BOILER PLATE

All meats listed above with sides of coleslaw, hot pickles, fries, & jalapeño corn bread. \$34.99

BOILER PLATE CHALLENGE

You will be served a mammoth version of the Boiler Plate, a set time to devour its contents, & the chance at a prize. Ask your server for details! \$49.99

Pasta

All served with garlic bread.

CHICKEN PARMESEAN

Chicken breast coated in bread crumbs, & sautéed. Topped with marinara & mozzarella cheese. Served with fettuccine. \$18.99

CREAMY PESTO (V)

Fresh pesto with pine nut, garlic, & basil tossed with fettuccine. \$17.99

**Add chicken (+\$5), shrimp (+\$6), or salmon (+\$10)*

PASTA PRIMEVERA (V)

Red peppers, onions, mushrooms, carrots, & tomatoes sautéed with garlic, deglazed with white wine, finished with butter, & served over fettuccine. \$18.99

BUTTERNUT RAVIOLI (V)

Fresh butternut ravioli served with a burnt butter cream sauce. \$19.99

**Add chicken (+\$5) or shrimp (+\$6)*

BOILER MAC N CHEESE

Veggie \$13.99

Buffalo Chicken \$18.99

Lobster \$22.99

Meaty Mac (pulled pork, bacon, & brisket) \$18.99

Entrees

Served with your choice of two sides.

CAST IRON ½ CHICKEN (GF)

Deboned half chicken. Served in a cast iron with a pan gravy. \$19.99

CHRIS'S FAMOUS MEATLOAF

Our sous chef, Chris, offers his secret recipe in this dish. All beef loaf topped with glaze. \$16.99

16oz RIBEYE (GF)

House cut, seasoned, & grilled. \$26.99

SKIRTSTEAK (GF)

Marinated for 24hrs, grilled, & sliced thin. \$21.99

STEAKTIPS (GF)

10 oz of steak tips grilled, with sautéed peppers, onions, & mushrooms. \$19.99

PAN SEARED SALMON (GF)

8oz of hand cut salmon, seared & topped with a lemon thyme beurre blanc. \$22.99

BAKED STUFFED HADDOCK

10 oz of fresh haddock with our seafood stuffing, topped with buttered crumbs, baked until golden. \$20.99

PAN SEARED SCALLOPS (GF)

10/20 Dry packed scallops lightly seasoned and seared. \$23.99

FAMOUS BBG PRIME RIB

Served with Au Jus.

Queen Cut \$21.99 – King Cut \$27.99

**Add 1 oz to either cut for \$1.75*

Sides Include:

Garlic Mashed Potatoes – Baked Potato
Twice Baked Potato – Roasted Red Potatoes
Fries – Mac n Cheese – Veggie of the Day
Coleslaw

(GF) Gluten Free

(V) Vegetarian

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