



Sweetheart Inn

RESTAURANT

Starters

Chicken Tenders 15
plain, buffalo, goldfever, sriracha

Sampler 20
bavarian pretzels, fried mozzarella,
chicken tenders, potato skins

Maple Scallops 24
pan seared scallops with bacon,
brussel sprouts, arugula in
a maple sauce

Fried Mozzarella 12
served with marinara

Coconut Shrimp 15
served with sweet chili sauce

Spinach Artichoke Dip 16
served with warm pita chips

Potato Skins 15
cheddar jack cheese, bacon
& topped with scallions

Bavarian Pretzels 10
served with honey mustard

Buffalo Cauliflower 14
served over bleu cheese & topped with
bleu cheese crumbles

Loaded Nachos 14
loaded with tomatoes, red onion,
scallions, black olives, cheddar jack cheese.
add: grilled chicken +3, ground beef +2

Bacon Wrapped Scallops 21
served with maple syrup

Rhode Island Calamari 17
hot cherry peppers, garlic, olive oil, lemon
served with marinara

Soups

Clam Chowder
Cup 8 / Bowl 10

French Onion
Bowl 10

Soup Du Jour
Cup 6 / Bowl 9

Salads

Garden 12
iceberg, cucumbers, tomatoes, red onion,
cheddar jack cheese, croutons

Caesar 12
romaine, parmesan & asiago cheese,
caesar dressing, croutons

Greek 14
iceberg, cucumbers, tomato,
red onion, kalamata olives,
feta cheese, pepperoncini

Bleu Wedge 14
iceberg wedge, tomatoes, red onion,
crispy bacon bits, bleu cheese
crumbles, bleu cheese dressing &
finished with a drizzle of balsamic glaze
[GF]

Cobb 15
romaine, tomatoes, red onion,
crisp bacon bits, hardboiled eggs,
bleu cheese crumbles [GF]

Add On Options

Grilled Chicken +7
Fried Chicken Tenders +7
Grilled Shrimp +8
Grilled Salmon +10
Sirloin Tips +11

Dressings

Buttermilk Ranch, Bleu Cheese, Lemon Vinaigrette, Russian, Italian, Greek, Honey Mustard, Balsamic Vinaigrette, Caesar

Bowls

Mediterranean 19
quinoa blend with brown rice,
garbanzo beans, diced yellow squash,
cherry tomatoes, spinach, grilled asparagus,
feta cheese, with a lemon vinaigrette [GF]

Teriyaki 17
sauteed blend of green peppers, white
onions, mushrooms, broccoli in teriyaki
sauce served over jasmine rice

Korean BBQ 19
sauteed blend of green peppers, snap
peas, onions, mushrooms, broccoli in
a Korean BBQ glaze served over
jasmine rice [GF]

Add On Options

Grilled Chicken +7 Grilled Shrimp +8 Grilled Salmon +10 Sirloin Tips +11

Burgers & Sandwiches

choice of one side

Angus Burger 15

half pound angus beef patty
toasted brioche bun

Cheeseburger 16

cheddar, swiss or pepperjack
toasted brioche bun

Bacon Bleu Burger 18

bacon & bleu cheese crumbles
toasted brioche bun

Mushroom Swiss Burger 17

mushroom & swiss
toasted brioche bun

Reuben 17

corned beef, sauerkraut,
swiss cheese, russian dressing
toasted marble rye

Pastrami 16

lean pastrami & swiss
toasted brioche bun

Shaved Prime Rib Dip 22

cheddar, swiss or pepperjack
toasted ciabatta

Lobster Roll 28

mayo & celery
toasted brioche bun

Chicken Sandwich 15

grilled or fried
toasted brioche bun

Pastas

Lobster & Shrimp Scampi 35

sauteed with tomatoes, garlic, basil,
olive oil, parmesan & asiago cheese.
tossed with linguini

Chicken or Veal Parmesan

homemade marinara, mozzarella cheese.
choice of pasta: linguini or penne
chicken 23 veal 27

Lobster Mac n' Cheese 31

lobster tossed in our four cheese mac
topped with house crumbs

Sirloin Tip Carbonara 30

sirloin tips, cooked to your liking,
sauteed mix of bacon, white onion,
mushroom, peas in a creamy alfredo sauce &
cheese tortellini

Chicken or Veal Marsala

sauteed mushroom in a marsala wine
sauce on top of a bed of linguini.
topped with prosciutto
chicken 24 veal 28

Buffalo Mac n' Cheese 24

buffalo chicken tenders tossed
in our four cheese mac
topped with house crumbs

Chicken & Veal

choice of two sides or choice of pasta

Chicken Piccata 24

panko crusted, sauteed capers,
cherry tomatoes, garlic in a
lemon butter sauce

Veal Saltimbocca 28

veal cutlet, mushrooms, prosciutto
in a white wine sauce

Chicken Breast 20

grilled with choice of plain,
teriyaki or bbq

Homestyle

Shepards Pie 20

seasoned ground beef, sweet corn,
mashed potatoes topped with
cheddar jack cheese & bacon [GF]

Pot Roast 22

served with mashed potato & vegetable
topped with brown gravy

Prime Rib Pot Pie 28

prime rib, peas, carrots & corn
served with mashed potatoes

Country Fried Chicken 21

country battered chicken breasts,
served with mashed potato & vegetable

Hand Cut Steaks

choice of two sides

Sirloin Tip 29
16 ounce house marinated sirloin tips
[GF]

NY Sirloin 34
16 ounce choice angus
[GF]

Filet Medallions 36
two 4 ounce choice tenderloin
[GF]

Ribeye 38
18 ounce choice ribeye
[GF]

Cowboy Ribeye 41
cajun seasoned 18 ounce ribeye
paired with garlic herb butter
[GF]

Prime Rib Au Jus
slow roasted daily [GF]

16 Ounce 36

24 Ounce 45

48 Ounce 89

Add On Options

Bourbon Mushroom Sauce +3
Marsala Mushroom Sauce +3
Peppers Mushrooms & Onions +2
Garlic & Herb Butter +2

Temperature Guide

Rare : cool to warm red center
Medium Rare : warm red center
Medium : hot pink center
Medium Well : mostly brown center
Well Done : no color in center

Fresh Caught Seafood

choice of two sides

Haddock 25
baked with house crumbs & butter
or golden fried

Pan Seared Haddock 28
topped with a creamy caper sauce

Salmon 27
baked with house crumbs & butter
or grilled with choice of:
plain, teriyaki, cajun

Sea Scallops 31
baked with house crumbs & butter
or golden fried

Lobster Pie 33
baked with house crumbs & butter

Fried Seafood Trio 32
golden fried haddock, scallops & shrimp

Surf & Turf Combos

choice of two sides

Ribeye 45
18 ounce choice ribeye

Filet Medallions 41
two 4 ounce choice tenderloin

Prime Rib 43
14 ounce prime rib au jus

Sirloin Tip 35
12 ounce house marinated sirloin tips

NY Sirloin 40
16 ounce choice angus

Choice of One:

Baked or Fried Haddock
Baked or Grilled Salmon
Fried Shrimp
Baked or Fried Scallops +4
Baked Lobster Pie +14

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY
INCREASE YOUR RISK OF FOOD BORNE ILLNESS*

****Before placing your order, please inform your server if a person in your party has a food allergy**

Childrens Menu

for our guests 10 & under
meals served with one side

Steak Tips 15

Ziti & Sauce 8

Grilled Cheese 8

Chicken Fingers 10

House Made Mac n' Cheese 10

Alton Cut 22

8 ounce cut of prime rib au jus

Side Options

Mashed Potato
make it loaded +3

Baked Potato
make it loaded +3

French Fries
make it loaded +3

Coleslaw

Jasmine Rice

Seasonal Vegetable

Cup of Soup Du Jour

Premium Sides

Asparagus +2

Onion Rings +4

Crispy Broccoli +2

Sweet Potato Fries +2

Garden or Caesar Salad +5

Menu items that are **highlighted** are our featured Sweetheart Inn signature dishes.

These dishes have been created by our team of chefs from their many years of experience, featuring some of their favorite meals or created directly in our kitchen in moments of cooking creativity.



The Sweetheart Inn has been a staple on Myrtle Street for as long as most locals can remember.

The original house, The Dow House, was built in October 1776.

Through the years and many renovations, a local favorite restaurant was born.

We are excited to welcome you!

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Our menu includes something for everyone.

Our steaks are angus choice, hand cut and marinated in house by our experienced kitchen staff.

We offer fresh seafood, specialty pastas, chicken and veal entrees, half pound burgers,
fresh salads and homemade soups.

Along with our dining room and bar, we offer a private banquet room.

Our banquet room can accommodate 25—70 guests.