



Sweetheart Inn
RESTAURANT

Starters

Chicken Tenders 13
plain, buffalo, goldfever, sriracha

Sampler 18
bavarian pretzels, fried mozzarella,
chicken tenders, potato skins

Blackened Fish Tacos 16
topped with pickled red onion,
pickled carrots, pickled cucumber,
tomatoes, arugula &
lemon vinaigrette

Fried Mozzarella 10
served with marinara

Coconut Shrimp 14
served with sweet chili sauce

Spinach Artichoke Dip 15
served with warm pita chips

Potato Skins 12
cheddar jack cheese, bacon
& topped with scallions

Bavarian Pretzels 9
served with honey mustard

Cauliflower 12
breaded & fried. available
buffalo style, bleu cheese crumbles & scallions
or sweet chili style topped with sesame seeds

Loaded Nachos 13
loaded with tomatoes, red onion,
scallions, black olives, cheddar jack cheese.
add: grilled chicken +3, ground beef +2

Bacon Wrapped Scallops 20
served with maple syrup

Rhode Island Calamari 16
hot cherry peppers, garlic, olive oil, lemon
served with marinara

Soups

Clam Chowder
Cup 6 / Bowl 8

French Onion
Bowl 8

Soup Du Jour
Cup 5 / Bowl 7

Salads

Garden 11
iceberg, cucumbers, tomatoes, red onion,
cheddar jack cheese, croutons

Caesar 11
romaine, parmesan & asiago cheese,
caesar dressing, croutons

Greek 13
iceberg, cucumbers, tomato,
red onion, kalamata olives,
feta cheese, pepperoncini

Bleu Wedge 13
iceberg wedge, tomatoes,
crispy bacon bits, bleu cheese
crumbles, bleu cheese dressing [GF]

Cobb 14
romaine, tomatoes, red onion,
crisp bacon bits, hardboiled eggs,
bleu cheese crumbles [GF]

Add On Options

Grilled Chicken +6
Fried Chicken Tenders +6
Grilled Shrimp +6
Grilled Salmon +8
Sirloin Tips +10

Dressings

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

Bowls

Mediterranean 18
quinoa blend with brown rice,
garbanzo beans, diced yellow squash,
cherry tomatoes, spinach, grilled asparagus,
feta cheese, with a lemon vinaigrette [GF]

Teriyaki 16
sauteed blend of green peppers, white
onions, mushrooms, broccoli in teriyaki
sauce served over jasmine rice

Korean BBQ 18
quinoa blend with brown rice,
garbanzo beans, diced yellow squash,
diced red peppers with koren
bbq seasoning [GF]

Add On Options

Grilled Chicken +6 Grilled Shrimp +6 Grilled Salmon +8 Sirloin Tips +10

Burgers & Sandwiches

choice of one side

Angus Burger 13

half pound angus beef patty
toasted brioche bun

Cheeseburger 14

cheddar, swiss or pepperjack
toasted brioche bun

Bacon Bleu Burger 16

bacon & bleu cheese crumbles
toasted brioche bun

Mushroom Swiss Burger 15

mushroom & swiss
toasted brioche bun

Reuben 15

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

Pastrami 15

lean pastrami & swiss
toasted brioche bun

Shaved Prime Rib Dip 20

cheddar, swiss or pepperjack
toasted ciabatta

Lobster Roll 26

mayo & celery
toasted brioche bun

Chicken Sandwich 14

grilled or fried
toasted brioche bun

Pastas

Lobster & Shrimp Scampi 33

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

Sirloin Tip Carbonara 28

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

Chicken or Veal Parmesan

homemade marinara, mozzarella cheese.
choice of pasta: linguini or penne
chicken 20 veal 23

Chicken or Veal Marsala

sauteed mushroom in a marsala wine
sauce on top of a bed of linguini.
topped with prosciutto
chicken 22 veal 25

Lobster Mac n' Cheese 28

lobster tossed in our four cheese mac
topped with house crumbs

Buffalo Mac n' Cheese 20

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 21

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

Veal Saltimbocca 24

veal cutlet, mushrooms, prosciutto
in a white wine sauce

Chicken Breast 19

grilled with choice of plain,
teriyaki or bbq

Homestyle

Shepards Pie 17

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

Country Fried Chicken 19

country battered chicken breasts,
served with mashed potato & vegetable
topped with brown gravy

Hand Cut Steaks

choice of two sides

Ribeye 37

18 ounce choice ribeye
[GF]

Sirloin Tip 28

16 ounce house marinated sirloin tips
[GF]

Prime Rib Au Jus

slow roasted daily [GF]

16 Ounce 36

Filet Medallions 34

two 4 ounce choice tenderloin
[GF]

NY Sirloin 30

16 ounce choice angus
[GF]

24 Ounce 44

48 Ounce 86

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 23

baked with house crumbs & butter
or golden fried
*pan seared haddock topped with a
creamy caper sauce +3*

Salmon 25

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

Lobster Pie 30

baked with house crumbs & butter

Sea Scallops 31

baked with house crumbs & butter
or golden fried

Fried Shrimp 21

golden fried

Fried Seafood Trio 28

golden fried haddock, scallops & shrimp

Surf & Turf Combos

choice of two sides

Ribeye 44

18 ounce choice ribeye

Sirloin Tip 32

12 ounce house marinated sirloin tips

Filet Medallions 42

two 4 ounce choice tenderloin

NY Sirloin 36

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 +12

Prime Rib 43

14 ounce prime rib au jus

*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 12

Ziti & Sauce 6

Grilled Cheese 6

Chicken Fingers 8

House Made Mac n' Cheese 8

Alton Cut 22

12 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

Upgraded Sides

Asparagus +2

Onion Rings +4

Crispy Broccoli +2

Sweet Potato Fries +2

Garden or Caesar Salad +4



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 back!

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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.