Starters

Chicken Tenders 15 plain, buffalo, goldfever, sriracha

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

Bavarian Pretzels 10 served with honey mustard

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

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

Pesto Stuffed Portobellos 14 nut free pesto & mozzarella stuffed topped house crumbs & balsamic glaze

<u>Soups</u>

Clam Chowder

Cup 8 / Bowl 10

French Onion

Bowl 10

Soup Du Jour

Cup 6 / Bowl 9

<u>Salads</u>

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, croutons Bleu Wedge 14

iceberg wedge, tomatoes, red onions, crispy bacon bits, blue cheese crumbles, bleu cheese dressing & balsamic drizzle [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, Italian, Creamy Greek, Honey Mustard, Russian, Balsamic Vinaigrette, Caesar

Bowls

Mediterranean 19

quinoa blend with brown rice, garbanzo beans,, cherry tomatoes, spinach, roasted red peppers, 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 a bed of 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 15 corned beef, sauerkraut, swiss cheese, russian dressing toasted marble rye Lobster Roll 28 mayo & celery toasted brioche bun

Chicken Sandwich 15 grilled or fried toasted brioche bun

Pastrami 16 lean pastrami & swiss toasted brioche bun

Entrees

Shepards Pie 18 seasoned ground beef, sweet corn, mashed potatoes topped with cheddar jack cheese & bacon

Pot Roast 20
served with mashed potato
& vegetable
topped with brown gravy

Country Fried Chicken 16 country battered chicken breasts, served with mashed potato & vegetable topped with brown gravy

Chicken Parmesan 17 homemade marinara, mozzarella cheese choice of pasta: linguini or penne substitute veal +3 Haddock 19
with house crumbs & h

baked with house crumbs & butter or golden fried choice of two sides

Sea Scallops 25
baked with house crumbs & butter
or golden fried
choice of two sides

Salmon 20

baked with house crumbs & butter or grilled with choice of: plain, teriyaki, cajun [GF] choice of two sides

> Fried Shrimp 18 golden fried choice of two sides

Chicken Breast 16 grilled. teriyaki or bbq [GF] choice of two sides

Sirloin Tip 20 10 ounce house marinated [GF] choice of two sides

Sirloin Tips & Haddock 25 baked or fried haddock choice of two sides

Chicken Tenders 16 hand breaded crispy tenders choice of: plain, buffalo, goldfever, sriracha choice of two sides

Side Options

Mashed Potato - French Fries - Jasmine Rice

Coleslaw - Seasonal Vegetable - Cup Soup Du Jour

Sweet Potato Fries +3 - Onion Rings +4 - Garden or Caesar Salad +5

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