

# APPETIZERS

**Nacho Supreme** 10.00  
Piled high, these warm tortilla chips are served with Pico de Gallo, melted cheeses, refried beans, black olives, sour cream & scallions  
Add Ground Beef or Pulled Pork 12.00

**Cheese Quesadilla** 8.00  
Grilled flour tortilla stuffed with a blend of cheeses, peppers, caramelized onions and fresh Pico de Gallo served with a side of salsa & sour cream  
Add Grilled Chicken, Vegetables or Shredded Beef 10.00

**Thai Lettuce Wrap** 11.00  
Grilled chicken with Asian slaw, Hoisin and Asian chili sauce presented in a lettuce cup

**Mozzarella Sticks** 8.00  
Deep fried mozzarella sticks served with marinara sauce

**Boston Wings** 12.00  
Smothered in your choice of Buffalo, BBQ or sweet Asian sauce. Served with a side of celery & carrots sticks

**Chicken Tender Sampler** 12.00  
Three great flavors on one large plate; Sweet & hot, BBQ and Buffalo dipping sauces served on the side

**Battered Chicken Fingers** 12.00  
Fresh chicken tenderloins, golden fried and served with your choice of sweet and sour or honey mustard sauce

**Pot Stickers** 11.00  
Pork pot stickers pan seared served with a teriyaki glaze

**Sriracha Shrimp** 14.00  
Two shrimp skewers grilled with Sriracha lime glaze, Napa slaw and mango salsa

**Shrimp Cocktail** 11.00  
Four jumbo shrimp served with cocktail sauce

**Fried Calamari** 11.00  
Tossed with basil, garlic oil, parmesan cheese, sweet red peppers, hot pepper rings and cherry tomatoes served with our own marinara sauce remoulade

# SOUPS

**Soup of the Day** 6.00  
The chef's daily creation of mouth watering soup served in a bowl

**Texas Style Chili** 7.00  
A great sports favorite served with grilled cornbread & grilled tortillas

**French Onion Soup** 7.00  
Caramelized Vidalia onions with Sherry, smothered with Swiss cheese and croutons

**New England Clam Chowder** 7.00  
Filled with tender chopped clams, potatoes, onions, celery and a blend of spices simmered in a classic, creamy chowder

# SALADS

**New England Cobb Salad** 13.00  
Bacon, eggs, diced chicken, fresh avocado, sliced apples, and cranberries on a bed of fresh chopped Romaine lettuce topped with crumbled Bleu cheese

**Grilled Salmon Salad** 15.00  
Grilled salmon on top of a bed of mesclun mix, dried apricots, dried cranberries, fresh avocado, cucumbers, tomatoes and red onions topped with a homemade pomegranate vinaigrette

**Classic Caesar Salad** 9.00  
Freshly chopped Romaine hearts tossed with parmesan cheese, Caesar dressing & croutons  
With Grilled Chicken 11.00  
With Grilled Shrimp 13.00

# FLATBREADS

**Margherita** 11.00  
Basil, tomatoes and fresh Mozzarella

**Chicken and Broccoli** 11.00  
Light white garlic sauce and Mozzarella cheese

**Buffalo Chicken** 12.00  
Buffalo sauce and crumbled Bleu cheese

**Shrimp Scampi** 16.00  
Sauté shrimp in garlic butter, white wine and lemon tossed on a bed of mix greens

**Pulled Pork** 12.00  
BBQ sauce, cilantro and pineapple salsa

# SANDWICHES

All Sandwiches served with French Fries, Sweet Potato Fries or Onion Rings can be added for \$2.00

**Classic Tuna Melt** 12.00  
Grilled tuna salad on rye bread with cheese & tomato

**Tomato and Mozzarella Panini** 12.00  
Fresh mozzarella cheese, roasted tomatoes and a sundried tomato pesto on a Ciabatta served with a Cup of our Soup of the Day

**Roasted Vegetable Wrap** 11.00  
Seasonal assorted grilled marinated vegetables with a red pepper hummus spread

**Turkey Club** 11.00  
Sliced turkey served on your choice of bread with lettuce, tomato, smoked bacon and mayonnaise

**Grilled Rueben** 12.00  
Lean corned beef, sauerkraut, Swiss cheese and Thousand Island dressing

**Philly Cheese Steak** 12.00  
Sliced sirloin steak with sautéed onions, peppers and cheddar cheese

**Fried Haddock Sandwich** 14.00  
Served on a grilled roll, with coleslaw and tartar sauce

**Basic Burger\*** 11.00  
8oz Ground beef patty grilled to your liking with cheddar cheese, lettuce, tomato, red onion, and pickles

**BBQ Burger\*** 13.00  
8oz Ground beef patty grilled to your liking with caramelized onions, BBQ sauce, smoked bacon, and Swiss cheese

\*These menu items may be served raw or undercooked

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

Before placing your order, please inform your server if anyone in your party has a food allergy.

Look for super foods throughout the menu

# ENTREES

All entrees are served daily from  
5:00pm – 11:00pm  
All entrees are served with unlimited salad bar,  
vegetable of the day and potato or rice

- Grilled Chicken & Broccoli Alfredo** 20.00  
Marinated grilled chicken breast served on top of penne pasta tossed with broccoli in a creamy alfredo sauce and fresh shaved parmesan cheese
- Chicken Parmesan** 19.00  
Fresh chicken breaded and topped with fresh mozzarella cheese, tomato sauce, and served with linguini
- Ribeye Steak\*** 26.00  
Juicy and tender 12oz Black Angus ribeye steak grilled to perfection crowned with exotic wild mushrooms and chive butter
- Char Broiled Bourbon Steak Tips\*** 22.00  
12oz of tender sirloin tips grilled to perfection flavored with our own Jack Daniels sauce
- Portabella & Spinach Ravioli** 18.00  
Portabella & spinach ravioli tossed in an olive oil, white wine and garlic sauce with artichokes, sundried tomatoes and a hint of lemon
- New England Baked Haddock** 20.00  
Fresh New England haddock baked with sherry and topped with a Ritz cracker crust
- Grilled Salmon <sup>CG</sup>** 21.00  
Fresh salmon fillet grilled with a lemon dill sauce

For Children under 12 years

All entrees \$8.00  
Served with your choice of Soda or Milk and Dessert

## Entrees

- Chicken & French Fries
- Spaghetti & Meatballs
- Hamburger\* & French Fries
- Cheeseburger\* & French Fries
- Hot Dog & Potato Chips
- Grilled Cheese & French Fries
- Mac N' Cheese
- Small Cheese Pizza

## Drinks

- Coke ~ Diet Coke
- Sprite ~ Ginger Ale
- Lemonade
- Milk ~ Chocolate Milk

## Dessert

- Vanilla or Chocolate Ice Cream
- With Hot Fudge, Caramel, or Fresh Strawberries

# CHILDREN'S

## DRAUGHT BEERS 16 OZ.

- Sam Adams Boston Ale
- Sam Adams Seasonal
- Wachusett Country Ale
- Goose IPA
- Blue Moon
- Yuengling
- Coors Light
- Guinness

## BOTTLED BEER

- Microbrewed Beer
- Killians Irish Red
- New Castle Brown Ale
- Harpoon IPA

## Domestic Beer

- Budwieser ~ Bud Light
- Bud Light Lime
- Coors Light ~ Michelob Ultra
- Miller Lite ~ O'Douls (non-alcoholic)
- Sam Adams Boston Ale
- Sam Adams Light

## Imported Beer

- Amstel Light ~ Labatt's Blue
- Heineken ~ Heineken Light
- Molson Canadian ~ Rolling Rock
- Corona
- Stella Artois

## Malt Liquor

- Mike's Hard Lemonade
- Smirnoff Ice

# BEERS & ALES

# WINES

House Wines all Varietals:

	Glass	Bottle
Rex Goliath	7.50	
Copperridge	8.00	

## Whites

William Hill Chardonnay	9.00	34.00
Hidden Crush Chardonnay	8.00	31.00
Ecco Domani Pinot Grigio	8.00	30.00
A-Mano Pinot Grigio	8.50	32.00
Starborough Sauvignon Blanc	8.00	30.00
Kim Crawford Sauvignon Blanc	10.00	38.00
Fetzer Riesling	8.00	30.00

## Reds

Red Rock Merlot	9.00	32.00
Xplorador Merlot	7.50	28.00
Louis M. Martini "Sonoma" Cabernet Sauvignon	10.00	38.00
Lulu B Cabernet Sauvignon	9.00	32.00
Stemmari Pinot Noir	9.00	32.00
Mirassou Pinot Noir	8.00	30.00
Alamos Malbec	9.00	32.00

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