

#### POUTINE PARTY

SHORT RIB POUTINE | 18. GRILLED SHORT RIBS, FRIES, CHEESE CURDS, **BROWN GRAVY** 

PORK BELLY POUTINE | 17. CRISPY PORK BELLY, FRIES, CHEESE CURDS, **BROWN GRAVY** 

PULLED PORK POUTINE | 16. PULLED PORK, FRIES, CHEESE CURDS, BROWN GRAVY

POUTINE FRIES | 14. CRISPY FRIES. CHEESE CURDS, BROWN GRAVY

#### SHAREABLES

AHI TUNA NACHOS | 16. YUZU MARINATED AHI TUNA ON CRISPY WONTONS, DRIZZLED WITH SRIRACHA &GUACAMOLE AIOLI, SCALLIONS & SESAME SEEDS

PAN-SEARED CHICKEN DUMPLINGS | 12. SERVED WITH YUZU SAUCE & SCALLIONS

LETTUCE WRAPS | 9. TERIYAKI GRILLED CHICKEN, CUCUMBER, CARROTS, SHAVED CABBAGE, BIB LETTUCE AND CRISPY WONTON STRIPS

PORK BELLY BITES | 13. CRISPY PORK BELLY, ASIAN SLAW, PICKLED ONIONS, DRIZZLED WITH TERIYAKI SAUCE & SESAME SEEDS

BUFFALO CHICKEN DIP | 12. SERVED WITH NAAN. CHIPS, CARROTS & CELERY

SPINACH DIP | 12. SERVED WITH NAAN & CHIPS

SMOKED GOUDA ARANCINI | 11 FRIED SMOKED GOUDA ARANCINI OVER MARINARA

GARLIC PARM FRIES | 11.

CRISPY BRUSSELS SPROUTS | 9.50 TOPPED WITH PARMESAN & BACON

PRETZEL BITES | 9. SERVED WITH BEER CHEESE & SPICY MUSTARD

SPICY RANCH PICKLE CHIPS | 9. CRISPY PICKLE CHIPS W/SPICY DIPPING SAUCE

MOZZARELLA STICKS | 9. SERVED WITH MARINARA

HAND BREADED CHICKEN TENDERS | 11. SAUCE THEM UP: +2.

SAUCES:

BUFFALO BBO NASHVILLE TERIYAKI KOREAN BBO SAUCE

**ADD** FRIES

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CLAM CHOWDER | 9.

SOUP SPECIAL | 9.

AHI TUNA SALAD | 19.

SEARED AHI TUNA SERVED WITH MIXED GREENS, CABBAGE SLAW, PEPPERS & RED ONION, TOSSED WITH HONEY GINGER DRESSING, FINISHED WITH PONZU GLAZE & SESAME SEEDS

BERRY GOAT CHEESE SALAD | 13.

MIXED GREENS TOSSED IN A POMEGRANATE BLUEBERRY VINAIGRETTE, TOPPED WITH PANKO CRUSTED GOAT CHEESE, STRAWBERRIES, BLUEBERRIES, RED ONIONS, AND OUR HOUSE MADE ALMOND BRITTLE.

BURRATA CAPRESE SALAD | 14.

ARUGULA, BURRATA CHEESE & TOMATOES, FINISHED WITH BALSAMIC GLAZE & BASIL, SERVED WITH GRILLED SOURDOUGH

SANTA FE STEAK TIP SALAD | 19.

GRILLED STEAK TIPS WITH MIXED GREENS TOSSED WITH SPICY RANCH DRESSING, TOPPED WITH PEPPERS, RED ONION, CUCUMBERS, GRILLED CORN, TOMATOES, AVOCADO & FETA CHEESE

CHICKEN CAESAR SALAD | 15.

ROMAINE, CROUTONS, PARMESAN CHEESE, CAESAR DRESSING

DRESSINGS: CAESAR | RANCH | BLEU CHEESE | THOUSAND ISLAND | GREEK | BALSAMIC | POPPY SEED VINAIGRETTE | HONEY GINGER ADD ONS: AHI TUNA +9.50 | SALMON +9. | STEAK TIPS +9. | CHICKEN +4. | LOBSTER SALAD +20.

## PASTAS

CHICKEN PICCATA | 18. PAN SEARED CHICKEN BREASTS IN A LEMON WHITE WINE SAUCE, WITH CAPERS, SERVED ON TOP OF A

BED OF PASTA

SPINACH & CHEESE RAVIOLI | 17. BLISTERED TOMATOES & SPINACH IN A WHITE WINE CREAM SAUCE

CHICKEN PESTO PARM | 17. HAND BREADED CHICKEN, MARINARA, FRESH MOZZARELLA & BASIL, SERVED WITH CREAMY PESTO PASTA

CHICKEN ALFREDO | 17. SAUTÉED CHICKEN & BROCCOLI, ALFREDO SAUCE & PARMESAN CHEESE

**BUFFALO CHICKEN MAC | 15.** CRISPY BUFFALO CHICKEN, WITH A CREAMY BUFFALO CHEESE SAUCE

PULLED PORK MAC | 15. BBQ PULLED PORK, GRILLED ONIONS, CREAMY MAC & CHEESE

## MAIN EVENT

ALL ENTREES SERVED WITH CHOICE OF SIDE AND A VEGETABLE

FISHERMAN'S PLATTER | 29. FRIED CALAMARI, SHRIMP, SCALLOPS AND HADDOCK SERVED WITH FRIES AND COLESLAW.

BRAISED SHORT RIBS | 28. SHORT RIBS, WITH GRILLED ONIONS & MUSHROOMS, SERVED OVER GARLIC MASHED POTATOES WITH CRISPY BRUSSEL SPROUTS

GRILLED RIBEYE STEAK | 26. GRILLED TO YOUR LIKING, GARLIC BUTTER. CHOICE OF SIDE & VEGETABLE

**BOURBON STEAK TIPS | 24.** GRILLED STEAK TIPS SERVED WITH ONIONS & MUSHROOMS, CHOICE OF SIDE & VEGETABLE

LEMON BUTTER HADDOCK | 22. HERB CRUSTED HADDOCK BAKED WITH LEMON BUTTER SERVED WITH QUINOA KALE & ROASTED BROCCOLI

FISH & CHIPS | 22 HAND BATTERED HADDOCK WITH FRENCH FRIES. COLESLAW & TARTAR SAUCE

LEMON BUTTER SALMON | 24. GRILLED ATLANTIC SALMON WITH A LEMON BUTTER SAUCE, CHOICE OF SIDE & VEGETABLE

BRUSCHETTA CHICKEN | 22. GRILLED CHICKEN BREAST, BASIL PESTO SAUCE, TOMATO BRUSCHETTA, FRESH MOZZARELLA, FINISHED WITH BALSAMIC GLAZE, SERVED WITH CHOICE OF SIDE & VEGETABLE

#### POWER BOWL | 16.

SAUTÉED BROCCOLL PEPPERS, CABBAGE SLAW, RED ONION & SPINACH, CRISPY BRUSSELS SPROUTS, QUINOA, DRIZZLED WITH KOREAN BBQ SAUCE & SESAME SEEDS ADD ONS: AHI TUNA +9.50 | SALMON +9. | STEAK TIPS +9. | PORK BELLY +8. | CHICKEN +4.

# Street Tacos

FISH TACO TRIO | 22. FLOUR TORTILLAS, HAND BATTERED HADDOCK, AVOCADO, PICKLED ONIONS, CABBAGE SLAW, PICO DE GALLO, & SPICY GARLIC AIOLI

SHORT RIB TACO TRIO | 20. FLOUR TORTILLAS, BRAISED SHORT RIB, CABBAGE SLAW, PICO DE GALLO, PICKLED ONION, & SPICY GARLIC AIOLI

PORK BELLY TACO TRIO | 19. FLOUR TORTILLAS, KOREAN BBQ GLAZED PORK BELLY, ASIAN SLAW, PICKLED ONIONS, SCALLIONS, & SESAME SEEDS

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MAC AND CHEESE | 5.

CRISPY BRUSSELS SPROUTS | 4. BRUSSELS SPROUTS WITH PARMESAN CHEESE & BACON

QUINOA AND KALE | 4. A BLEND OF RICES, QUINOA AND KALE

GARLIC BUTTER BROCCOLI | 4. FRUIT CUP | 4.

COLESLAW | 4.

GARLIC MASHED POTATOES | 4. SIDE CAESAR/GARDEN SALAD | 3.50

GARLIC PARM FRIES | SIDE 4. | ORDER 11. FRENCH FRIES | SIDE 3. | ORDER 7.

SWEET POTATO FRIES | SIDE 4. | ORDER 10. TRY WITH MAPLE SYRUP

SEASONAL VEGETABLE | 4.

# FROM THE GRILL

COMES WITH CHIPS OR UPGRADE TO FRIES FOR 3.00. ALL BURGERS COME WITH LETTUCE, TOMATO & PICKLE.

HALF POUND PRIME BURGERS!

CLASSIC CHEESEBURGER | 13.

MAKE IT A DOUBLE | 17.

AMERICAN CHEESE, LETTUCE, TOMATO & PICKLES

ROADSIDE BURGER | 17.

SMOKED GOUDA, BACON, CARAMELIZED

ONIONS & DIJON AIOLI

BACON BLUE BURGER | 17.

BACON, FRIED ONIONS, BLUE CHEESE & STEAK HOUSE SAUCE

MUSHROOM SWISS BURGER | 17.

SWISS CHEESE, CARAMELIZED ONIONS, MUSHROOMS & STEAKHOUSE SAUCE

STEAK BOMB | 17.

SHAVED STEAK, PEPPERS, ONIONS, CHEESE BACON & MUSHROOM

CHICKEN AVOCADO | 17.

CRISPY BRUSSELS SPROUTS | 4.

BRUSSELS SPROUTS WITH PARMESAN CHEESE & BACON

GARLIC BUTTER BROCCOLI | 4.

GRILLED CHICKEN, CHEDDAR, BACON & AVOCADO

MAC AND CHEESE | 5.

QUINOA AND KALE | 4.

A BLEND OF RICES, QUINOA AND KALE

FRUIT CUP 4.

COLESLAW | 4.

## signature SANDWICHES

COMES WITH CHIPS OR UPGRADE TO FRIES FOR 3.00

LOBSTER ROLL | 33. (HALF POUND LOBSTER ROLL \$52)

TRADITIONAL OR HOT BUTTERED LOBSTER ROLL SERVED WITH CHIPS OR UPGRADE TO FRIES

NASHVILLE HOT CHICKEN | 16.

HAND BREADED FRIED CHICKEN, NASHVILLE HOT SAUCE, COLESLAW & PICKLES

REUBEN | 15.

HOUSE-MADE CORNED BEEF, SAUERKRAUT, SWISS & THOUSAND ISLAND DRESSING ON TOASTED RYE

APPLE FIG & BRIE | 14.

THICK CUT SOURDOUGH, FIG SPREAD, BRIE & CHEDDAR CHEESE WITH APPLE SLICES

UNCOMMON CUBAN | 15.

PULLED PORK, HAM, SWISS, PICKLES & YELLOW MUSTARD ON TOASTED CIABATTA

BBO PULLED PORK | 15.

BBQ SAUCE, SLAW, PEPPER JACK CHEESE & CRISPY ONIONS ON TOASTED CIABATTA.

FRIED HADDOCK SANDWICH | 15.

HAND BATTERED HADDOCK, TARTER SAUCE & COLESLAW

BRAISED SHORT RIB GRILLED CHEESE | 18.

BRAISED SHORT RIB, CARAMELIZED ONIONS, GOUDA & SWISS CHEESE ON TOASTED SOURDOUGH WITH GARLIC AIOLI

CHICKEN PESTO PARMESAN | 17.

HAND BREADED CHICKEN, MARINARA, FRESH MOZZARELLA, WITH PESTO SAUCE SERVED ON TOASTED CIABATTA

TOASTED ITALIAN | 14.

SALAMI, HAM, PEPPERONI, PROVOLONE, LETTUCE, TOMATO, ONIONS, GREEN PEPPERS, PICKLES, OIL & VINEGAR ON TOASTED CIABATTA

#### ------- SIDES ------

GARLIC MASHED POTATOES | 4.

SIDE CAESAR/GARDEN SALAD | 3.50

GARLIC PARM FRIES | SIDE 4. | ORDER 11.

FRENCH FRIES | SIDE 3. | ORDER 7.

SWEET POTATO FRIES | SIDE 4. | ORDER 10.

TRY WITH MAPLE SYRUP

SEASONAL VEGETABLE | 4.

#### HOUSE MADE PIZZAS

INDIVIDUAL SIZED...TRY MORE THAN ONE, THEY ARE GREAT FOR SHARING!

MEAT LOVERS | 14.

CHEESE BLEND, RED SAUCE, SAUSAGE, BACON & PEPPERONI

ROADSIDE RONI | 13.

CHEESE BLEND, RED SAUCE & LOTS OF PEPPERONI

MARGHERITA | 13.

CHEESE BLEND, RED SAUCE, BRUSCHETTA & FRESH MOZZARELLA, FINISHED WITH BASIL & BALSAMIC GLAZE

CHEESY CHEESE | 12.

CHEESE BLEND & RED SAUCE

#### \*NEW\*

BLANCO | 16.

Cheese blend, Fig spread, brie Cheese, Grilled Chicken, Spinach  $\ensuremath{\mathcal{E}}$  caramelized onions

\*NEW\*

BRUSSELS & BURRATA | 15.

Burrata cheese, cheese blend, shaved brussels sprouts & parmesan cheese drizzled with hot honey

SHROOM & SAUSAGE | 14.

OLIVE OIL BASE, CHEESE BLEND, SWISS CHEESE, MUSHROOMS, SAUSAGE  $\ensuremath{\mathcal{E}}$  CARAMELIZED ONIONS



