

BISTRO EIGHTY ATEs

GF - GLUTEN FREE

APPETIZERS

BONELESS CHICKEN TENDERLOINS OR BONE-IN JUMBO WINGS

BREADED BONELESS TENDERLOINS OR BONE-IN DEEP FRIED & TOSSED IN CHOICE OF SAUCE. BALSAMIC HONEY & ROASTED GARLIC, CLASSIC BUFFALO, MAI TAI GLAZE, MAPLE BACON BOURBON 14.99

JUMBO BUFFALO CHICKEN & BLEU CHEESE RANGOONS

DEEP-FRIED WONTON WRAPPERS FILLED WITH MARINATED CHAR-GRILLED CHICKEN & BLEU CHEESE FILLING, WITH BLEU CHEESE DIPPING SAUCE 13.99

NACHOS NEAPOLITAN

CRISPY TORTILLAS LAYERED WITH CHIFFONADE LETTUCE, DICED TOMATOES, JALAPEÑOS, BLACK OLIVES & BLENDED CHEDDAR & MONTEREY JACK CHEESES, TOPPED WITH GUACAMOLE, SOUR CREAM & SALSA 13.99 ADD CHICKEN +2.99 ADD PULLED PORK +3.99

FRIED GOAT CHEESE

FRESH GOAT CHEESE BLENDED WITH GARLIC AND HERBS, PANKO BREADED AND DEEP FRIED. SERVED WITH CROSTINI AND HONEY DRIZZLE 14.99

LAMB LOLLIPOPS TOSCANA GF

LEMONGRASS MARINATED LAMB, ROSEMARY TRUFFLE AOLI, QUINOA SALAD 15.99

MAI TAI SKEWERS

TENDER BEEF AND CHICKEN GRILLED AND FINISHED WITH A DARK RUM PINEAPPLE CHERRY GLAZE SERVED WITH GRILLED PINEAPPLE 15.99

RHODE ISLAND CALAMARI

CRISPY FRIED RINGS AND TENTACLES, TOSSED WITH ROASTED GRAPE TOMATO, BANANA PEPPERS AND GARLIC 13.99

MAPLE BACON SCALLOPS

COLOSSAL DIVER SCALLOPS PAN SEARED AND SERVED ON TOAST POINTS WITH MAPLE BACON AIOU AND PULVERIZED BACON 15.99

SMOKEHOUSE QUESADILLA

HOUSE SMOKED PULLED PORK IN A GRILLED FLOUR TORTILLA WITH CARAMELIZED ONIONS, MELTED CHEDDAR AND GOUDA, SERVED WITH SMOKEY SOUR CREAM 14.99

COLOSSAL PRETZEL

OVER SIZED BAVARIAN STYLE PRETZEL SERVED HOT WITH GUINNESS CHEESE FONDUE 12.99

SPINACH ARTICHOKE FLATBREAD

CHAR-GRILLED FLAT BREAD TOPPED WITH RICH SPINACH AND ARTICHOKE FILLING, MELTED MOZZARELLA AND DRIZZLED WITH WHITE TRUFFLE OIL 13.99

CAPRESE FONDUE

MELTY FONTINA AND MOZZARELLA FONDUE BLENDED WITH FRESH BASIL AND DICED ROMA TOMATOES, SERVED WITH HOUSE MADE CHEESY BREAD 14.99

SMALL BITES 6.99

BRISKET BITES

CHOPPED SMOKED BRISKET, CHEDDAR CHEESE & CARAMELIZED ONIONS IN A CRISPY EGG ROLL WRAP

EDAMAME POTSTICKERS

SHELLED EDAMAME WITH ASIAN SEASON VEGETABLES IN DELICATE PAN SEARED STEAMED POUCHES SERVED WITH SESAME GINGER SAUCE

TERIYAKI GLAZED SHRIMP

SAUTÉED WITH FRESH PINEAPPLE AND OUR STICKY TERIYAKI GLAZE

CUCUMBER CAPRESE BITES GF

FRESH ENGLISH CUCUMBER TOPPED WITH SEASONED CREAM CHEESE, FRESH BASIL AND BALSAMIC REDUCTION

BREADED MOZZARELLA

HOUSE CUT, DEEP FRIED AND SERVED WITH SPICY MARINARA SAUCE

SANDWICHES

SERVED WITH FRENCH FRIES AND PICKLE SPEAR UPGRADE TO TRUFFLE FRIES, SWEET POTATO FRIES OR ONION RINGS +1.99 GLUTEN FREE BUN +.99

BISTRO BURGER

8-OZ CHAR-GRILLED BLACK ANGUS BURGER TOPPED WITH LETTUCE, TOMATO & RED ONIONS ON A TOASTED ARTISAN ROLL 14.99

JACK DANIELS BURGER

HOUSE GRILLED BLACK ANGUS PATTY TOPPED WITH OUR HOUSE MADE JACK DANIELS GLAZED CARAMELIZED ONION AND MUSHROOMS, CHEDDAR CHEESE AND FRIZZLED ONIONS, SERVED WITH FRIES AND COLE SLAW 16.99

CHICKEN BLT

GRILLED CHICKEN, CRISPY BACON, MAYO, LETTUCE AND TOMATO SANDWICHED BETWEEN TWO GRILLED CHEESE SANDWICHES 15.99

FOUR-CHEESE BURGER MELT

8-OZ CHAR-GRILLED BLACK ANGUS BURGER TOPPED WITH AMERICAN, CHEDDAR, SWISS & MOZZARELLA CHEESES PRESSED BETWEEN GRILLED THICK-SLICE SOURDOUGH 15.99

BRISKET BURGER

HOUSE BURGER TOPPED WITH THIN SLICES OF BRISKET, CHEDDAR CHEESE AND FRIZZLED ONIONS. SERVED WITH FRENCH FRIES AND COLESLAW 16.99

SOUPS

SOUP DU JOUR

ASK ABOUT OUR CHEF'S OWN MOUTH-WATERING CREATION CUP 3.99 BOWL 4.99

ONION SOUP GRATINÉE

CARAMELIZED ONIONS IN A RED WINE BEEF BROTH TOPPED WITH FRENCH BREAD CROUTON & SWISS 6.99

NEW ENGLAND CLAM CHOWDER

OUR FAMOUS HOMEMADE CREAMY NEW ENGLAND CHOWDER LOADED WITH CLAMS & POTATOES CUP 4.99 BOWL 5.99

LOBSTER BISQUE

SLOW COOKED LOBSTER STOCK BLENDED WITH JUST THE RIGHT AMOUNT OF LOBSTER MEAT AND CREAM SHERRY, GARNISHED WITH TRUFFLE OIL 8.99

SALADS

ADD CHICKEN +3.99 ADD STEAK TIPS +8.99 ADD SALMON +9.99

GARDEN SALAD GF

CHERRY TOMATOES, CUCUMBERS, PEPPERONCINI PEPPERS, BERAMUDA ONIONS, OLIVES, SHREDDED CARROTS & CROUTONS ATOP ICEBERG, ROMAINE & MIXED FIELD GREENS, SERVED WITH YOUR CHOICE OF DRESSING ON THE SIDE 3.99

CLASSIC CAESAR

A DELICIOUS BLEND OF CRISP ROMAINE, SHREDDED ASIAGO CHEESE & MULTI-GRAIN CROUTONS TOSSED IN OUR HOUSE CAESAR DRESSING, WITH OR WITHOUT ANCHOVIES REGULAR 5.99 | LARGE 7.99

ROMAINE WEDGE

CRISP APPLEWOOD-SMOKED BACON, DICED TOMATOES, CUCUMBERS, RED ONIONS, BLEU CHEESE CRUMBLES & CRISPY FRIED RICE NOODLES ATOP A HEART OF ROMAINE WEDGE, SERVED WITH A SIDE OF YOUR CHOICE OF DRESSING 13.99

CALIFORNIA COBB

FRESH CHOPPED ROMAINE WITH DICED CHICKEN, TOMATOES, AVOCADO, CRISP BACON, HARD BOILED EGGS, AND CRUMBLED BLEU CHEESE. SERVED WITH YOUR CHOICE OF DRESSING. 15.99

SOUTHWESTERN CHICKEN SALAD

BLACKENED CHICKEN ATOP A MIXED GREENS SALAD WITH GRAPE TOMATOES, CUCUMBERS, FIRE-ROASTED CORN, ROASTED RED PEPPERS, BLACK BEANS, JALAPEÑO PEPPERS & CRISPY FRIED TORTILLA CHIPS, WITH A KEY-LIME VINAIGRETTE 15.99

SOUTHWEST SWORDFISH CAESAR SALAD

FRESH CHOPPED ROMAINE, SWEET CORN, ASIAGO, BLACK BEANS AND DICED TOMATOES TOSSED WITH A CHIPOTLE CAESAR DRESSING. 19.99

BISTRO PIZZA

HOUSE MADE DOUGH

MARGHERITA

FRESH ALL NATURAL HOUSE MADE MARINARA, MOZZARELLA & FRESH BASIL 14.99

FOUR-CHEESEBURGER

FRESH ALL NATURAL HOUSE MADE MARINARA, CHEDDAR, MOZZARELLA, AMERICAN, SWISS & WAGYU BEEF 15.99

BUFFALO CHICKEN

CRISPY FRIED CHICKEN, CHEDDAR AND BLEU CHEESE CRUMBLES AND CARAMELIZED ONIONS DRIZZLED WITH BUFFALO SAUCE 15.99

CAPRESE CHICKEN PIZZA

MARINARA, DICED CHICKEN, FRESH BASIL, TOMATO, MOZZARELLA, BALSAMIC REDUCTION. 15.99

MASS. LAW REQUIRES US TO INFORM YOU THAT OUR BEEF PRODUCTS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF A FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER IF YOU OR SOMEONE IN YOUR PARTY HAS A FOOD ALLERGY.