

DINNER MENU

APPETIZERS & SOUPS

Chef's Daily Design Soups

Fried Pickles served with Horseradish Mayo \$7

Pub's Macaroni & Vermont Cheddar Cheese of the Day

NEW Grilled Shrimp Cocktail served with a Ginger Soy Dipping Sauce \$11

Fried Calamari with Jalapeños, Spinach and Onions served with a Garlic Aioli and Marinara Sauce \$10

NEW Crostini - Gorgonzola Cheese and Toasted Walnuts on Crostini topped with a Honey Drizzle and Served with Apple Chutney \$9

NEW Pub Poutine Fries – Pub's Famous Fries, Beef, Melted Cheese and Gravy \$9

NEW Mediterranean Platter - Marinated Roasted Peppers, Sharp Provolone, Cheddar Cheese, Artichoke Hearts and Kalamata Olives served with Toast Points \$12

Three Cheese Quesadilla with Homemade Salsa, Jalapeños and Sour Cream \$9 Add Chicken \$11

NEW Cheese Steak Spring Rolls filled with Cheddar Cheese, Caramelized Onions served with - Spicy Ketchup \$10

Buffalo Chicken Quesadilla with Homemade Salsa and Ranch Dressing \$11

Fried Pierogies with Bacon, Scallions and Sour Cream \$8

NEW Sweet Sesame Wings \$14 Hot Wings \$14 Pub's Famous Wings \$14 BBQ Wings \$14

SANDWICHES

All Sandwiches are served with choice of one: Pub Fries, House Salad, Caesar Salad, Sub Vermont Salad add \$2.75

All Homemade Burgers served with Lettuce, Tomato and Pickle on a Brioche Roll:

Turkey \$10 8oz Black Angus Beef \$10 Salmon \$10

Pub's Hot Roast Beef with Cheddar Cheese & Horseradish Sauce in Au Jus on a Brioche Roll \$10

Lobster Crab Cake Sandwich with Lettuce, Tomato and Creamy Horseradish on a Brioche Roll \$17

Marinated Grilled Chicken Breast Sandwich with Lettuce, Tomato and Herb Mayo on a Brioche Roll \$9

6oz Petit Filet Sandwich with Lettuce, Tomato and Creamy Horseradish Sauce on a Brioche Roll \$17

Roast Pork Sandwich, Provolone Cheese, Broccoli Rabe, Roasted Peppers in Au Jus on a Long Roll \$11

Grilled Eggplant, Oven Dried Tomatoes and Fresh Mozzarella on a Brioche Roll \$10

Sandwich Toppings: Cheddar, Provolone, Swiss Cheese .75 each

Crumbled Blue Cheese \$1.50 Caramelized Onions \$1 Mushrooms \$1 Bacon \$1.50

Fried Egg \$2 Avocado \$2 ***NEW*** Substitute Gluten Free Sandwich Roll \$2

If you have any allergies or special requests,

Please let us know when you are placing your order and we will do our best to accommodate you. Consuming raw or undercooked meats, fish or seafood may increase your risk of food borne illness.

SALADS

Traditional Caesar with Shaved Parmesan and Homemade Croutons \$10 (Small \$7)

Reds & Greens with Tomatoes and Cucumbers with a Balsamic Vinaigrette \$9 (Small \$6)

Chopped Iceberg Lettuce with Crumbled Blue Cheese, Bacon, Egg, Tomatoes, Red Onion and -
Blue Cheese Dressing \$12 (Small \$9)

NEW Vermont Salad – Mixed Greens, Cabot Cheddar, Candied Walnuts and Craisins served with a -
Maple Vinaigrette \$11 (Small \$8)

Additions to any Salad:

Lobster Crab Cake \$10 Petit Filet Mignon \$10

Grilled Chicken \$6 Grilled Salmon \$9 Grilled Shrimp \$10

ENTREES

NEW Grilled 8oz Filet Mignon with a Brandy Peppercorn Cream Sauce \$25

NEW Grilled Lamb Chops served with a Pinot Noir Rosemary Demi Glaze \$26

NEW Three Homemade Meatballs over Fusilli topped with our Homemade Marinara Sauce \$16

NEW Braised Short Ribs with Roasted Carrots, Celery, Onions in its Natural Juice served -
Over Potato Pancake \$23

Pan Seared Chicken Piccata with Fresh Tomatoes in a Lemon Caper Sauce \$17

NEW Slow Roasted ½ Chicken topped with an Orange Cranberry Glaze \$17

NEW Pub's Chicken Pot Pie with a Puff Pastry Lid \$17

NEW Herb Crusted Chicken Parmigiana topped with Fresh Mozzarella and Fried Basil over -
Linguine topped with our Homemade Marinara \$17

Pub's Fish Chips – Beer Batter-Dipped Cod served with our Homemade Potato Chips and Tartar Sauce \$16

NEW Pan Seared Horseradish Crusted Salmon with a Dijon Scallion Cream Sauce \$21

Two Sautéed Lobster Crab Cakes served with a Pommery Mustard Cream Sauce \$25

Shrimp, Crab and Broccoli over Linguini in a Fresh Garlic Herb Sauce \$21

Pasta Primavera - Whole Wheat Pasta, Cherry Tomatoes, Asparagus, Peas, Carrots and -
Fresh Basil in a Tomato Broth \$15

Penne Pasta with Chicken and Asparagus in a Pink Sauce \$17

Penne Pasta with Shrimp and Asparagus in a Pink Sauce \$21

Meatloaf Monday (If it's Monday, enjoy our Homemade Meatloaf) Served with a Home-Style Gravy \$17

Better Burger Thursday (Every Thursday features a different Homemade Burger Special)

We use only Zero Trans Fat oil in all our products.

\$3.00 Split Share

18% Gratuity Parties of 6 or more