

DINNER MENU

APPETIZERS & SOUPS

Chef's Daily Design Soups

NEW Fried Pickles served with Horseradish Mayo \$7

Pub's Macaroni & Vermont Cheddar Cheese of the Day

NEW Sweet & Sour Shrimp, Spinach, Red Onion and topped with Crumble Blue Cheese \$12

Fried Calamari with Jalapenos, Spinach and Onions with a Tomatillo Cilantro Dipping Sauce \$10

NEW Cajun Crab Chips - Homemade Potato Chips, Lump Crab Meat, Scallions, Cheddar Cheese Sauce \$9

Roasted Peppers with Asiago, Honey Goat and Feta Cheese, Kalamata Olives and Crostini \$12

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

Cheese Steak Spring Rolls served with Spicy Ketchup and filled with Aged Sharp Provolone - Spinach, Mushrooms and Caramelized Onions \$10

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

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

Hot Wings \$12 Pub's Famous Wings \$12 BBQ Wings \$12

SANDWICHES

(All Sandwiches are served with a choice of Pub Fries, House Salad or Caesar Salad)

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

8oz Black Angus Beef \$9 Turkey \$9 Salmon \$10

Pub's Hot Roast Beef with Cheddar Cheese & Horseradish Sauce in Au Jus on a Brioche Roll \$9

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

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

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

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

Caramelized Onions, Mushrooms \$1 each

Crumbled Blue Cheese, Bacon \$1.50 ***NEW*** Turkey Bacon \$1.50 each

NEW Add a Fried Egg \$2 Avocado \$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.

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

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 \$9

NEW Kale Caesar Salad with Shaved Parmesan and Homemade Croutons \$9 (Small \$6)

Reds & Greens with Tomatoes and Cucumbers with a Balsamic Vinaigrette \$8 (Small \$5)

Chopped Iceberg Lettuce with Crumbled Blue Cheese, Bacon, Egg, Tomatoes, Red Onion and Blue Cheese Dressing \$11 (Small \$8)

NEW Roasted Beet Salad with Mixed Greens, Feta Cheese and Balsamic Vinaigrette \$10 (Small \$7)

Additions to any Salad:

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

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

ENTREES

Slow Roasted Baby Back Ribs with a Smoked Pineapple BBQ Glaze
Big Rack \$21 Little Rack \$15

NEW Grilled Lamb Chops with a Roasted Garlic Rosemary Sauce \$24

Grilled 8oz Filet Mignon with Balsamic Roasted Mushrooms and a Blue Cheese Demi Glaze \$24

NEW Veal Parmesan with Fresh Buffalo Mozzarella, Fried Basil Over Linguine with our Marinara Sauce \$23

NEW Braised Short Ribs with Root Vegetables served over Polenta Cakes in its Natural Juice \$22

NEW Pub's Chicken Pot Pie \$16

Sautéed Chicken with Spinach, Capers and Thyme in a Tomato Broth with Whole Wheat Penne \$17

NEW Slow Roasted ½ Chicken with a Whole Grain Mustard Apricot Glaze \$16

NEW Giant Turkey Meatballs over Fusilli with our Marinara Sauce \$16

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

NEW Pumpkin Seed Crusted Pan Seared Salmon served with a Cranberry Compote \$20

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

Jumbo Lump Crab, Shrimp and Broccoli over Linguini in a Fresh Garlic Herb Sauce \$20

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

Penne Pasta with Shrimp and Asparagus in a Pink Sauce \$20

Meatloaf Monday (If it's Monday, enjoy our Homemade Meatloaf), Served with a Home-style Gravy \$16

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

\$3.00 Split/Share Charge

18% gratuity included for parties of six or more

