

DINNER MENU

APPETIZERS & SOUPS

Chef's Daily Design Soups

Fried Pickles served with Horseradish Mayo \$8

Pub's Macaroni & Vermont Cheddar Cheese of the Day

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

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

Mediterranean Platter - Marinated Roasted Peppers, Feta Cheese, Artichoke Hearts and Kalamata Olives served with Crostini \$13

NEW Pub's Pizza Fries – Pub Fries topped with Mozzarella Cheese and Marinara Sauce \$9

Three Cheese Quesadilla with Homemade Salsa, Jalapeños and Sour Cream \$10 With Chicken \$12

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

Buffalo Chicken Quesadilla with Homemade Salsa and Ranch Dressing \$12

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

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

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 \$10 Turkey \$10 Salmon \$10

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

Lobster Crab Cake Sandwich with Lettuce, Tomato and Creamy Horseradish on a Brioche Roll \$18

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 \$19

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 served with Herb Mayo on a Brioche Roll \$10

Sandwich Toppings: Cheddar, Provolone, Swiss Cheese \$1 each Crumbled Blue Cheese \$1.75

Caramelized Onions \$1 Mushrooms \$1 Bacon \$1.75 Roasted Peppers \$2

Add a Fried Egg \$2.25 Avocado \$2 Substitute Gluten Free Roll \$3

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.***

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

\$3.00 Split Share

18% Gratuity Parties of 6 or more

SALADS

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

House Salad - Reds & Greens, Tomatoes and Cucumbers served with 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 with Vermont Cheddar, Candied Walnuts and Craisins served-
with Maple Vinaigrette \$12 (Small \$9)

NEW Roasted Beet Salad – Roasted Beets, Feta Cheese, garnished with Field Greens and an Agave Drizzle \$10

SALAD TOPPINGS:

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

Lobster Crab Cake \$11 **Petit Filet Mignon \$12

ENTREES

NEW Yankee Pot Roast with Carrots and Onions served in a Ginger Snap Gravy \$19

** Grilled Lamb Chops served with a Rosemary Demi Glaze \$27

** Grilled 8oz Filet Mignon topped with a Blue Cheese Demi \$27

Three Big Homemade Meatballs over Fusilli in our Homemade Marinara with Shaved Parmesan Cheese \$17

NEW Pan Seared Chicken with Prosciutto and Spinach in a Smoked Gouda Cream Sauce \$19

NEW Herb Crusted Chicken Parmigiana topped with Mozzarella served over Linguine and -
Topped with our Homemade Marinara \$19

Pan Seared Chicken Piccata with Fresh Tomatoes in a Lemon Caper Sauce \$18

NEW Pub's Chicken Pot Pie with a Puff Pastry Lid \$18

NEW **Sautéed Scallops with Spinach over Butternut Squash Ravioli in a -
Sage Cream Sauce topped with Crispy Prosciutto \$24

** Pan Seared Horseradish Crusted Salmon with a Dijon Scallion Cream Sauce \$22

NEW Pub's Fish Chips – Beer Batter-Dipped Flounder served with
Homemade Potato Chips, Cole Slaw and Tartar Sauce \$17

Two Sautéed Lobster Crab Cakes served with an Old Bay Siracha Aioli \$26

Jumbo Lump Crab, Shrimp and Broccoli over Linguine in a Fresh Garlic Herb Sauce \$22

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

Penne Pasta with Chicken and Asparagus in a Pink Sauce \$18

Penne Pasta with Shrimp and Asparagus in a Pink Sauce \$22

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

****Consuming raw or undercooked meats, fish or seafood may increase your risk of food borne illness.**

