

DINNER MENU MONDAY-FRIDAY 4-9 SATURDAY & SUNDAY ALL DAY



STARTERS

CHEF'S SOUP DU JOUR

Cup \$3 Bowl \$5

NEW ENGLAND CLAM CHOWDER

Cup \$4 Bowl \$6

LINGUICA STUFFED QUAHOG \$5

Cup Chowder & Quahog \$8

TORTILLA CHIPS & SALSA \$4 ^{GF}

SALT & VINEGAR HOUSE CHIPS \$5 ^{GF}

TRUFFLE PARMESAN FRIES \$8 ^{GF}

BONELESS CHICKEN TENDERS (10) OR WINGS (8) \$10.50

with carrots, celery & your choice of sauce: buffalo, bbq, sweet chili, tangy bbq, teriyaki, general tso's, bourbon honey-bbq, garlic romano, blue cheese, ranch, honey mustard

PUB FRIES \$10.50

bbq "burnt" brisket ends, cheddar-jack cheese, candied jalapenos, red-wine gravy & scallions

BUFFALO CHICKEN DIP \$12

creamy four cheese sauce, pulled buffalo chicken, tortilla chips, carrots & celery

LOADED QUESADILLA \$10

grilled peppers & onions, cheddar-jack cheese, fresh pico de gallo salsa and sour cream

add pulled chicken any flavor \$3, grilled sirloin steak \$6

LOADED POTATO SKINS \$10 ^{GF}

stuffed with cheddar-jack & mozzarella cheese, bacon & scallions with a side of sour cream

SALADS

CAESAR SM \$7 LG \$11

hearts of romaine, parmesan, garlic croutons & creamy caesar dressing

GARDEN SALAD SM \$6 LG \$9

mixed greens & romaine, cucumber, tomato, red onion & carrot

GREEK SALAD SM \$7 LG \$11

iceberg lettuce, tomato, cucumber, red onion, kalamat olives, peppers, feta, pepperoncini & Greek dressing

BOG COBB \$15

romaine, iceberg, sweet craisins, grilled apples, applewood bacon, crumbled blue cheese & a hard-boiled egg with grilled chicken and poppyseed dressing

ADDITIONS:

grilled or crispy chicken \$4, sirloin steak tips \$8, grilled shrimp \$9

SANDWICHES & MORE

sandwiches served with choice of side: french fries, house chips, coleslaw, sweet potato fries (+\$1)

BYO BURGER \$11.50 OR CHICKEN SANDWICH \$10 (GRILLED OR CRISPY)

8 oz grilled beef patty with LTO & pickle on a grilled brioche bun. Add cheese: American, swiss, cheddar, blue cheese crumbles \$0.75, add applewood smoked bacon \$1.50 (Gluten Free Bun or Pretzel Roll \$1)

Bread Options: white, wheat, sourdough, marble rye, white or wheat wrap

BRISKET FRENCH DIP \$12

beef brisket, swiss, caramelized onions & horseradish cream on a toasted french roll with a side of hot au jus for dipping

TURKEY BACON RANCH MELT \$12

grilled sourdough, white cheddar, bacon, & ranch dressing

BOURBON BBQ CHICKEN MELT \$12

bourbon honey-bbq pulled chicken, smoked gouda, bacon & apple-jalapeno slaw on grilled sourdough

PHILLY STEAK & CHEESE \$13

grilled peppers, onions & mushrooms & your choice of cheese on a toasted sub roll

GROWN UP GRILLED CHEESE \$11

white cheddar & smoked gouda on grilled sourdough with tomato and your choice applewood smoked bacon or honey ham

*Add grilled apples \$0.50

GRILLED REUBENS

*Corned Beef \$11.50- marble rye, swiss, extra lean corned beef, 1000 island & sauerkraut

*Cape Cod \$13- marble rye, swiss, fried haddock, 1000 island & coleslaw

CHICKEN CORDON BLEU \$12

your choice grilled or crispy chicken outlet, honey ham, swiss & whole-grain honey mustard on a grilled pretzel bun

BLACK BEAN TORTILLA BURGER \$10 ^{V GF}

topped with fresh pico de gallo salsa and sliced avocado on a grilled brioche or gluten free bun

BLT \$9

applewood smoked bacon, mayo, lettuce & tomato on your choice of toasted bread

TENDERS & FRIES \$11

6 boneless chicken tenders and french fries with your choice of sauce

FRIED SHRIMP \$13

6 fried shrimp with french fries, coleslaw & tartar

Consumer Advisory: Consumption of raw or undercooked meat, poultry, seafood and eggs may increase risk of foodborne illness.

ENTREES

BUTTERNUT SQUASH RAVIOLI sweet raisins & toasted hazelnuts with a brown butter sage sauce, parmesan & honey-balsamic \$13
Add Grilled Chicken \$4, Grilled Shrimp \$9

BAKED MAC & CHEESE \$12 creamy four cheese sauce, cavatappi pasta, cornbread crumbs
Add buffalo chicken \$3

12 OZ SIRLOIN STEAK TIPS \$20 ^{GF} grilled to your desired temperature with choice of two sides

BBQ BEEF BRISKET PLATE slow roasted brisket with bourbon bbq sauce, baked four cheese mac & cheese, grilled cornbread & coleslaw \$17

BAKED HADDOCK topped with seasoned Ritz crumbs and baked with white wine & butter. Choice of two sides \$20

FISH & CHIPS \$18 fried haddock, french fries, coleslaw & tartar

STEAK STROGANOFF sirloin steak tips grilled to your desired temperature with sauteed onions, mushrooms and garlic in a red-wine beef gravy, finished with a touch of sour cream. Served over buttered pappardelle egg noodles \$17

BRUSCHETTA CHICKEN \$17 ^{GF} marinated grilled chicken breasts with bruschetta tomatoes, fresh mozzarella cheese & honey-balsamic glaze. Served with choice of two sides

JAMBALAYA \$17 ^{GF} andouille sausage, pulled chicken & shrimp simmered in a cajun-tomato broth with vegetables and white rice

JASMINE RICE STIR-FRY peppers, onions, mushrooms, broccoli and green beans sauteed with garlic, sesame, ginger, sweet soy, Thai chili & scallion
Vegetable \$12, Grilled Chicken \$15, Fried Shrimp \$18, Sirloin Steak \$17

CHICKEN PARMESAN San Marzano tomato sauce, mozzarella & parmesan, your choice penne or linguine with a baked garlic knot PETITE \$13 FULL \$16

SHRIMP SCAMPI \$20 shrimp sauteed with tomato, spinach & garlic in a white wine butter sauce, your choice of penne or linguine and a baked garlic knot

SIDES baked potato (loaded potato with bacon, cheese & scallions +\$2), jasmine rice, green beans, broccoli, garlic spinach, french fries, house chips, coleslaw, sweet potato fries, side garden or caesar salad (\$2)

PUB PIZZA

12" PAN PIZZAS MADE TO ORDER

FOUR CHEESE & SAN MARZANO TOMATO
\$9

PEPPERONI & PARMESAN
\$10

SPINACH & FETA
with garlic & olive oil \$11

BUFFALO CHICKEN
pulled chicken, ranch, four cheese & blue cheese crumbles \$14

BBQ CHICKEN
pulled chicken, red onion, bacon & cilantro \$14

MARGHERITA
olive oil, sliced tomato, fresh mozzarella, basil oil & balsamic glaze \$13

BYO PIZZA \$9
extra cheese, garlic, peppers, onions, tomato, spinach, olives, mushrooms, jalapenos \$.75
pepperoni, bacon, fresh mozzarella \$1.50
hamburger, italian sausage, linguica, grilled or crispy chicken \$3

GLUTEN FREE CAULIFLOWER PIZZA CRUST \$11

start with San Marzano tomato sauce & four cheese blend, add any additional topping

DESSERTS

SEASONAL BREAD PUDDING \$5
served warm with whipped cream, ask your server for today's specialty

CHOCOLATE CHIP COOKIE SKILLET \$6.50
vanilla ice cream, caramel & whipped cream

WARM BROWNIE SUNDAE \$6.50
chocolate chip fudge brownie, vanilla ice cream, hot fudge, caramel, whipped cream & a cherry

VANILLA & CHOCOLATE ICE CREAM OR RASPBERRY SORBET
1 Scoop \$2 2 Scoops \$4 Hot Fudge Sundae \$6