



Soup

Classic New England Clam Chowder 8
Guinness French Onion Soup 9
Soup Du Jour PTM

Starters

CHICKEN WINGS

Crispy Hickory Smoked Wings tossed with Buffalo Sauce,
Blue Cheese Crumbles & Scallions OR Teriyaki Marinated Wings
with Hoisin Glaze OR BBQ. 6 for 9 • 12 for 18

BAVARIAN PRETZEL STICKS

Served with Whole Grain Beer Cheese Sauce 13

PEI MUSSELS

Sautéed with Toasted Garlic, Grape Tomatoes, Basil,
White Wine Butter Broth & Toasted Garlic Bread
or Fra Diavola Style 17

Suggested wine pairing: Barone Fini Pinot Grigio

SPINACH ARTICHOKE DIP

Topped with Blended Cheese,
Served with House Chips & Grilled Flatbread 15

Suggested wine pairing: Charles & Charles Rosé

HOUSE FRIED POTATO CRISPS

Topped with Garlic Cream Sauce, Scallions
& Blue Cheese Crumbles 13

LOADED POTATO KEGS

Topped with Cheddar Cheese, Chives, Bacon,
Scallions with Side of Sour Cream 14

BACON WRAPPED SCALLOPS (5)

Scallops with Bacon, Whole Grain
Honey Mustard Glaze & Lemon Wedge 20
Suggested wine pairing: Kendall-Jackson Chardonnay

RHODE ISLAND STUFFIES (2)

Quahogs with Chorizo Sausage, Sweet Peppers,
Onions, Bread Crumb Stuffing 12

CALAMARI

Fried Cherry Peppers, Smoky Marinara,
Toasted Garlic Cream & Lemon Wedge 18
Suggested wine pairing: Prophecy Sauvignon Blanc

CRAB CAKES

Maryland Style Crab Cakes, Served Over Succotash
Topped With Roasted Red Pepper Aoli 17

CLAM FRITTERS

Homemade Clam Fritters Served with Tartar Sauce 13

BUFFALO CHICKEN CHEESE BITES

Stuffed with Shredded Chicken ,Cheddar Cheese, Scallions and
Buffalo Sauce. Served with Blue Cheese Dressing 13

Salads

TRADITIONAL HOUSE SALAD

Mixed Greens, Tomatoes, Cucumbers, Red Onion, Croutons with
House Made Creamy Balsamic Dressing 11
Suggested wine pairing: Prophecy Sauvignon Blanc

THE WEDGE

Iceberg Wedges, Blue Cheese Crumbles, Bacon,
Grape Tomatoes with Blue Cheese Dressing 15

KALE CAESAR

Baby Kale, Crispy Chickpeas, Shaved Parmesan
with Roasted Garlic Caesar Dressing 15

MARINATED STEAK & ARUGULA SALAD

Grilled Steak, Fried Egg, Smoked Cheddar, Bacon, Fire Roasted
Tomatoes & Mushrooms with Caramelized Onion Vinaigrette 21

THE COBB

Grilled Chicken, Grape Tomatoes, Bacon,
Blue Cheese Crumbles, Hard Boiled Egg,
Cucumber with Avocado Ranch Dressing 19

STRAWBERRY SALAD

Spinach, Cucumbers, Grape Tomato, Red Onion, Strawberries,
Feta Cheese With Strawberry Poppy Seed Vinaigrette 16

PROTEIN ADDITIONS

GRILLED CHICKEN 8 • STEAK 12
SHRIMP 11 • SALMON 11 • SCALLOPS 13

Handhelds & Entrées

Substitutional Sides: Fries ▪ Mashed Potato ▪ Sweet Potato Fries \$3 ▪ Truffle Fries \$3 ▪ House Salad \$4 ▪ Kale Caesar \$5 ▪ Wedge \$6
Gluten Free Roll Available Upon Request

Sandwiches & Wraps

PASTRAMI REUBEN

Swiss Cheese, Sauerkraut & Thousand Island Dressing
on Marbled Rye, Served with Sweet Potato Fries 17

CORNERD BEEF SANDWICH

Tender Shaved Corned Beef, Swiss Cheese, Caramelized Onions
with Whole Grain Mustard on Marbled Rye, Served with Fries 17

TURKEY CLUBHOUSE

Over Roasted Turkey, Field Greens, Tomato, Avocado,
Bacon, Smoked Cheddar with Chipotle Mayo on a Multigrain Roll,
Served with Fries 17

Suggested wine pairing: Mark West Pinot Noir

CLASSIC COD SANDWICH

Crispy Ale Battered Cod, Field Greens,
Tomato & Tartar Sauce, Served with Fries 18

ROASTED VEGETABLE WRAP

Blended Mix of Butternut Squash, Zucchini, Yellow Squash, Carrots,
Red Bell Peppers, Onions, Mushrooms, Mixed Greens & Goat Cheese,
Served with Roasted Vegetable Couscous 16

BEEF GYRO

Lettuce, Tomato, Red Onion, Tzatzili Sauce, Roasted Red Pepper
Hummus, Feta Cheese in a Pita Wrap with Fries 17

Suggested wine pairing: Kendall-Jackson Chardonnay

GRILLED STEAK SANDWICH

Marinated Grilled Steak, Caramelized Onions, Arugula, Fontana
Cheese with Herb Mayo Sauce.
Served on Ciabatta Bread with Fries 18

Suggested wine pairing: J. Lohr Cabernet Sauvignon

GRILLED CHICKEN CAPRESE SANDWICH

Grilled Chicken, Spinach, Tomato, Fresh Mozzarella
with Pesto Aioli on Ciabatta Bread with Fries 17

BUFFALO CHICKEN WRAP

Crispy Fried Chicken Tossed in Homemade Buffalo Sauce,
Lettuce, Bacon and Blue Cheese. Served with Fries 17

Burgers

WHISKEY BURGER

8oz Angus Burger with Homemade Irish Whiskey Ketchup,
Served with Fries 17

BLACK & BLUE BURGER

8oz Angus Burger Blackened with Cajun Spices &
Topped with Cashel Irish Blue Cheese, Served with Fries 18

SALMON BURGER

Pan Seared Salmon Burger with Field Greens & Tomato with Lemon Aioli
Served on a Multigrain Roll with Side of Roasted Vegetable Couscous 18

TURKEY BURGER

Lettuce, Tomato, Red Onion, Swiss Cheese, 1000 Island Dressing
With Sweet Potato Fries 16

Entrées

SHEPHERD'S PIE

A Savory Blend of Ground Beef, Carrots, Peas & Onions,
Topped with Cheddar Mashed Potato Crust 21

BANGERS & MASH

Pork Sausages, House Mashed Potatoes,
Bachelor Baked Beans & Onion Gravy 21

MEATLOAF

A Blend of Veal, Ground Beef & Corned Beef with Demi Glaze,
Mashed Potatoes & Vegetable Medley 20

FISH & CHIPS

Ale Battered Cod Served with Coleslaw & Fries 22

Suggested wine pairing: Kendall-Jackson Chardonnay

STEAK FRITES

Thick Cut Choice Steak, Tossed with Spinach, Roasted Tomatoes,
Onions, Roasted Red Peppers and Mushrooms, Topped with Blue
Cheese Crumbles and Demi Glaze over Truffle Seasoned Fries 28

PASTA PRIMAVERA

Sautéed Zucchini, Squash, Carrots, Asparagus,
Grape Tomatoes & Spinach in a Toasted Garlic White Wine Broth
with Angel Hair Pasta 18

BASIL PESTO GNOCCHI

Grilled Chicken Breast Tossed in a Basil Pesto Cream Sauce
Topped with Parmesan Cheese and Fresh Tomatoes 23

TUNA POKE BOWL

Yellowfin Tuna with Jasmine Rice, Edamame, Pickled Onions,
Shaved Carrots, Avocado, Cucumber, Sesame Seeds,
Sriracha Aioli 27

Suggested wine pairing: Barone Fini Pinot Grigio

CRAB CAKE

Maryland Style Crab , Creole Lobster Cream Sauce,
Served with Wild Rice Pilaf and a Vegetable Medley 27

GARLIC CHICKEN

Parmesan Crusted, Pan Seared Chicken Topped with a Garlic Cream
Sauce. Served with Mashed Potato and a Vegetable Medley 24

QUESADILLA

Flour Tortilla Served with Pico De Gallo and Sour Cream
Your Choice of Cheese 12 / Chicken 16 / Short Rib 17

Side Plates

FRIES 7 ▪ SWEET POTATO FRIES 8
MASHED POTATO 6 ▪ TRUFFLE FRIES 9
VEGETABLES MEDLEY 7 ▪ SIDE SALAD 7
SIDE KALE CAESAR 8 ▪ SIDE WEDGE 9

Please be advised that any of our products may contain or may have come in contact with food allergens including Eggs, Fish, Milk, Peanuts, Sesame, Shellfish, Soy, Tree nuts, and Wheat. Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.18% Gratuity of Parties of 6+