



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 Sweet Thai Chili. 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 18

Suggested wine pairing: Barone Fini Pinot Grigio

SPINACH ARTICHOKE DIP

Topped with Blended Cheese, Served with House Chips & Grilled Flatbread 16
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, 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, Marinara, Toasted Garlic Cream & Lemon Wedge 18
Suggested wine pairing: Prophecy Sauvignon Blanc

SMOKED BRISKET CHILI NACHOS

With Potato Chips, Beef Brisket Chili, Cheddar, Scallions, Pico de Gallo & Sour Cream 16

POT STICKERS

Chicken Teriyaki Pot Stickers Served with Sweet Thai Chili Sauce 11

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, 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

FRESH CHOPPED PASTA SALAD

Iceberg Lettuce, Tomato, Red Onion, Mushrooms, Bacon, Blue Cheese & Pasta Topped with Grilled Chicken and balsamic vinegar 19

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

CORNED 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, 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

CHIMICHURRI STEAK SANDWICH

Grilled Marinated Steak, Caramelized Onions, Cheddar Cheese, Arugula, Chimichurri Sauce on Fresh Ciabatta Bread, Served with Fries 18

Suggested wine pairing: Kendall-Jackson Chardonnay

BRAISED SHORT RIB

Shiitake Mushrooms, Carmelized Onions, Swiss Cheese, Horseradish Cream, Served on Ciabatta Bread 19

Suggested wine pairing: J. Lohr Cabernet Sauvignon

GRILLED LEMON CHICKEN

Grilled Lemon Chicken, Porchetta Ham, Fontana Cheese, Roasted Peppers, Red Onion, Arugula, Basil Aioli, Served on Ciabatta Bread with Fries 18

BBQ CHUBBY CHICKEN WRAP

Crispy Chicken Tenders, Bacon, Field Greens, Tomato, Cheddar Cheese & Onion Straws, Served with Sweet Potato Fries 18

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

BLACK BEAN BURGER

Homemade Black Bean & Onion Burger with Baby Spinach, Roasted Red Peppers, Cucumbers, and Avocado Aioli on a Multigrain Roll, Served with Sweet Potato Fries 17

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 21

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, Fire-Roasted Tomatoes, Onions, Roasted Red Peppers & Mushrooms, Topped with Blue Cheese Crumbles & Demi-Glace 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

POP'S GUINNESS BEEF STEW

Served with Homemade Irish Soda Bread
SM 15 | LG 19

BRAISED SHORT RIB

Served with Mashed Potato and Garlic Asparagus 27

Suggested wine pairing: Barone Fini Pinot Grigio

BUTTERNUT SQUASH RAVIOLI

Pan-Seared Shrimp and Scallops, Harvest Vegetable Hash, Crispy Prosciutto, Arugula, and Shaved Parmesan with a Frangellico Cream Sauce 29

SUN-DRIED TOMATO CHICKEN

Pan-Seared Chicken in a Creamy Sun Dried Tomato Sauce with Mashed Potato and Toasted Garlic Asparagus 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 • COUSCOUS 7

SIDE SALAD 7 • SIDE KALE CAESAR 8

SIDE WEDGE 9