



## 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

### CORNERD BEEF SANDWICH

Tender Shaved Cornerd 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 Aoili,  
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 Avacado 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 & Cornerd 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

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+