



SOUP

Classic New England clam chowder \$7 • Guinness french onion soup \$8 • Soup du jour \$ PTM

STARTERS

TACOS - chefs choice \$PTM | *FLATBREAD* - chefs choice \$PTM

SMOKEY BLUE OR MIDNIGHT TERIYAKI WINGS 6/\$11•12/\$22

Crispy hickory smoked wings tossed w/ buffalo sauce, blue cheese crumbles, & scallions OR teriyaki marinated wings w/ hoisin glaze

TRUFFLE LOBSTER MAC & CHEESE \$PTM

Creamy cheese sauce infused w/ white & black truffles, tossed w/ lobster meat and twisted noodles

BAVARIAN PRETZEL STICKS \$12

Served w/ whole grain beer cheese sauce

PEI MUSSELS \$15

Sauteed w/ toasted garlic, grape tomatoes, basil, white wine butter broth, & smoked paprika crostinis

SPINACH ARTICHOKE DIP \$13

Topped w/ blended cheese and served w/ house chips & grilled flatbread

HOUSE FRIED POTATO CRISPS \$12

Topped w/ garlic cream sauce, scallions, and blue cheese crumbles

LOADED POTATO KEGS \$13

Bacon, cheddar, and chive potato kegs topped w/ cheddar cheese, bacon, scallions, and a side of sour cream

BACON WRAPPED SCALLOPS \$18

Bacon, whole grain honey mustard glaze & lemon wedge

RHODE ISLAND STUFFIES \$12

Quahogs w/ chorizo sausage, sweet peppers, onions, bread crumb stuffing

CALAMARI \$16

Fried cherry peppers, smoky marinara, toasted garlic cream & lemon wedge

SALADS

TRADITIONAL HOUSE SALAD \$9

Mixed greens, tomatoes, cucumbers, red onion, croutons, house made creamy balsamic dressing

THE WEDGE \$13

Iceberg wedges. blue cheese crumbles, bacon, grape tomatoes, blue cheese dressing

KALE CAESAR \$13

Baby kale, crispy chickpeas, shaved parmesan, roasted garlic caesar dressing

STRAWBERRY SPINACH SALAD \$14

Candied pecans, feta cheese, avocado, red onion, & strawberry poppyseed vinaigrette

MARINATED STEAK & ARUGULA SALAD \$19

Grilled steak, fried egg, smoked cheddar, bacon, fire roasted tomatoes, & caramelized onion vinaigrette

THE COBB \$18

Grilled chicken, grape tomatoes, bacon, blue cheese crumbles, HB egg, smoky onion straws, cucumber, w/ avocado ranch dressing

ADD: GRILLED CHICKEN \$7 • STEAK \$11 • SHRIMP \$10 • SALMON \$9

BURGERS, SANDWICHES, & ENTREES

Substitutional sides: Fries, mashed potato, sweet potato fries \$1, house salad \$2, kale caesar \$4, wedge \$5

WHISKEY BURGER \$14

8oz angus burger w/ homemade Irish whiskey ketchup. Served w/ french fries

BLACK & BLUE BURGER \$15

8oz angus burger blackened w/ cajun spices & topped w/ cashel Irish blue cheese. Served w/ french fries

SALMON BURGER \$16

Pan seared salmon burger w/ field greens, tomato, & a lemon aioli served on a multigrain roll with a side of roasted vegetable cous cous

BLACK BEAN BURGER \$14

Hand crafted black bean & quinoa burger w/ baby spinach, roasted red peppers, cucumbers, & avocado aioli served on multigrain roll w/ a side of roasted vegetable cous cous

HOT DOGS \$12

Two ¼ lb beef hot dogs served on bavarian pretzel rolls & topped w/ whole grain mustard beer cheese sauce. Served w/ french fries

PASTRAMI REUBEN \$16

Swiss cheese, sauerkraut, & thousand island dressing on marble rye. Served w/ sweet potato fries

CORNED BEEF SANDWICH \$15

8oz tender shaved corned beef, swiss cheese, caramelized onions, whole grain mustard on marble rye. Served w/ french fries

BBQ CHUBBY CHICKEN WRAP \$15

Crispy chicken tenders, sweet potato fries, bacon, field greens, tomato, cheddar cheese, & onion straws. Served w/ french fries

ROASTED VEGETABLE WRAP \$14

Butternut squash, zucchini, yellow squash, carrots, red bell peppers, onions, mushrooms, mixed greens, & goat cheese. Served w/ roasted vegetable cous cous

LOBSTER B.L.A.T \$PTM

Hand picked lobster salad, bacon, tomato, avocado, & field greens. Served w/ french fries

TURKEY CLUBHOUSE \$15

Oven roasted turkey, field greens, tomato, avocado, bacon, smoked cheddar, & chipotle mayo served on multigrain roll. Served w/ french fries

CLASSIC COD SANDWICH \$15

Crispy ale battered cod, field greens, tomato, & tarter sauce

SHEPHERDS PIE \$18

A savory blend of beef, corn, carrots, peas, & onions topped w/ cheddar mashed potato crust

BANGERS & MASH \$19

Pork sausages, house mashed potatoes, bachelor baked beans, and onion gravy

MEATLOAF \$18

A blend of veal, ground beef, and corned beef served w/ beef gravy, mashed potato, and vegetable medley

FISH N' CHIPS \$19

Ale battered cod served w/ cole slaw & french fries

STEAK FRITES \$21

Marinated petite filet on a bed of garlic parmesan fries & topped w/ gravy, blue cheese crumbles, & onion straws

PASTA PRIMAVERA \$15

Sauteed zucchini, squash, carrots, asparagus, grape tomatoes, & spinach in a toasted garlic white wine broth w/ angel hair pasta *Add: chicken (\$7) scallops (\$12) grilled shrimp (\$10) salmon (\$9)

NEW YORK STRIP \$29

Char grilled 14oz, mushroom demi glace, house mashed potato, & vegetable medley

BEEF TIP MARSALA \$29

Pan seared filet tips simmered in a creamed marsala demi glace & served on a bed of sweet potato hash & wild mushroom raviolis. Topped w/ arugula & shaved parmesan

CHEFS CHOICE SALMON \$16 (lunch) / \$26 (dinner)

Side Plates: Fries \$6, Sweet potato fries \$7, Mashed potato \$5, Vegetable medley \$6 • Side salad \$6 • Side kale caesar \$7 • Side wedge \$8