

Appetizers

Deep fried cauliflower	7.00	Steamed clams	11.00/doz
Deep fried mushrooms	6.50	Crispy Shrimp Tempura (5) <i>Served with sweet red chili sauce</i>	9.95
Mini tacos (10) <i>Served with salsa and sour cream</i>	8.85	Calamari <i>Rings & tentacles lightly fried And served with our homemade Marinara sauce</i>	8.95
Mac & cheese bites (6)	6.50	Mini pierogis w/ butter & onions (12)	7.95
Mozzarella sticks (5)	6.50	Grilled shrimp scampi (5) <i>Skewered and basted with garlic butter & lemon</i>	9.00
Pizza logs (4) <i>Dough wrapped cheese and pepperoni, deep fried and served with marinara sauce</i>	9.85	Fresh Cut Homemade fries <i>Add cheese sauce</i>	3.50 1.50
Nachos and cheese	4.50	Beer battered fries	4.50
Nachos Grande <i>Nachos covered with taco meat, onions, tomatoes, nacho cheese, jalapeno peppers; served with salsa and sour cream</i>	10.50	Sweet potato fries	5.50
Jumbo Peel 'n' Eat shrimp	8.50/doz	Onion rings <i>Beer battered, thick cut</i>	5.50

Soups & Salads

Soup of the day 3.50 cup 4.50 bowl
Ask your server for today's selection

Homemade French Onion Soup 6.50
Served in a crock with melted provolone cheese

House salad 4.95
*Fresh greens, tomato, red onions,
cucumbers and croutons,
Choice of dressing*

Caesar salad 8.50
*With Caesar dressing, shredded parmesan
cheese and croutons*
Add: grilled chicken strips or crispy fried tenders 3.00
Add: grilled shrimp (4) 5.00
Add: Anchovies 2.00

Grilled Chicken salad 10.50
*Fresh greens, topped with
grilled chicken strips, or crispy fried tender
strips, choice of dressing*

Wedge salad 9.50
*Wedge of iceberg lettuce topped with
crumbled blue cheese, chopped tomatoes,
red onion and bacon*

Tuna salad 10.50
*Fresh greens topped with tuna salad,
American cheese, tomato, red onions,
cucumbers and croutons*

Taco salad 11.00
*Fresh greens with tomatoes, jalapeno peppers
onions, beef taco meat and cheddar cheese,
served in a tortilla bowl, with salsa and
sour cream, choice of dressing*

Buffalo Chicken salad 10.50
*Fresh greens topped with grilled
chicken strips, or crispy fried tender strips,
blue cheese dressing & blue cheese crumbles*

Grilled Shrimp salad 12.50
*Fresh greens topped with
grilled shrimp,
choice of dressing*

Dressings: Italian, French, blue cheese, ranch, thousand island, honey mustard,
oil & vinegar, balsamic vinaigrette, raspberry vinaigrette, and Caesar
Crumbled blue cheese available for \$1.00 (included on wedge salad)

Pasta

Baked manicotti 12.95 Cheese Ravioli 12.95 Spaghetti w/ meatballs 15.95

**Pasta dishes are served with a house salad and garlic bread*

Wings & Pizza

Jumbo Chicken Wings (bone in)*
Large (10) 14.95 Small (5) 8.95



Boneless Wings*
Large 12.95 Small 7.95

** Celery & Blue cheese dressing included*

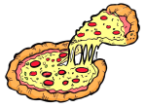
Wing sauces:

hot, mild, barbeque, sweet bourbon, kickin' bourbon, garlic butter, Leroy (BBQ, hot and garlic mix), honey mustard, golden barbeque, sweet teriyaki, sweet red chili, citrus chipotle, garlic parmesan & sweet Asian ginger

Pizza Plain Large 14.95
Pizza Plain Small 8.95

Extra toppings:

2.00 on large 1.00 on small – vegetables
2.50 on large 1.50 on small - meats



Pizza Toppings:

mushrooms, onions, green peppers, pepperoni, sausage, meatballs, garlic, extra cheese, ham, pineapple, anchovies, black olives, bacon

Specialty Pizzas:

3 Cheese White Large 16.95 Small 10.95
Buffalo Chicken Large 18.95 Small 11.95
Grilled Chicken Bacon Ranch Large 18.95 Small 11.95

Gourmet Flatbread

Gourmet Flatbread #1 - Roasted red pepper, portabella mushroom strips, homemade marinara, topped with cheddar and mozzarella cheese 11.50

Gourmet Flatbread #2 – White with garlic, anchovies, cheddar and mozzarella cheese 11.50

Gourmet Flatbread #3 –Pesto sauce, Italian cheese, grilled chicken, roasted red pepper and balsamic glaze 11.50

Gourmet Flatbread #4 – Mild Buffalo sauce, grilled chicken, crumbled bleu cheese, crispy celery 11.50

Hoagies or Wraps



Crispy or Grilled Chicken
w/lettuce, tomato, and ranch dressing 10.95

***French Dip** 11.95
Roast beef w/cheese and side of Au Jus
Add sauteed onions and mushrooms 1.50

***Chicken Parmesan** 11.50
w/mozzarella & marinara

***Meatball Parmesan** 11.95
W/mozzarella & marinara

**Hoagie only*

Chicken Cheese Steak 10.95
Add onions, peppers, mushrooms,
and homemade marinara sauce for 1.50

Crispy Chicken Cordon Bleu 11.95
w/ham, Swiss cheese, honey
mustard, lettuce, tomato

Beef Cheese Steak 11.95
Add onions, peppers, mushrooms,
and homemade marinara sauce for 1.50

Crispy Buffalo Chicken 11.95
Mild sauce w/lettuce, tomato and
blue cheese dressing

*Hoagies and wraps served with choice of chips or homemade fries and a pickle
For beer battered fries, add 1.50; for sweet potato fries or onion rings add 2.50*

Seafood

Sea Scallop Scampi	26.50
<i>Large premium sea scallops in a classic scampi sauce over pasta</i>	
<i>Gluten Free over rice</i>	27.50
Seafood Oreganata	27.50
<i>Whole clams, scallops, and shrimp in an olive oil, oregano, garlic and lemon sauce, served over pasta</i>	
<i>Gluten Free over rice</i>	28.50
Shrimp Scampi	19.50
<i>Large premium shrimp in a classic scampi sauce over pasta</i>	
<i>Gluten free over rice</i>	20.50
Surf 'n' Turf*	45.00
<i>7 oz. broiled lobster tail served with drawn butter and lemon with a</i>	
<i>8 oz. charbroiled, center cut filet mignon*</i>	
Broiled Salmon	18.95
<i>Fillet with bourbon sauce, served over a spinach-onion-garlic medley</i>	
Twin 7 oz. Lobster tails	49.50
<i>Broiled and served with drawn butter and lemon</i>	
Single 7 oz. Lobster tail	31.00
<i>Broiled and served with drawn butter and lemon</i>	

**Dinner entrees served from 4pm
2 pm on Sundays**

Chicken (17.95) or Veal (19.95)

Marsala Sautéed with mushrooms and finished with Marsala wine sauce over pasta or rice

Francaise
Egg dipped and sautéed with white wine, lemon juice, and garlic butter over pasta or rice

Piccata
Sautéed with white wine, lemon juice, butter, and capers over pasta or rice

Parmesan
An all-time favorite, lightly fried and layered with homemade marinara sauce and our house cheese blend, served with pasta

Liver & Pork

Liver with onions	16.95
<i>Add Bacon</i>	2.50
Grilled Pork chops	
<i>Center cut, Hatfield premium chops served with applesauce</i>	
Two 8oz. Chops	22.50
Single 8oz.	15.50

Steaks

Fresh cut Delmonico steak*	32.00
<i>USDA Choice 14 oz. ribeye charbroiled to your liking</i>	
Sirloin Strip Steak*	26.50
<i>USDA Choice 12 oz.</i>	
Filet Mignon*	30.00
<i>USDA Choice 8 oz.</i>	
T-Bone*	31.00
<i>USDA Choice 16 oz.</i>	

Add to any steak:	
<i>Sautéed Onions and mushrooms</i>	2.50
<i>Grilled shrimp scampi (4)</i>	5.00

Fridays / Saturdays / Sundays:
Haddock Fish Fry 14.95
USDA Choice Prime Rib
 (petite, queen or king sizes available)

*Steaks are pre-seasoned with Montreal Steak Seasoning before charbroiling. Please request if you would like without.
 Substitute for potato- beer batter fries add 1.50, sweet potato fries or onion rings add 2.50

All of the above entrees include a house salad, bread, choice of potato & vegetable, or rice (unless served over pasta)

Children's Menu

Chicken nuggets (6) 6.95 Hot Dog on bun 4.50
Served with homemade fries and choice of Ranch dressing or BBQ sauce served with chips

Spaghetti with 1 meatball 8.95

Desserts



New York Style **Cheesecake** with Strawberry Topping 5.50

Chocolate **Peanut Butter Pie** 5.75



Ice Cream Sundae with choice of Chocolate, Strawberry, or Crème de mint 4.50

Ice Cream Chocolate or Vanilla 3.50

Brownie w/Walnuts 3.50 **Brownie w/Walnuts a' la Mode** 5.00



Weekly Menu Specials

Mondays: Clam & Oyster Night

Oysters (May-Nov)

Domestic Draft Pints \$1 Off

Tuesdays: Mexican Night

Quesadillas – Chicken or Beef 8.95

Tacos – Chicken or Beef – Hard or Soft Shell - 3 for 7.95

Corona Bottles \$1 Off Margaritas \$4

Wednesdays: Sliced Prime Night

Sliced Prime Rib French Dip 10.50

On hoagie roll w/ cheese & fries and side of Au Jus

ADD: sautéed onions & mushrooms \$1.50

Domestic Beer Bottles \$1 Off

Thursdays: Steak n' Shrimp Night

Jumbo Peel n' Eat Shrimp – 60 ¢ each

T-Bone 16 oz / Delmonico 14 oz / Strip 12 oz

Add Grilled Shrimp Scampi to Steak for \$4

Glass of House Red Wine \$5.50

Fridays / Saturdays / Sundays:

Haddock Fish Fry 14.95

Prime Rib – USDA Choice

(Available in Petite, Queen and King sizes)

BREAKFAST SATURDAY & SUNDAY 8 TIL 11

The Lodge and outdoor dining pavilion are available for exclusive use private parties and events.

18% gratuity will be added for groups of 6 or more

3.9% credit card fee / cash discount

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses.*

Burgers, Sandwiches, and Baskets

Hamburger (8 oz)	10.95	Jr. Hamburger	8.95
Cheeseburger	11.25	Jr. Cheeseburger	9.25
Bacon cheeseburger	12.95	Jr. Bacon Cheeseburger	10.00
Black 'n' blue burger	12.75	Jr. Black n' Blue Burger	9.75
Black 'n' Blue Bacon Burger	13.95	Jr. Black n' Blue Bacon Burger	10.50

All burgers served with homemade fries or chips, and a pickle

For beer battered fries add \$1.50; for sweet potato fries or onion rings add 2.50

Hot Sandwiches

Corn Beef Rueben	14.95	Turkey Rueben	13.50
Tuna Melt	11.50	Chicken breast – Fried or Grilled	10.50
Grilled Chicken Club	12.95		
Grilled Cheese	4.50	w/tomato	5.00
		w/ham or bacon	7.95

Cold Sandwiches

Turkey Club	12.95	Bacon, Lettuce, Tomato	7.95
Ham & Cheese Club	12.50	Tuna Salad	10.50

Sandwiches served with potato chips, pickle, and lettuce, tomato, onion, where not already included

For homemade fries, add 2.50, for beer battered fries add 3.50, for sweet potato fries or onion rings add 4.50

Open Faced Sandwiches with Gravy – served over toast, with side of homemade fries or mashed potatoes

Turkey with Cranberry Sauce	13.50	Roast Beef with Coleslaw	13.95
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Baskets

Fried Chicken (<i>breast, drum, thigh, wing</i>)	15.95	Chicken Fingers	12.50
Chicken Nuggets (10)	8.95	Fried Scallops	15.95
		Fried Shrimp	12.95

All baskets served with homemade fries and coleslaw.

For beer battered fries, add 1.50; for sweet potato fries or onion rings add 2.50.