

APPETIZERS

BONELESS CHICKEN TENDERLOINS OR BONE-IN JUMBO WINGS

BREADED BONELESS TENDERLOINS OR BONE-IN DEEP FRIED & TOSSED IN CHOICE OF SAUCE: BALSAMIC HONEY & ROASTED GARLIC, CLASSIC BUFFALO, MAI TAI GLAZE, MAPLE BACON BOURBON **17.99**

JUMBO BUFFALO CHICKEN & BLEU CHEESE RANGOONS

DEEP-FRIED WONTON WRAPPERS FILLED WITH MARINATED CHAR-GRILLED CHICKEN & BLEU CHEESE FILLING, WITH BLEU CHEESE DIPPING SAUCE **15.99**

BISTRO NACHOS

HOUSE FRIED, TORTILLA CHIPS LAYERED WITH CHEDDAR CHEESE, JALAPEÑOS, OLIVES, CORN, BLACK BEANS, FRESH PICO, CHIFFONADE LETTUCE, LIME CRÈME FRAICHE AND GUACAMOLE **14.99**

UPGRADE TO SMOKEHOUSE NACHOS

SMOKED PULLED PORK, CARAMELIZED ONIONS AND BBQ SAUCE **+\$5.99**

FRIED GOAT CHEESE

FRESH GOAT CHEESE BLENDED WITH GARLIC AND HERBS, PANKO BREADED AND DEEP FRIED. SERVED WITH CROSTINI AND HONEY DRIZZLE **17.99**

AHI TUNA TARTAR

FINELY DICED, SUSHI-GRADE AHI TUNA, DELICATELY SEASONED WITH A HINT OF SOY AND SESAME, CREAMY AVOCADO, CRISP CUCUMBER, AND A TOUCH OF SPICY SRIRACHA, ALL SERVED ON A BED OF MIXED GREENS **19.99**

MAI TAI SKEWERS

TENDER BEEF AND CHICKEN GRILLED AND FINISHED WITH A DARK RUM PINEAPPLE CHERRY GLAZE SERVED WITH GRILLED PINEAPPLE **18.99**

RHODE ISLAND CALAMARI

CRISPY FRIED RINGS AND TENTACLES, TOSSED WITH ROASTED GRAPE TOMATO, BANANA PEPPERS AND GARLIC **17.99**

MAPLE BACON SCALLOPS

COLOSSAL DIVER SCALLOPS PAN SEARED AND SERVED ON TOAST POINTS WITH MAPLE BACON AIOLI AND PULVERIZED BACON **18.99**

JACK DANIELS STRIPS

CRISPY PANKO FRIED MARINATED CHICKEN TOSSED WITH OUR JACK DANIELS GLAZE AND TOPPED WITH TOASTED SESAME **17.99**

SPINACH ARTICHOKE DIP

CREAMY ARTICHOKE DIP, BABY SPINACH, MOZZARELLA, TRUFFLE & PARMESAN SERVED HOT AND ACCOMPANIED WITH HOUSE FRIED CHIPS **17.99**

BISTRO FRIED PICKLES

GOLDEN CRISPY DILL PICKLE CHIPS TOSSED IN WHITE TRUFFLE OIL, GRATED PARMESAN AND SERVED WITH HERB TRUFFLE AIOLI. **16.99**

THAI CURRY FLATBREAD

TENDER SHRIMP BLENDED WITH SWEET PEPPERS, GARLIC, RED CURRY, AND COCONUT MILK, LAYERED ON GOLDEN-BAKED FLATBREAD AND TOPPED WITH CRISPY ONIONS AND SCALLIONS **18.99**

SMALL BITES 8.99

BRISKET BITES

CHOPPED SMOKED BRISKET, CHEDDAR CHEESE & CARAMELIZED ONIONS IN A CRISPY EGG ROLL WRAP

ZEPPOLI

DEEP FRIED TENDER POCKETS OF FLUFFY, HOUSE PIZZA DOUGH, TOSSED WITH GARLIC BUTTER AND PARMESAN CHEESE AND SERVED WITH MARINARA SAUCE

TERIYAKI GLAZED SHRIMP

SAUTÉED WITH FRESH PINEAPPLE AND OUR STICKY TERIYAKI GLAZE

SOUTHWEST LETTUCE WRAPS GF

CRISPY ROMAINE LEAF PACKED WITH GRILLED CHICKEN, CORN, BLACK BEANS, PICO DE GALLO, FRESH CILANTRO AND CHIPOTLE RANCH

BREADED MOZZARELLA

HOUSE CUT, DEEP FRIED AND SERVED WITH SPICY MARINARA SAUCE

PRETZEL STICKS

BAVARIAN STYLE PRETZEL STICKS SERVED HOT WITH GUINNESS CHEESE FONDUE

CUCUMBER CAPRESE BITES GF

FRESH ENGLISH CUCUMBER TOPPED WITH SEASONED CREAM CHEESE, FRESH BASIL AND BALSAMIC REDUCTION

SANDWICHES

SERVED WITH FRENCH FRIES AND PICKLES UPGRADE TO TRUFFLE FRIES, SWEET POTATO FRIES OR ONION RINGS +3.99 GLUTEN FREE BUN +2.99

BISTRO BURGER

8-OZ CHAR-GRILLED BLACK ANGUS BURGER TOPPED WITH LETTUCE, TOMATO & RED ONIONS ON A TOASTED ARTISAN ROLL **16.99**

JACK DANIELS BURGER

HOUSE GRILLED BLACK ANGUS PATTY TOPPED WITH OUR HOUSE MADE JACK DANIELS GLAZED CARAMELIZED ONION AND MUSHROOMS, CHEDDAR CHEESE AND FRIZZLED ONIONS, SERVED WITH FRIES **19.99**

CALIFORNIA TURKEY CLUB

FRESH SLICED TURKEY, LETTUCE, TOMATO, BACON, AND AVOCADO PILED HIGH ON TEXAS TOAST WITH CRANBERRY MAYO, SERVED WITH KETTLE COOKED POTATO CHIPS **18.99**

FOUR-CHEESE BURGER MELT

8-OZ CHAR-GRILLED BLACK ANGUS BURGER TOPPED WITH AMERICAN, CHEDDAR, SWISS & MOZZARELLA CHEESES PRESSED BETWEEN GRILLED THICK-SLICE SOURDOUGH **18.99**

PARISIAN BURGER

CAST IRON SEARED, FINISHED WITH GARLIC BUTTER AND TRUFFLE OIL, TOPPED WITH FRIED GOAT CHEESE, BALSAMIC AND HONEY. SERVED WITH TRUFFLE FRIES **19.99**

ALL OF OUR ITEMS ARE PREPARED TO ORDER. SOME ITEMS MAY TAKE ADDITIONAL TIME TO PREPARE. PLEASE ASK YOUR SERVER IF YOU HAVE ANY QUESTIONS OR TIME RESTRAINTS.

MASS. LAW REQUIRES US TO INFORM YOU THAT OUR BEEF PRODUCTS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF A FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER IF YOU OR SOMEONE IN YOUR PARTY HAS A FOOD ALLERGY.

SOUPS

ONION SOUP GRATINÉE

CARAMELIZED ONIONS IN A RED WINE BEEF BROTH TOPPED WITH FRENCH BREAD CROUTON & SWISS **8.99**

NEW ENGLAND CLAM CHOWDER

OUR FAMOUS HOMEMADE CREAMY NEW ENGLAND CHOWDER LOADED WITH CLAMS & POTATOES **7.99**

LOBSTER BISQUE

SLOW COOKED LOBSTER STOCK BLENDED WITH JUST THE RIGHT AMOUNT OF LOBSTER MEAT AND CREAM SHERRY **9.99**

CHEF'S SOUP CREATION

BOWL **6.99**

SALADS

ADD: CHICKEN +6.99 STEAK TIPS +12.99 SALMON +13.99 SHRIMP +11.99

GARDEN SALAD GF

CHERRY TOMATOES, CUCUMBERS, PEPPERONCINI PEPPERS, BERMUDA ONIONS, OLIVES, SHREDDED CARROTS & CROUTONS ATOP ICEBERG, ROMAINE & MIXED FIELD GREENS, SERVED WITH YOUR CHOICE OF DRESSING ON THE SIDE **6.99**

CLASSIC CAESAR

A DELICIOUS BLEND OF CRISP ROMAINE, SHAVED PARMESAN & MULTI-GRAIN CROUTONS TOSSED IN OUR HOUSE CAESAR DRESSING, WITH OR WITHOUT ANCHOVIES **REGULAR 7.99 | LARGE 10.99**

ROMAINE WEDGE

CRISP APPLEWOOD-SMOKED BACON, DICED TOMATOES, CUCUMBERS, RED ONIONS, BLEU CHEESE CRUMBLES & CRISPY FRIED RICE NOODLES ATOP A HEART OF ROMAINE WEDGE, SERVED WITH A SIDE OF YOUR CHOICE OF DRESSING **16.99**

CALIFORNIA COBB GF

FRESH CHOPPED ROMAINE WITH DICED CHICKEN, TOMATOES, AVOCADO, CRISP BACON, HARD BOILED EGGS, AND CRUMBLED BLEU CHEESE. SERVED WITH YOUR CHOICE OF DRESSING. **19.99**

SOUTHWESTERN CHICKEN SALAD

BLACKENED CHICKEN ATOP A MIXED GREENS SALAD WITH GRAPE TOMATOES, CUCUMBERS, FIRE-ROASTED CORN, ROASTED RED PEPPERS, BLACK BEANS, JALAPEÑO PEPPERS & CRISPY FRIED TORTILLA CHIPS, WITH CHIPOTLE RANCH **19.99**

AHI TUNA SALAD

SEARED SUSHI-GRADE AHI TUNA ATOP A BED OF MIXED GREENS, ACCOMPANIED BY AVOCADO, CHERRY TOMATOES, CUCUMBER, AND RADISH SLICES, DRIZZLED WITH A TANGY SESAME-GINGER DRESSING, GARNISHED WITH CRISPY WONTON STRIPS AND A SPRINKLE OF BLACK SESAME SEEDS **22.99**

BISTRO PIZZA

HOUSE MADE DOUGH

MARGHERITA

FRESH ALL NATURAL HOUSE MADE MARINARA, MOZZARELLA, FRESH BASIL & TOMATOES **16.99**

SHRIMP SCAMPI PIZZA

HOUSE-STRETCHED DOUGH BAKED WITH GARLIC-MARINATED SHRIMP, GRAPE TOMATOES, MOZZARELLA, AND FRESH BASIL. FINISHED WITH GRATED PARMESAN, BALSAMIC DRIZZLE, AND OLIVE OIL **17.99**

BUFFALO CHICKEN

CRISPY FRIED CHICKEN, CHEDDAR AND BLEU CHEESE CRUMBLES AND CARAMELIZED ONIONS DRIZZLED WITH BUFFALO SAUCE **17.99**

CAPRESE CHICKEN PIZZA

MARINARA, DICED CHICKEN, FRESH BASIL, TOMATO, MOZZARELLA, BALSAMIC REDUCTION. **17.99**

CHICKEN PARMERONI PANINI

GOLDEN CHICKEN PARMESAN TOPPED WITH CRISP PEPPERONI AND MOZZARELLA SANDWICHED BETWEEN BUTTERY GRILLED SOURDOUGH, SERVED WITH PARMESAN FRIES **17.99**

SALMON BLT

CHAR-GRILLED SALMON FILET ON A BUTTER-TOASTED BAGUETTE, PAIRED WITH SEASONED MAYONNAISE AND SERVED ALONGSIDE LEMON PEPPER FRIES **20.99**

CAPRICE CHICKEN PANINI

CHAR-GRILLED BALSAMIC-GLAZED CHICKEN BREAST, BASIL PESTO MAYO, SLICED ROMA TOMATOES & MOZZARELLA PRESSED IN SOURDOUGH **18.99**

SEASIDE MAHI MELT

GRILLED MAHI MAHI FILLET SEASONED TO PERFECTION AND SERVED ON A TOASTED SOUR DOUGH, WITH FONTINA CHEESE, CRISP LETTUCE, JUICY TOMATO SLICES AND ZESTY LIME AIOLI **20.99**

CHICKEN & WAFFLE PANINI

CRISPY FRIED CHICKEN BREAST, MAPLE AIOLI, CRISPY BACON AND AMERICAN CHEESE ON FRESH SWEET CREAM WAFFLES. SERVED WITH MAPLE BACON SEASONED FRIES **19.99**

PASTA

CHOICE OF PENNE, LINGUINE, OR GLUTEN FREE PENNE (+3.99)

PARMIGIANA

TENDER, POUNDED CHICKEN TOPPED WITH MOZZARELLA & MARINARA 19.99

CHICKEN PICATTA

LIGHTLY FLOURED AND EGG BATTERED CHICKEN, PAN SEARED IN A LEMON CAPER WHITE WINE BUTTER SAUCE, FINISHED WITH FRESH BASIL AND SERVED OVER LINGUINI 22.99

ASIAN VEGETABLE STIR FRY

FRESH SEASONAL MIXED VEGETABLES & SESAME SEEDS, SAUTÉED WITH GARLIC, SCALLIONS, AND HOUSE SAUCE TOSSED WITH FRESH LO MEIN NOODLES 16.99
ADD CHICKEN +6.99 ADD TENDERLOIN TIPS +12.99 ADD SHRIMP +11.99

POWERHOUSE BOWL GF

PROTEIN PACKED QUINOA, WILD RICE TOSSED WITH DICED CHICKEN, RED ONIONS, BELL PEPPERS, TOMATOES, BABY SPINACH & TOPPED WITH AVOCADO RANCH AND SCALLIONS 20.99

BURNT END MAC & CHEESE SMOKED IN HOUSE

TENDER TWICE SMOKED BRISKET TOSSED WITH CARAMELIZED ONIONS AND OUR HOUSE ALFREDO WITH A LUSCIOUS BLEND OF CHEDDAR AND AMERICAN CHEESES 21.99

SCAMPI YOUR WAY!

YOUR CHOICE PASTA SAUTÉED WITH GARLIC, GRAPE TOMATO, FRESH BASIL, WHITE WINE BUTTER SAUCE CHICKEN 20.99 SHRIMP 25.99

BLACKENED CHICKEN & CHIPOTLE ALFREDO

CHICKEN BREAST BLACKENED, TOSSED WITH BROCCOLI AND CHIPOTLE ALFREDO & TOPPED WITH PARMESAN 20.99

PAPPARDELLE BOLOGNESE

SLOW SIMMERED BEEF, PORK, AND VEAL IN A RICH RAGU WITH ONION, PEPPER, MUSHROOM AND GARLIC, SERVED ON A BED OF FRESH PAPPARDELLE PASTA WITH SHAVED PARMESAN AND FRESH BASIL 23.99

GRILLED / ROASTED / PAN SEARED

CHICKEN CORDON BLEU

TENDER STUFFED CHICKEN BREAST, WITH THINLY SHAVED PROSCIUTTO AND FRESH MOZZARELLA CHEESE. SERVED OVER SWEET PEA RISOTTO WITH BLUSH VODKA SAUCE 21.99

SMOKEHOUSE MEATLOAF SMOKED IN HOUSE

CHEDDAR AND CARAMELIZED ONION STUFFED BACON WRAPPED MEATLOAF, SMOKED IN-HOUSE AND SERVED WITH SMOKEHOUSE GRAVY, MASHED POTATOES, SEASONAL VEGETABLES AND CORN BREAD 21.99

GRILLED CHICKEN & MUSHROOM FONTINA GF

CHAR-GRILLED CHICKEN BREAST WITH SAUTÉED WILD MUSHROOMS & MELTED FONTINA, SERVED WITH A CREAMY ROASTED GARLIC RISOTTO & SEASONAL VEGETABLES 20.99

LOADED CHICKEN STACKER GF

CHAR-GRILLED CHICKEN BREAST LAYERED WITH PAN-FRIED SHREDDED POTATOES, CRISPY APPLEWOOD SMOKED BACON & BLENDED CHEDDAR & MONTEREY JACK, FINISHED WITH CHOPPED SCALLIONS 21.99

ROAST RACK OF LAMB

BONE IN LAMB RACK PAN SEARED, BRUSHED WITH DIJON MUSTARD, CRUSTED WITH SELECT HERBS AND ROASTED TO PERFECTION. SERVED WITH GARLIC RISOTTO AND SAUTÉED ASPARAGUS 32.99

TURKEY DINNER

TURKEY BREAST, SERVED WITH GARLIC HERB STUFFING, MAPLE GLAZED CARROTS, MASHED POTATOES AND CRANBERRY 19.99

PULLED PORK SHEPHERD'S PIE SMOKED IN HOUSE

HOUSE SMOKED SHREDDED PORK IN TANGY BBQ SAUCE, BAKED EN CASSEROLE WITH ROASTED CORN AND CARAMELIZED ONION MASHED. TOPPED WITH MELTED CHEDDAR AND SERVED WITH GRILLED CORN BREAD 19.99

BISTRO SMOKED RIBS SMOKED IN HOUSE

FALL-OFF THE BONE APPLE WOOD SMOKED HALF RACK OF BABY BACK RIBS, BASTED WITH OUR HOUSE MADE BBQ SAUCE, SERVED WITH FRENCH FRIES AND CORNBREAD 22.99

KATSU CHICKEN

TENDER PANKO BREADED CHICKEN BREAST GLAZED WITH HOUSE SWEET SOY GINGER SAUCE SERVED ON A BED OF GINGER LO MEIN WITH MIXED VEGETABLES 21.99

TRADITIONAL TENDERLOIN TIPS GF

SAUTÉED TENDERLOIN TIPS WITH ONIONS & PEPPERS OVER A BED OF RICE PILAF 23.99

JACK DANIELS TENDERLOIN TIPS

PAN SEARED TENDERLOIN TIPS TOSSED WITH WILD MUSHROOMS AND CARAMEL ONIONS WITH OUR HOUSE MADE SWEET WHISKEY GLAZE & SERVED OVER MASHED POTATO 24.99

BEEF STROGANOFF

HAND TRIMMED TENDERLOIN TIPS, SAUTÉED WITH CARAMELIZED ONIONS AND WILD MUSHROOMS, SIMMERED IN A RICH DEMI GLACE, TOSSED WITH FRESH EGG PARPADELLA, FINISHED WITH SOUR CREAM AND SCALLIONS 23.99

BLACK & BLEU FILET GF

8 OZ CENTER CUT STUFFED WITH BLEU CHEESE, BLACKENED & RUBBED WITH CAJUN SPICES. SERVED ON CARAMELIZED ONION RISOTTO WITH SAUTÉED ASPARAGUS 31.99

ESPRESSO RIBEYE

14 OZ CHOICE COFFEE CRUSTED CHAR-GRILLED CENTER CUT TOPPED WITH ESPRESSO DEMI GLACE AND CRISPY ONIONS, SERVED OVER CARAMELIZED ONION RISOTTO AND ROASTED ASPARAGUS 29.99

SOUTHWEST FLAT IRON

MARINATED FLAT IRON STEAK GRILLED TO PERFECTION, ACCOMPANIED BY ROASTED CORN SALSA, BLACK BEANS, AND AVOCADO SLICES, ALL ON A BED OF MIXED GREENS AND SERVED WITH SMOKY CHIPOTLE AIOLI 25.99

LOADED STEAK STACKER GF

CHAR-GRILLED 10-OZ FLAT-IRON STEAK SLICED THIN ATOP PAN-FRIED SHREDDED POTATOES WITH CRISPY BACON & SMOKED GOUDA ON A HOT IRON PLATTER, FINISHED WITH CHOPPED SCALLIONS 24.99

BEEF WELLINGTON

A CLASSIC FILET MIGNON WRAPPED IN A BUTTERY PUFF PASTRY, WITH MUSHROOM DUXELLE, SERVED WITH A RICH RED WINE DEMI-GLACE, SAUTÉED ASPARAGUS AND WHIPPED MASHED POTATOES 32.99

COWBOY RIBEYE

14 OZ CHOICE RIBEYE, CHARGRILLED ATOP A BED OF SWEET CORN CHEDDAR MASHED POTATOES WITH ONION STRINGS 29.99

SEAFOOD

BEER BATTERED FISH 'N' CHIPS

ATLANTIC HADDOCK FILET COATED IN OUR HOUSE MADE BEER BATTER, SERVED WITH FRIES 19.99

BAKED STUFFED HADDOCK

HADDOCK FILET STUFFED AND ROLLED WITH OUR HOUSE CRAB MEAT STUFFING, SERVED WITH ASPARAGUS AND HOLLANDAISE SAUCE 20.99

SCALLOP AND LOBSTER MASHED GF

RICH BUTTERY MASHED POTATO BLENDED WITH CHOPPED LOBSTER MEAT, AND TOPPED WITH JUMBO PAN SEARED SEA SCALLOPS AND LOBSTER MEAT 30.99

CALIFORNIA HADDOCK

PANKO BREADED HADDOCK FILET TOPPED WITH JUMBO LUMP CRAB MEAT, DICED AVOCADO, PEELED CUCUMBER AND TOBICO AIOLI, SERVED WITH CHOICE OF POTATO AND SEASONAL VEGETABLES 22.99

MAHI MAHI "BANG BANG" GF

PAN SEARED SERVED OVER JASMINE RICE WITH BABY CORN, WATER CHESTNUTS AND BELL PEPPERS WITH SWEET AND SPICY CHILI SAUCE 24.99

PECAN CRUSTED SALMON

PAN SEARED WITH PANKO, MAPLE WHISKEY GLAZE AND SERVED OVER CARAMELIZED ONION RISOTTO AND GRILLED ASPARAGUS 26.99

SEAFOOD DUO

PAN-SEARED MAHI MAHI PAIRED WITH SUCCULENT LOBSTER MEAT IN A LOBSTER SAUCE, SERVED OVER WHIPPED MASHED POTATOES WITH TENDER ASPARAGUS SPEARS 29.99

CEDAR PLANK SALMON GF

CENTER CUT SALMON FILLET, SEASONED AND COOKED ON A CEDAR PLANK. SERVED WITH SAUTÉED ASPARAGUS AND WHIPPED MASH POTATO 25.99

SCALLOP LOBSTER CARBONARA

JUMBO PAN SEARED SEA SCALLOPS, PAIRED WITH CRISPY BACON AND GREEN PEAS IN A RICH PARMESAN SAUCE TOPPED WITH LOBSTER MEAT 30.99

SEAFOOD RISOTTO GF

LUSCIOUS LOBSTER RISOTTO TOPPED WITH JUMBO PAN SEARED SCALLOPS AND COLOSSAL PESTO GRILLED SHRIMP 30.99

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