

Appetizers

Pretzel Bites

With a Cheddar Dipping Sauce 10

Fried Butternut Raviolis

Vermont maple cream sauce & toasted pumpkin seeds 12

Kung Pao Cauliflower

fried tossed in a sweet & spicy korean bbq sauce 11

Scallops Wrapped in Bacon

Tossed in our blackberry glaze 13

Crispy Fried Tortellini Bites

In a herb parmesan breading, tomato dipping sauce 11

Buttermilk Fried Chicken Tender Basket

Tossed in your choice of buffalo, sweet Asian chile, spicy korean or just plain 12

New England Clam Chowder Served in a fresh baked boule bread bowl 9.50

Deep Fried Avocado Wedges

Lightly breaded & served with ranch dipping sauce 12

Chips & Caramelized Onion Dip

A cool french onion sour cream dip & our house fried potato chips 8

Salads

ADD TO ANY SALAD

GRILLED MARINATED SLICED CHICKEN +6 /

STEAK TIP SKEWER +8 / ROASTED SHRIMP +8 /

ATLANTIC SALMON +9

Greek Salad 13

Classic Caesar 10

Raspberry Pecan

Fresh Raspberries, creamy goat cheese, red onion, field greens, candied pecans & Sherry Vinaigrette 14

The Great Bleu

Crisp greens, red onion, bleu cheese crumble, bacon bits, grape tomato, with a balsamic reduction 14

Flat Bread Pizza

Cheese 8 - Pepperoni 9 - Bacon & Onion 12

Honey Sriracha Chicken Pizza

Grilled chicken tossed with our honey sriracha , Bacon, Scallion, Jalapeno 14

Cauliflower Crust available +3

Burgers & More

Served with your choice of salad, french fries or house fried potato chips

Short Rib Quesadilla Shredded short rib, peppers & onion, cheddar cheese rolled into a flatbread 15.5

Grilled Chicken Caesar Wrap On a garlic and herb flatbread 14

8oz Angus Chuck Burger With sharp cheddar cheese, lettuce, tomato & red onion on a grilled brioche bun 13

BLT Avocado Sriracha Burger Bacon, lettuce, tomato, deep fried avocado wedges & sriracha-lime mayo, grilled brioche bun 15

Mac & Cheese Burger Our 8 oz burger topped with tortellini mac & cheese, lettuce & tomato 15

G.F. -Hamburger Bun +2
V-black bean & sweet potato burger +3

Entrees

Pasta Florentine

Sautéed San Marzano tomato with garlic & spinach in a creamy tomato sauce with fresh fettuccine pasta & romano cheese 14
Add Grilled Chicken +6, Steak Tips +8
Jumbo Shrimp +8 Sea Scallops +9

Sweet Asian Glazed Fried Cod

Asian slaw & stir fried ginger vegetable rice 19

Boneless Braised Short Rib

demi glace, garlic mashed potato & a pile of Onion rings 20

Grilled 8oz Filet Mignon

Mashed potato, Asparagus & Cabernet Demi glace 29

Bourbon & Brown Sugar Salmon with Southwestern Rice 21

All entrees served with a soup or salad

Parkerhouse Schrod

cracker crumb crust, mashed potato & vegetable 19

Marinated Steak Tips

One pound of skewered tips topped with peppers & onions with french fries 20
Add 4 crispy fried shrimp +8

Pan Seared Sea Scallop over Creamy Spinach Mushroom Risotto

With crispy bacon bits & asparagus 26

Grilled Salmon & Sweet Pea Risotto

Creamy sweet pea risotto 24

Tortellini Mac & Cheese Casserole

Baked with Monterey & cheddar cheese with a cracker crumb topping 14 - Add Shrimp +8
Shredded Short Rib +8, Smoked Ham +4

Chicken Parmesan

over Fettuccini 18

House Favorites

Sea Scallops & Butternut Ravioli

Over Vermont maple cream sauce, roasted butternut squash & pumpkin seeds 26

Chicken Saltimbocca

Our version of a classic - fried chicken baked with mozzarella & topped with sautéed mushrooms & smoked ham in a Madeira sage demi with mashed potato & vegetable 19

Buttermilk Fried Chicken

Served with classic supreme gravy, mashed potato & vegetable 18

Chicken Prosciutto De Parma

With sautéed spinach, shaved prosciutto & melted mozzarella cheese 20

Fettuccini Bolognese

Fresh ground veal, beef and sweet Italian sausage simmered with San Marzano tomatoes, garlic and onion with splash of sweet cream 20

Tonight's Specials

Please ask your server

Wine - Beer

Sparkling

Santa Marina Prosecco 7 - 25

La Marco Prosecco Split 8 - 25

Wycliff Champagne 25

Korbel Brut Champagne 35

Chloe Prosecco 20

White

Citra Pinot Grigio 9 - 29

Kim Crawford Sauvignon Blanc 34

Diora Chardonnay 10 - 34

Frei Brothers Reserve Chardonnay 37

Cambria Chardonnay 45

La Creama Chardonnay 46

Red

Julia James Pinot Noir 9 - 30

Contour Pinot Noir 9 - 30

Rock & Vine Cabernet Sauvignon 12- 40

Louis Martini Cabernet Sauvignon 10.25 - 34

Sling Shot Cabernet Sauvignon 35

DaVinci Chianti 10 - 33

Alamos Malbec 9 - 30

Trapiche Oak Cast Melbec 33

Santa Cristina Toscano Sangiovese 9 - 30

Apothic Dark Red Blend 9 - 30

Bud Light Lime

Budweiser–Bud Light

Miller Light

Coors Light

Mich Ultra

Sam Adams

O'Douls

Bass

Corona

Pacifico

Stella Artois

Yuengling

Heineken

Amstel Light

Sam Adams Summer

Bud Light Seltzer

Harpoon IPA

Switchback IPA

Wachusett Wally IPA

Clown Shoes Rainbows are Real - Hazy IPA

603 IPA

Stoney Creek Cranky IPA

Connecticut Valley Let's Fly Away IPA

Before placing your order please inform your server if you or any members of your party has a food allergy. Not all ingredients are listed.
Consuming raw or undercooked meats may increase your risk of food borne illness, especially if have certain conditions.