

Appetizers

Steamed Clams

Mid neck clams served with a side of drawn butter \$8.25

Garlic Knots

Fresh baked knotted dough with seasoned garlic butter topped with Romano and Parmesan cheeses. Served with a side of marinara for dipping \$6

Buffalo Chicken Wings

Our local tradition, fried crisp and tossed in mild, medium, hot, barbecue or boss sauce
Served with blue cheese and celery sticks \$5.50 (6), \$7.75 (10), \$14.50 (20), \$29 (50)

Skewered Shrimp

Grilled shrimp with drawn butter, a great addition to any entrée \$5

Tex- Mex Chili Fries

French fries topped with our Tex-Mex chili, cheddar cheese sauce and green onion \$6

Sausage Dip

A zesty blend of seasonings, sausage and parmesan cheese, served with crackers for dipping \$7

Potato Skins \$7.25 Chicken Fingers \$7 Mozzarella sticks \$6.25 Onion Rings \$4.50

Soups

French Onion Soup

Caramelized onions simmered in a hearty broth with croutons and mozzarella cheese
\$3.50 cup \$5.25 bowl

Tex-Mex Chili

Ground beef with diced onion, sweet bell peppers, kidney beans, and minced chilies
in a smoky tomato sauce \$3.50 cup, \$5.25 bowl
Add cheddar cheese and chopped onion to your chili \$.75

Lobster Bisque

Rich and creamy lobster soup \$4.50 cup \$6.25 bowl

New England Clam Chowder

Traditional Northeastern chowder full of chopped clams and vegetables
\$3.50 cup \$5.25 bowl

Add soup to any entrée for \$2 (\$3 for Lobster Bisque) \$4 bowl (\$5 for Lobster Bisque)

The Land

Chicken Parmesan

Parmesan breaded cutlets over pasta with tomato sauce and melted mozzarella cheese \$12.75

Braised Beef Marsala

Slow roasted beef, pan seared with button mushrooms and served with a marsala sauce \$15.95

Stuffed Chicken

Panko crusted breaded and baked chicken breast stuffed with spinach, bacon and mozzarella cheese. Served with a roasted red pepper and tomato cream sauce \$13.95

NY Strip Steak

Trimmed 8 oz strip seasoned with cracked pepper and grilled to temperature \$13.25

Spaghetti and Meatballs

A traditional favorite, topped with our homemade sauce \$12

Accompany your steak with sautéed Portobello mushrooms \$2.25

The Sea

Cedar Salmon

Atlantic salmon steak rubbed with smoked spices, oven roasted on a cedar plank then finished with a chipotle barbeque glaze \$14

Haddock Almondine

Broiled in chardonnay with toasted almonds, parsley and butter \$12

Sea Scallops

Pan seared scallops served with drawn butter \$16

North Atlantic Fish Fry

Wild caught haddock fillet beer battered or breaded and fried crisp, served with coleslaw
\$10.50 full \$8.50 petite

The Captains Quartette

Seared sea scallops, shrimp, tender lobster and crab meat tossed with pasta, sautéed spinach and grape tomato in a scampi style lemon wine sauce \$18

Parmesan Haddock

Broiled fillet crusted with parmesan cheese and bread crumb, plated with basil pesto \$13

Unpaired entrées receive a daily vegetable and potato preference, choose from:

Baked, twice baked, homemade mashed, French fries, Mac and cheese or substitute onion rings for \$1.99

Add a garden salad to any entrée for \$2

Lemon balsamic vinaigrette, Italian herb Vinaigrette, Ranch, Parmesan Pepper, French or Blue cheese dressings
(\$.75 extra for blue cheese)

Salads

Garden Vegetable Salad

Crisp romaine and iceberg lettuce, grape tomato, sliced cucumber, bell pepper and onion with crunchy croutons \$3

Grilled Salad

A generous garden vegetable salad topped with grilled chicken \$9 or strip steak \$12.95

Lemon balsamic vinaigrette, Italian herb vinaigrette, buttermilk ranch, parmesan pepper, French and blue cheese dressing for salads.

(Extra \$.75 for blue cheese)

BNI favorites

Smoked Bacon and American Burger

½ lb beef patty with apple wood smoked bacon and American cheese on toasted garlic French bread with crisp lettuce, sliced tomato, onion and mayonnaise \$9.50

The Big Blue

½ lb. beef patty with smoked bacon and crumbly blue cheese on garlic toasted French bread with sliced tomato, lettuce, mayo and onion \$9.50

Bella Burger

½ lb. beef patty topped with Swiss cheese and sautéed portabella mushrooms on garlic toasted French bread \$9.50

Chicken Grinder

Grilled boneless breast on toasted French bread with smoked bacon, provolone cheese, sliced tomato, lettuce and mayonnaise \$8.25

French Dip

Warmed roast beef on toasted French bread with beef au jus \$8.95
Add sautéed onion, peppers and melted mozzarella cheese \$2

American Cheeseburger

6 oz traditional cheeseburger on a toasted hard roll \$7.50

Mile High Hot Turkey

Layers of turkey, homemade stuffing, and mashed potatoes piled high and smothered with gravy (We roast the turkey here!) \$11.95

Beef on Weck

Warmed roast beef on a traditional kimmelweck roll with horseradish on side \$7.50

Delmonico Steak Hoagie

Seasoned and grilled to temperature, served on garlic toasted French bread \$9.95
Add sautéed onions, peppers and mozzarella cheese for \$2

Portobello Hero

Roasted red peppers and Portobello mushrooms topped with melted provolone cheese on toasted French bread with sliced tomato, lettuce and balsamic vinaigrette \$8.95

Previously listed options are paired with your choice of:

Baked, twice baked, homemade mashed, French fries, Mac and cheese or vegetables, substitute onion rings for \$1.99