



Dinner Menu

Curated by Executive Chef Patrick Connell

STARTERS

Wings or Tenders \$15

One pound served with your choice of Buffalo, BBQ, Buffalo, Thai Peanut, Thai Chili or Garlic Parmesan served with Ranch or Blue Cheese with crudite

Jumbo Pretzel \$13

Served with beer cheese and bourbon pub mustard OR cinnamon sugar, chocolate and caramel sauce

Arancini \$9

Spicy andouille sausage and smoked gouda cheese rolled in a thyme Arborio rice, deep fried and finished with a maple Dijon sauce

Brussels \$12

Roasted Brussel sprouts tossed with apples, rosemary and toasted almonds drizzled with an apple cider reduction and served with a blue cheese mousse

Scallops & Bacon \$18

Seared scallops topped with candied bacon on a bed of creamed corn

Calamari \$16

New England Calamari: tossed in white wine, butter, garlic, and banana peppers served with marinara sauce

Thai Style Calamari: tossed in Thai peanut sauce with a cilantro aioli

Short Rib Sliders \$11

Braised beef short rib, crispy potato chips, and truffle aioli

SALADS

Protein Selections:

Chicken \$6 | 8 Shrimp \$10 | Turkey \$5
Salmon \$10 | Scallops \$10 | Steak Tips \$10

Cobb Salad \$16

Mixed greens, house roasted turkey, sliced tomato medley, pickled red onion, chopped bacon and a hardboiled egg with creamy avocado ranch dressing

Spinach Salad \$16

Spinach, raisins, goat cheese, roasted sweet potato and candied pecans topped with a warm caramelized onion, mushroom and pancetta vinaigrette

Garden Salad \$11

Mixed greens, cucumbers, tomatoes, carrots, peppers and pickled red onion with balsamic vinaigrette

Caesar Salad \$11

Crisp Romaine lettuce tossed in a creamy house made Caesar dressing, garlic croutons and shaved parmesan

SOUPS

Bread Bowl +\$4

Enjoy a bowl of soup in a warm bread bowl

New England Clam Chowder

Cup \$6 | Bowl \$9

Chili Cup \$6 | Bowl \$9

Served with a medley of cheese and tortilla chips

Chicken and Vegetable Soup

Adobo chicken and garden vegetables with jasmine rice

Cup \$6 | Bowl \$9

DESSERTS

Cannolis \$8

Peach Cobbler \$7

Chocolate Tower Cake \$16

PIZZAS

Gluten free cauliflower crust +\$4

Margherita \$14

Medley of Italian cheese, fresh mozzarella, roma tomatoes with a basil pistou spread and finished with a balsamic drizzle

Fig & Prosciutto \$15

Black mission fig, cheese medley, caramelized onions, prosciutto, baby arugula and finished with a balsamic drizzle

Steak & Cheese \$18

Seasoned shaved steak, onions, mushrooms, peppers and a medley of Italian cheese

Bolognese Pizza \$18

Chef's signature veal, beef and pork Italian meat ragout sauce topped with ricotta cheese

BBQ Chicken \$16

Grilled chicken, Italian cheese medley, BBQ sauce, chopped bacon and red onion

Pepperoni \$15

House pizza sauce, jumbo pepperoni and medley of Italian cheese

TASTE OF ITALY

Chicken Pomodoro \$24

Your choice of grilled or panko and herb crusted chicken breast baked with an Italian cheese medley and served over a bed of mezz rigatoni in a blush sauce

Chicken Marsala \$22

Lightly floured chicken breast, sauteed shallots, sage, mushrooms and apples finished in a marsala wine demi-glace with mashed potatoes and vegetable medley

Signature Bolognese \$24

Chef's signature veal, beef and pork Italian ragout sauce, pappardelle, fresh parsley, evoo and shaved parmesan

Lobster & Scallop Risotto \$32

Shitake mushroom and basil pistou risotto finished with lobster and topped with blistered tomatoes, grilled asparagus and sea scallops

CLASSICS

Braised Short Ribs \$28

House braised beef served with cheddar mashed potatoes, vegetable medley and topped with housemade potato crisps.

Pork Osso Bucco \$26

Five hour braised pork shank served with roasted sweet potatoes, bacon brussels sprouts and finished in pan dripping gravy

Harvest Salmon \$24

Grilled salmon filet topped with a savory dijonaise with chipotle sweet potatoes and apple beet puree

Fish & Chips \$20

Your choice of baked or fried haddock filet served with fries, house tartar and coleslaw

Mozambique \$24

Your choice of shrimp or chicken, Mozambique sauce, white rice, and French fries (+\$4 for shrimp)

Steak Tips \$28

Tenderloin steak tips grilled to your liking topped with bourbon glaze and served with mashed potatoes and vegetable medley. Sub bourbon glaze for sweet onion jam and goat cheese (+\$4)

HANDFULS

All served with a pickle and your choice of house chips, French fries, dressed greens, onion rings (+\$2), truffle fries (+\$2), or sweet potato fries (+\$2)

Warm Harvest Turkey \$15

House turkey breast, sliced apples, arugula, gouda, bacon and cran-mayo on sliced bread

Fish Sandwich \$16

Beer battered haddock fillet with house tartar sauce, parmesan cheese, lettuce and tomato

Golden Fever \$16

Your choice of grilled or crispy chicken breast served with lettuce, tomato, pickle chips and sweet and spicy sauce on a brioche bun

BYO Burger \$16

Choice of premium half pound burger blend, turkey patty or vegetable patty cooked to your liking with lettuce, tomato and onion on a toasted bun

Add \$1 each: caramelized onions, mushrooms, peppers
Add \$2 each: American cheese, Cheddar cheese, Swiss Cheese, 3 crispy bacon strips

Drink Menu

SPECIALTY COCKTAILS

- Apple Cider Bourbon** \$14
Bulleit bourbon, sweet vermouth, apple cider, lemon juice and dash of orange bitters
- Hillside Lemonade** \$9
Choice of flavored vodka & Simply lemonade
- Ray Of Sunshine** \$12
Giroc coconut vodka & Simply blueberry lemonade
- Sandwedge Punch** \$12
Blue Chair coconut rum, Blue Chair banana rum, pineapple juice & topped with Goslings dark rum
- Mai Tai** \$12
Home made Mai Tai mix, orange juice, pineapple juice, splash of grenadine & topped with Goslings dark rum
- Gin Gimme** \$12
Bombay Sapphire gin, Chambord & tonic water
- Caddie-Lac Margarita** \$14
Patron Silver, Cointreau, sour mix, orange juice & Grand mariner floater

SPECIALTY MARTINIS

- Crème Brûlée Martini** \$15
Smirnoff vanilla vodka, Baileys Irish cream and white chocolate liqueur & rimmed with caramel sauce
- Chocolate Martini** \$13
Smirnoff vanilla vodka, Mozart chocolate liqueur, Frangelico & garnished with a chocolate drizzle
- Espresso Martini** \$13
Smirnoff vanilla vodka, Baileys Irish Cream, Kahlua & cold brew espresso & topped with espresso beans
- Hillside Cosmo** \$14
Ketel One vodka, Cointreau, fresh squeezed lime & splash of cranberry
- Tavern Lemon Drop Martini** \$14
Kettle One Citron vodka, fresh squeezed lemon, garnished with a sugar rim
- Peach Ring-Tini** \$11
Mango vodka, peach schnapps, pineapple juice & splash of cranberry
- Salted Caramel Martini** \$14
Smirnoff Carmel vodka, Bailey's Salted Caramel Liqueur, white & dark Crème de Cocoa & garnished with caramel & sea salt rim
- Toasted Smoes Martini** \$14
Smirnoff Vanilla vodka, Bailey's Irish Cream, White Crème de Cocoa with a graham cracker rim & topped with a toasted marshmallow
- Hot & Dirty Martini** \$12
Kettle One Vodka, olive juice & banana pepper juice

Draft Beer

Please ask your server for the selections we have on tap

Cans

- Highnoons \$8
White Claw \$7
White Claw Vodka & Soda \$8
Links Drink \$8
Sam Adams Just The Haze (n/a) \$6

Bottles

- Budweiser \$5 Bud Lite \$5
Coors Lite \$5 Corona \$6
Corona Lite \$6 Mich Ultra \$5
Miller Liter \$5 Heineken \$6

WINE LIST

WHITE

- Two Vines Chardonnay \$8/\$30
Costal Ridge White Zinfandel \$7/\$26
Josh Pinot Grigio \$10/\$32
Kendall Jackson Chardonnay \$11/\$36
Oyster Bay Sauvignon Blanc \$9/\$32
Reunite Moscato \$9/\$30
Fonatevecchia Verdicchio \$10/\$32
Whispering Angel Rose \$10/\$30

RED

- Two Vines Cabernet \$8/\$30
Two Vines Merlot \$8/\$30
1924 Cabernet \$10/\$32
Murphy Goode Pinot Nior \$12/\$36
Red Diamond Melbac \$11/\$32
Red Diamond Merlot \$11/\$32
Four Vines Red Zinfandel \$8/\$28

Sangria

- Red Sangria**
Glass \$9 / Pitcher \$30
- White Sangria**
Glass \$9 / Pitcher \$30

- Rose Sangria**
Glass \$11 / Pitcher \$35
- Caramel Apple Sangria**
Glass \$11 / Pitcher \$35

Sparkling

- Ruffino Splits \$9
Wycliff Champagne \$7/\$26