



# 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

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

## SPECIALTY MARTINIS

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

## Bottles

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

## 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

## 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
Fontevacqua Verdicchio	\$10/\$32
Whispering Angel Rose	\$10/\$30

### RED

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

## Sangria

<b>Red Sangria</b>
Glass \$9 / Pitcher \$30
<b>White Sangria</b>
Glass \$9 / Pitcher \$30

<b>Rose Sangria</b>
Glass \$11 / Pitcher \$35
<b>Caramel Apple Sangria</b>
Glass \$11 / Pitcher \$35

## Sparkling

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