



# Lunch Menu

Curated by Executive Chef Patrick Connell

## STARTERS

### Wings or Tenders \$16

One pound served with your choice of Buffalo, BBQ, Buffaque, Thai Peanut, Thai Chili, Honey Sriracha or Garlic Parmesan served with Ranch or Blue Cheese with crudité

### Jumbo Pretzel \$13

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

### Ahi Tuna Nachos \$18

Spicy tamari marinated tuna, tropical salsa, guacamole and crispy wontons

### Grilled Clams Casino \$16

Eight grilled local littlenecks, smoked bacon brioche crumb chorizo red pepper sauce

### New England Calamari \$16

Tossed in white wine, butter, garlic, and banana peppers served with marinara sauce

### Thai Calamari \$17

Tossed in Thai peanut sauce with a cilantro aioli and scallions

### Tiki Sweet Corn \$10

Grilled sweet corn off the cobb topped with Monetary cheese underlined with smoky spiced street corn sauce

### Signature sticky ribs \$18

Five crispy ribs coated with a sweet and spicy sauce and served with jicama apple slaw

## SALADS

#### Protein Selections:

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

### Asian Chopped Salad \$16

All natural grilled chicken, power salad blend, julienned carrots, peppers and cucumbers tossed in a Thai peanut dressing

### Hillside Garden \$12

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

### Boston Bib & Corn \$14

Boston bib lettuce, bell pepper, heirloom tomato, grilled corn, sunflower seeds, herb ricotta and mango pulp vinaigrette

### Caesar Salad \$12

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

## HOUSE SOUPS

### New England Clam Chowder

Cup \$6 | Bowl \$9

### Chicken and Vegetable Soup

Adobo chicken and garden vegetables with jasmine rice

Cup \$6 | Bowl \$9

## PIZZAS

Gluten free cauliflower crust +\$5

### Margherita \$15

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

### 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

### Cheese \$14

House pizza sauce and medley of Italian cheese

## HANDFULS

All served with a pickle and your choice of house chips, French fries, dressed greens, onion rings (+\$3), truffle fries (+\$3) or sweet potato fries (+\$3)

### 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

### Turkey Club \$15

House-roasted turkey breast with lettuce, tomato, crispy bacon, and mayonnaise, sandwiched between your choice of three thick slices of bread or wrap

### BLT \$15

Five crispy bacon strips, lettuce, tomato, and mayonnaise sandwiched between your choice of bread

### Tuna Salad \$13

A homemade salad mixed with celery and spices, served on your choice of bread or wrap, with lettuce and tomato

### Saugy's Hot Dogs \$12

Two grilled hot dogs served with toasted buns and chopped onions upon request

### Chicken Salad \$13

A homemade salad mixed with celery and spices, served on your choice of bread or wrap, with lettuce and tomato

### Salmon BLT \$18

A salmon fillet, smoked bacon, spinach, and tomato pesto aioli wrapped in a warm tortilla of your choice: white, wheat, or spinach

### Signature Lobster Roll \$25

Five ounces local lobster meat, citrus old bay aioli, diced celery and shredded lettuce on a Coney Island roll

### 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

### Fish & Chips \$20

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

## DESSERTS

### Cannolis \$8

### Seasonal Slice of Pie \$7

### Chocolate Tower Cake \$16

### Carmel Cheesecake \$8



# Drink Menu

## SPECIALTY COCKTAILS

### Peachy Keen Bourbon Dream \$14

Bulleit bourbon, sweet peach iced tea and sprig of mint for garnish

### Hillside Lemonade \$9

Choice of flavored vodka & Simply lemonade

### Ray Of Sunshine \$12

Cîroc coconut vodka & Simply blueberry lemonade

### Sandwedge Punch \$12

Blue Chair coconut rum, Blue Chair banana rum, pineapple juice & topped with Goslings dark rum

### Coconut Margarita \$12

1800 Coconut Tequila, lime juice, cream of coconut, and Cointreau, served with a delightful coconut rim

### Mai Tai \$12

Home made Mai Tai mix, orange juice, pineapple juice, splash of grenadine & topped with Goslings dark rum

### Caddie-Lac Margarita \$14

Patron Silver, Cointreau, sour mix, orange juice & Grand mariner floater

## SPECIALTY MARTINIS

### Pistachio Martini \$14

Crafted with amaretto, blue curacao, vanilla vodka, and Baileys, finished with a sprinkling of pistachio crumbs on top.

### Chocolate Martini \$13

Smirnoff vanilla vodka, chocolate liqueur, Frangelico & garnished with a chocolate drizzle

### Espresso Martini \$14

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

### Lemon Drop Martini \$14

Ketel One Citron vodka, fresh squeezed lemon, garnished with a sugar rim

### Peach Ring-Tini \$12

Mango vodka, peach schnapps, pineapple juice & splash of cranberry

### Salted Caramel Martini \$14

Smirnoff Caramel vodka, Bailey's Salted Caramel Liqueur, white & dark Crème de Cocoa & garnished with caramel & sea salt rim

## Cans

High Noons	\$8
White Claw	\$8
Links Drink	\$8
Blue Moon	\$8
Whalers Rise	\$8
Whalers Muse	\$8
Guinness	\$8
Athletic Golden Ale (n/a)	\$6
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 Lite	\$5	Heineken	\$6

## Drafts

Inquire with your server to explore our variety of draft beers available.

## WINE LIST

### WHITE

Josh Pinot Grigo	\$11/\$32
Rapaura Sauvignon Blanc	\$9/\$29
Coastal Ridge White Zinfandel	\$8/\$28
Kendall Jackson Chardonnay	\$11/\$36
Oyster Bay Sauvignon Blanc	\$11/\$32
EOS Moscato	\$9/\$29
Whispering Angel Rose	\$10/\$30
Mirassou Chardonnay	\$9/\$29
Salvalai Pinot Grigio	\$9/\$29

### RED

Cannonball Cabernet	\$11/\$30
Rickshaw Pinot Noir	\$9/\$29
Cannonball Merlot	\$11/\$30
Angels & Cowboys Proprietary Red	\$10/\$30
Red Diamond Malbec	\$11/\$30
Murphy Goode Pinot Noir	\$12/\$32
Red Diamond Merlot	\$11/\$30

## Sangria

### Red Sangria

Glass \$9 / Pitcher \$30

### White Sangria

Glass \$9 / Pitcher \$30

### Watermelon

Glass \$11 / Pitcher \$35

### Strawberry

Glass \$11 / Pitcher \$35

## Sparkling

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