

## STARTERS

### CHICKEN WINGS

Jumbo chicken wings tossed in Buffalo or East meets West sauce served with bleu cheese dressing, celery & carrots sticks  
8 wings \$11.99 Boneless \$10.99

### PORTUGUESE CHILI

Our Award winning chili topped with melted cheddar jack cheese served with nacho chips \$6.99

### CHILI NACHOS GRANDE

Tortilla chips piled high, topped with award winning chili, melted cheddar jack cheese & sour cream served with side of salsa \$10.99

### BUFFALO CHICKEN NACHOS

Tortilla chips piled high, melted cheddar jack cheese, topped with boneless chicken tossed in Franks Red Hot served with a side of salsa & sour cream \$10.99

### FRIED SHRIMP\*

Deep fried until golden brown served with tartar sauce or cocktail sauce \$10.99

### FRIED CALAMARI\*

Crispy calamari served traditionally with pepper rings & side of marinara \$9.99

### NEW ENGLAND CLAM CAKES\*

Six clam cakes deep fried to a golden brown served with tartar sauce \$8.99

### BAKED STUFFIE\*

A New England specialty! Chopped clams, Chourico, celery, peppers & onions stuffed & baked in its own shell with garlic butter \$4.50

### DEEP FRIED PICKLE SPEARS

Crisp breaded pickle spears served with Ranch dressing & cole slaw \$7.99

### BACON & CHEDDAR SIDE WINDER FRIES

Deep fried beer battered fries topped with bacon & cheddar jack cheese \$6.99

### ONION RINGS

Large home style onion rings served with BBQ sauce \$7.99

### CHOWDER COMBOS\*

Stuffie & Chowder OR  
3 clam cakes & chowder \$8.99

## SOUPS

### RHODE ISLAND CHOWDER\*

Clear broth full of potatoes & clams  
\$3.99 cup/ \$4.99 bowl

### CREAMY NEW ENGLAND CHOWDER\*

Creamy chowder full of clams & potatoes  
\$4.99 cup/ \$5.99 bowl

### FRENCH ONION AU GRATIN

Beef broth simmered with onions then baked with Swiss & Parmesan Cheese \$5.99 crock

## SALADS

### GARDEN SALAD

Our house blend of Iceberg & Romain, tomato, cucumbers, croutons & red onion served with your choice of dressing \$6.99

### CAESAR SALAD

Cold & crisp romaine lettuce with shaved parmesan cheese, croutons & creamy Caesar dressing \$6.99

### GREEK SALAD

Romaine lettuce, tomatoes, red onion, feta cheese, Kalamata olives with tangy Greek dressing \$8.99

### CHEF SALAD

Our house blend of Iceberg & Romain, ham, roast beef, turkey, Swiss or American cheese, tomato, cucumber, red onion & hard boiled egg with choice of dressing \$12.99

### SIDE SALAD

GARDEN OR CAESAR \$5.50  
GREEK \$6.50

### TOP YOUR SALAD – ADD

Grilled chicken \$3.99  
Boneless Buffalo chicken \$3.99  
Fillet of Salmon \$7.99  
Fried or grilled shrimp \$7.99  
Willow Tree Chicken Salad \$3.99  
Tuna Salad \$3.99

### DRESSING

Thousand Island, Bleu Cheese, Ranch, Balsamic Vinaigrette, French, Honey Mustard, Oil & Vinegar

*\* Consumption of raw or under-cooked foods of animal origin will increase your risk of food borne illness. Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked. It is the consumer's responsibility to notify staff of any food allergies prior to ordering.*

## BURGERS

*Our premium burger is served on a brioche roll with, lettuce, tomato, a dill pickle, (choice of cheese) & side of fries*

<p><b>CHEESEBURGER*</b> \$9.99</p> <p><b>BACON CHEESEBURGER*</b> \$10.99</p> <p><b>BACON, MUSHROOM CHEESEBURGER*</b> \$11.99</p>
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## SANDWICHES

*All sandwiches are served with a dill pickle spear & choice of fries or potato chips*

### PHILLY CHEESE STEAK

Tender shaved steak with melted American cheese served on a grinder roll  
\$10.99

### FISH SANDWICH\*

Lightly battered cod fillet, American cheese, lettuce & tomato on a grilled brioche roll  
\$10.99

### CHICKEN SANDWICH\*

Chicken breast grilled & served on a freshly baked roll with lettuce, tomato & mayonnaise  
\$10.99

### REUBEN

Corned beef with melted Swiss cheese, sauerkraut & Thousand Island dressing on grilled rye bread  
\$10.99

### POT ROAST SANDWICH

Fork tender pot roast with melted American cheese on a freshly baked roll served with a side of au jus  
\$12.99

### TUNA MELT

White Albacore tuna with melted American cheese on grilled rye bread  
\$9.99

### BOAR'S HEAD TURKEY CLUB

Sliced turkey with bacon, lettuce, tomato & mayonnaise on your choice of bread  
\$11.99

### JUMBO BLT

Double bacon, lettuce, tomato & mayonnaise on a grilled grinder roll  
\$9.99

### BOAR'S HEAD PREMIUM DELI CHOICES

Sliced turkey, ham, tuna salad, chicken salad, corned beef, or roast beef on white, wheat or rye bread  
\$9.99

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# ENTREES

*All entrees served with your choice of fries, mashed or baked potato,  
rice & vegetable or cole slaw.*

## CAJUN BLACKENED CHICKEN\*

Pan seared chicken breast dredged in spicy Cajun seasonings  
\$12.99

## FRIED OR GRILLED SHRIMP PLATTER\*

Deep fried or grilled shrimp  
\$16.99

## FILLET OF SALMON\*

Pan seared fresh Atlantic salmon  
\$15.99

## BAKED ATLANTIC COD\*

Fresh Atlantic cod baked in white wine & butter topped with cracker crumbs  
\$16.99

## FISH & CHIPS\*

A house favorite! Lightly battered and deep fried fresh cod fillet  
\$15.99

## POT ROAST DINNER

Fork tender pot roast served with mashed potatoes & vegetable medley  
\$15.99

## CHAR GRILLED SIRLOIN\*

12 oz center cut sirloin grilled to your liking  
\$18.99

Make it a surf & turf – add grilled or fried shrimp  
\$24.99

## CHICKEN PARMESAN\*

Boneless chicken breast encrusted with Italian bread crumbs, pan seared & topped with  
marinara sauce & parmesan cheese  
\$12.99

## GRILLED STEAK TIPS\*

Tender grilled steak tips with rosemary mushroom demi-glace  
\$15.99

## POPCORN COD BITES\*

Bite size deep fried Atlantic cod  
\$10.99

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