

# starters

[GF] Gluten Free | [M] Can Be Modified to GF | [V] Vegetarian

SPINACH ARTICHOKE DIP [M | V]: Baby Spinach + Artichokes + Alfredo + Garlic + Grilled Pita \$11

FRIED PICKLES [V]: Spicy Breaded Pickle Chips + Ranch \$9

CLUB CHIPS [GF | V]: House Chips + Balsamic Vinaigrette + Crumbly Blue + Scallions \$10

LOADED FRIES [GF]: House Cut + Cheddar + Mozzarella + Bacon + Scallions + Ranch \$10

STUFFED TATER TOTS [GF]: House Made + Cheddar + Bacon + Chives + Sour Cream \$10

PRETZELS [V]: Pretzel Sticks + Cheese Sauce \$9

ONION RINGS [V]: Battered + BBQ \$8.50

MOZZARELLA WEDGES: House Made + Red Sauce \$9.50

MEATBALL: Hand Made + 10oz + Ricotta + Red Sauce + Garlic Crostini \$11

CHICKEN WING DIP [GF]: Grilled Chicken + Frank's Red Hot + House Creamy Bleu + Mozzarella + Tortillas \$11

STUFFED MUSHROOMS: Costanza's Italian Sausage + Parmesan + Bread Crumbs \$9

CHICKEN QUESADILLA: Grilled Chicken + Cheddar + Mozzarella + Peppers + Onions + Pico + Sour Cream \$11

VEGGIE QUESADILLA [V]: Herb Wrap + Cheddar + Mozzarella + Mushrooms + Spinach + Roasted Red Peppers + Artichokes + Pico + Sour Cream \$11

CALAMARI: Flash Fried Squid + Arugula + Sweet & Tangy \$13

SCALLOPS [GF]: Pan Seared + Pomodoro + Parmesan \$14.50

SHRIMP COCKTAIL: Jumbo Shrimp + Cocktail Sauce + Lemon \$13

FISH TACOS: 3 Flour Tortillas + Fish of the Day + Chef's Choice \$14.50

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# WINGS

CLASSIC

OR

SMOKED

Choice of Sauce + House Bleu Cheese + Celery

Only Split Sauces on Orders of 20 or More [Maximum Two Sauces]

SAUCES: Mild | Medium | Hot | Inferno | Honey Cajun | BBQ | Honey BBQ | Spicy BBQ  
Jack Daniels BBQ | Sweet & Tangy | Garlic Parmesan | Teriyaki | Cajun Dry Rub

BONE-IN [GF] OR BONELESS: 5 \$7 | 10 \$12 | 20 \$22 | 30 \$32

CHICKEN FINGER PLATE: House Cut Fries + Coleslaw \$14

SMOKED CHICKEN WING PLATE [GF]: House Cut Fries + Coleslaw \$14

## LUNCH COMBOS

11:30am - 3:30pm. No Substitutions.

### CUP OF SOUP & WRAP:

Buffalo Chicken \$10  
Turkey Rancher \$10 | Chicken Caesar \$10

### CUP OF SOUP & HALF SALAD:

House \$6 | Caesar \$6 | Wedge \$8 | Greek \$8 | Chef \$9 | Goat Cheese \$8  
Tomato Mozzarella \$8 | Toasted Sesame \$8 | Buffalo Chicken \$9

# Drinks

\*FRESH BREWED ICED TEA: Unsweetened | Sweet \$3.25

JUICES: Cranberry | Orange | Apple | Grapefruit | Pineapple \$3.50

\*MAJESTIC HILL COFFEE | \*HOT TEA | \*HOT CHOCOLATE | MILK | CHOCOLATE MILK \$3

SAN PELLEGRINO SPARKLING WATER \$5 | SMART WATER \$3 | RED BULL \$4

\*SODA: Coke | Diet Coke | Ginger Ale | Sprite | Orange | Root Beer | Mello Yello | Dr. Pepper | Raspberry Tea | Lemonade \$3.25

FLAVORED LEMONADE | ITALIAN CREAM SODA \$3.50

Raspberry | Strawberry | Sweet Pear | Blueberry | Peach | Blackberry | Pomegranate | Watermelon | Dragon Fruit | Passion Fruit

\*Includes Free Refills

WEEKLY SOUP: \$4 | \$5

BEEF BARLEY: \$4 | \$5

FRENCH ONION [M]: \$4.50 | \$5.50

# SOUPS & SALADS

**DRESSINGS:** House Vinaigrette | Creamy Italian | Ranch | Cajun Ranch | House Creamy Bleu | Poppyseed | Greek | Caesar  
House Lemon Vinaigrette | Pepper Parmesan | House Honey Mustard | French | House 1000 Island | Oriental Sesame  
Lite Raspberry Vinaigrette | Crumbly Bleu \$.75

**ADD ONS: Chicken \$4 | Cheeseburger \$6 | Fried Calamari \$6 | Shrimp [4] \$8 | Strip Steak \$9**

**HOUSE [M | V]:** Mixed Greens + Tomato + Red Onion + Cucumber + Chickpeas + Croutons  
+ Choice of Dressing \$4/\$8

**CAESAR [M | V]:** Romaine + Parmesan + Croutons + Caesar Dressing \$4/\$8

**WEDGE [GF]:** Iceberg + Bacon + Red Onion + Tomato + Crumbly Bleu + House Creamy Bleu + Balsamic Glaze \$7/\$10

**GREEK [M | V]:** Mixed Greens + Tomato + Red Onion + Cucumber + Kalamata Olive + Pepperoncini + Feta  
+ Grilled Pita + Greek Dressing \$7/\$10

**TOMATO MOZZARELLA [GF | V]:** Mixed Greens + Roma Tomato + Fresh Mozzarella + Red Onion + Cucumber  
+ Balsamic Glaze + House Vinaigrette \$7/\$10

**TOASTED SESAME [M | V]:** Mixed Greens + Tomato + Red Onion + Cucumber + Pepperoncini + Cheddar  
+ Mozzarella + Toasted Almonds + Grilled Pita + Oriental Dressing \$7/\$10

**GOAT CHEESE [GF | V]:** Mixed Greens + Dried Cranberries + Red Onion + Goat Cheese + Toasted Almonds  
+ Lemon Vinaigrette \$7/\$10

**CHEF [M]:** Mixed Greens + Black Forest Ham + Roasted Turkey + Tomato + Red Onion + Cucumber + Chickpeas  
+ Pepperoncini + Crouton + Cheddar + Mozzarella + Choice of Dressing \$8/\$12

**BUFFALO CHICKEN [M]:** Mixed Greens + Buffalo Crispy Chicken + Tomato + Red Onion + Cucumber  
+ Pepperoncini + Cheddar + Mozzarella + Choice of Dressing \$9/\$13

**SMOKED CHICKEN TACO [M]:** Taco Shell Bowl + Romaine + Smoked Chicken + Jalapenos + Cheddar + Mozzarella  
+ Pico + Cajun Ranch \$13

**STEAKHOUSE [M]:** Mixed Greens + 6oz Strip Steak + Applewood Smoked Bacon + Red Onion + Tomato  
+ Pepperoncini + Crumbly Bleu + Onion Strings + House Creamy Bleu \$17/\$20

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## GRILLED PIZZAS

THE REDS

CHEESE [V]: Mozzarella \$13.50

PEPPERONI: Mozzarella + Pepperoni \$14.50

SUPREME: Costanza's Italian Sausage + Pepperoni + Mozzarella + Red Onion + Banana Peppers \$14.50

MEAT LOVERS: Costanza's Italian Sausage + Pepperoni + Bacon + Black Forest Ham  
+ Chicken + Mozzarella \$14.50

Gluten Free Crust \$4

THE WHITES

THE CLUB

ARTICHOKE SPINACH & CHICKEN: Alfredo + Mozzarella + Grilled Chicken + Artichokes + Spinach \$14.50

BUFFALO CHICKEN: Frank's Red Hot + House Creamy Bleu + Mozzarella + Grilled Chicken \$14.50

CHICKEN BACON RANCH: Ranch + Mozzarella + Grilled Chicken + Bacon \$14.50

HONEY BBQ CHICKEN: Honey BBQ + Grilled Chicken + Red Onion + Banana Peppers + Mozzarella \$14.50

GOAT CHEESE & HONEY [V]: Olive Oil + Caramelized Onions + Goat Cheese + Honey Drizzle + Fresh Arugula \$14.50

FOUR CHEESE GARLIC [V]: Garlic Olive Oil + Mozzarella + Ricotta + Goat Cheese + Romano \$14.50

TRIPLE TRUFFLE [V]: Olive Oil + Black Truffle + Portobella + Button & Shiitake Blend + Mozzarella \$14.50

VEGETARIAN [V]: Olive Oil + Roasted Red Peppers + Artichokes + Mushrooms + Spinach  
+ Mozzarella + Balsamic Glaze \$14.50

# Burgers

Proudly Serving Thick Cut Applewood Smoked Bacon

Brisket + Short Rib & Chuck Custom Burger Blend + Brioche Bun + House Chips + Dill Pickles

ALL AMERICAN: Lettuce + Tomato + Red Onion + American + Hellman's Mayo \$12.50

BBQ BACON CHEDDAR: Bacon + Cheddar + Onion Strings + BBQ \$13

JACK DANIELS: Bacon + Cheddar + Jack Daniels BBQ \$13

BBQ BLEU: Bacon + Cheddar + Honey BBQ + House Creamy Bleu \$13

BRUNCH: Bacon + Pepper Jack + Fried Egg \$13

INFERNO: Pepper Jack + Jalapenos + Onion Strings + Sriracha Mayo \$13

BLACK & BLEU: Crumbly Bleu + Caramelized Onions + Cajun \$13

THE GOAT: Goat Cheese + Red Onion + Arugula + Tomato + Bacon \$13

MUSHROOM SWISS: Portobello, Button & Shiitake Blend + Swiss + Black Truffle Mayo \$13

PORTOBELLO [V]: Portobello Cap + Arugula + Roasted Red Peppers + Fresh Mozzarella + Balsamic Glaze \$11

Gluten Free: Remove Bun & Chips – Add a Salad!

## Meat Temps:

Rare – Cold Red Center

Medium Rare – Cool Red Center

Medium – Warm Pink Center

Medium Well – Hot Center | Slight Pink

Well – Hot Center | No Pink

THE CLUB

# CHICKEN SANDWICHES

Marinated & Grilled Chicken Breast + Brioche Bun + House Chips + Dill Pickles

ORIGINAL: Lettuce + Tomato + Red Onion + Dill Mayo \$12

RANCHER: Bacon + Swiss + Ranch \$12

SPICY RANCHER: Bacon + Swiss + Ranch + Buffalo \$12

WESTERN: Bacon + Cheddar + Onion Strings + BBQ \$12

MEDITERRANEAN: Artichokes + Roasted Red Peppers + Spinach + Mushrooms + Provolone + Red Pepper Aioli \$12

SWEET & TANGY: Bacon + Pepper Jack + Sweet & Tangy + House Creamy Bleu \$12

FIREY: Pepper Jack + Jalapenos + Onion Strings + Sriracha Mayo \$12

TRIPLE MUSHROOM: Portobello, Button & Shiitake Blend + Swiss + Black Truffle Mayo \$12

Gluten Free: Remove Bun & Chips – Add a Salad!

# SMOKED BBQ

All BBQ Items Served with Cornbread

All Meats Are Slow Cooked + Smoked with Hickory & Red Oak - Due to this Timely Process, We May Sell Out & Apologize in Advance!

SAUCES: BBQ | Honey BBQ | Spicy BBQ | Jack Daniels BBQ | Cajun Dry Rub

PULLED PORK SANDWICH [M]: BBQ Pork + Coleslaw + Onion Strings + Brioche Bun + Side House Chips \$13

SMOKED CHICKEN TACOS [M]: 3 Flour Tortillas + Smoked Chicken + Lettuce + Cheddar + Pico + Cajun Ranch \$13

SMOKED BBQ GARBAGE PLATE [M]: Pork + Ribs + Wings + Coleslaw + House Cut Fries + Onion Strings \$23

BBQ PULLED PORK PLATE [M]: BBQ Pork + Onion Rings + Coleslaw \$17

SMOKED CHICKEN WING PLATE [M]: Smoked Chicken Wings + House Cut Fries + Coleslaw \$14

RACK OF RIBS [M]: House Cut Fries + Coleslaw **Half Rack \$20 | Full Rack \$30**

[Please Note – Our Ribs do Have a Crispy Bark From Being Smoked!]

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# Sandwiches

House Chips + Dill Pickles

**THE CLUB:** Triple Decker + Black Forest Ham + Roasted Turkey + Bacon + Cheddar + Swiss + Lettuce + Tomato + Hellman's Mayo + Toasted Wheat \$12.50

**BLT:** Applewood Smoked Bacon + Lettuce + Tomato + Hellman's Mayo + Toasted White \$11

**EBC:** Bacon + Lettuce + Tomato + Red Onion + Hellman's Mayo + A1 + Pepper Spread + Toasted White \$12

**REUBEN:** Corned Beef + Sauerkraut + Swiss + 1000 Island + Toasted Rye \$11.50

**FRENCH DIP:** Shaved Beef + Caramelized Onions + Swiss + Sub Roll + Au Jus \$13.50

**STEAK PHILLY:** Shaved Beef + Provolone + Peppers + Onions + A1 + Hellman's Mayo + Everything Sub Roll \$13.50

**CHICKEN CUTLET:** Pan Seared + Arugula + Parmesan + Lemon Vinaigrette + Brioche Bun \$12

**ITALIAN SAUSAGE HOAGIE:** Costanza's Mild Italian Sausage + Peppers + Onions + Hellman's Mayo + Sub Roll \$13

**TURKEY RANCHER WRAP:** Roasted Turkey + Bacon + Lettuce + Tomato + Ranch \$11.50

**CHICKEN CAESAR WRAP:** Grilled Chicken + Romaine + Parmesan + Caesar + Herb Wrap \$11.50

**BUFFALO CHICKEN WRAP:** Crispy Chicken + Romaine + Red Onion + Cheddar + Mozzarella + Ranch \$12

**VEGGIE MELT [V]:** Roasted Red Peppers + Artichokes + Mushrooms + Spinach + Provolone + Balsamic Glaze + Toasted Wheat \$11.50

**Gluten Free: Remove Bun & Chips – Add a Salad!**

Sides

House Cut Fries \$4	Baked Potato \$3	Wild Rice \$3	Cottage Cheese \$2
Stuffed Tater Tots \$5	Loaded Baked Potato \$4.50	Vegetable Medley \$3	Corn Bread \$2
Onion Rings \$5	Mashed Potatoes \$3	Steamed Broccoli \$3	Gravy \$.50
Sweet Potato Fries \$5	Mac & Cheese \$4	Coleslaw \$3	Extra Dressing \$.75
	Bacon Mac & Cheese \$5	Applesauce \$2	

## Mac & Cheese

Cavatappi Pasta + House Made Cheese Sauce  
Add Cup of Soup or House/Caesar Salad \$2

TRADITIONAL \$10/\$14

**BACON:** Applewood Smoked Bacon \$11/\$15

**PULLED PORK:** Smoked Pulled Pork + Honey BBQ Drizzle + Onion Strings \$11/\$15

**MEAT LOVERS:** Costanza's Italian Sausage + Pepperoni + Bacon + Black Forest Ham + Chicken \$14/\$18

**SMOKED CHICKEN:** Smoked Chicken + Peppers + Onions + Onion Strings \$11/\$15

**CHICKEN BACON RANCH:** Grilled Chicken + Bacon + Ranch \$13/\$17

**BUFFALO BLEU CHICKEN:** Grilled Chicken + House Creamy Bleu + Frank's Red Hot \$13/\$17

**MUSHROOM [V]:** Portobello, Button & Shiitake Blend + Black Truffle \$12/\$16

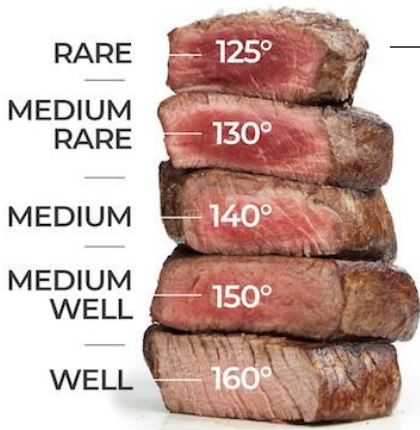
**SCALLOP & BACON:** Applewood Smoked Bacon + Fresh Scallops \$16/\$20

**CAJUN SHRIMP & BLEU:** Shrimp + Crumbly Bleu + Cajun \$15/\$19

**VEGETARIAN [V]:** Roasted Red Peppers + Artichokes + Mushrooms + Spinach \$11/\$15

**Gluten Free Penne Pasta & Zoodles Available!**

THE CLUB



# Entrees

Served with Rolls & Honey Butter + Soup or House/Caesar Salad

TERIYAKI BOWL [GF]: Wild Rice + Peppers + Onions + Broccoli + Teriyaki  
Vegetarian \$15 | Chicken \$17 | Shrimp \$20 | 8oz Steak \$21

FAJITAS: Flour Tortillas + Lettuce + Cheddar + Pico  
+ Sour Cream + Peppers + Onions + Wild Rice  
Chicken \$19 | Shrimp \$21 | 8oz Steak \$23

BEEF TIPS: Ribeye & Strip Steak Pieces + Wild Rice + Mushrooms  
+ Onions + Gravy \$21

NY STRIP STEAK [GF]: Vegetable Medley + Choice of Side  
8oz \$22 | 16oz \$32 | Add Shrimp \$2.50ea | Add Scallops \$3ea

[Please Note – All 16oz Strip Steaks Ordered Medium Well + Up will be Butterflied!]

# PASTA

Served with Rolls & Honey Butter + Soup or House/Caesar Salad + Garlic Crostini + Parmesan

RED SAUCE [M]: House Red Sauce + Angel Hair \$14 | Add: House Made 10oz Meatball \$6

BAKED RIGATONI: House Meat Sauce + Mini Rigatoni + Mozzarella \$20

POMODORO [V]: Roma Tomatoes + Garlic + Onions + Basil + Angel Hair \$15

LINGUINE ALFREDO [M]: Chicken + Broccoli + Linguine \$19

SPICY PASTA [M]: House Alfredo + Sriracha + Grilled Chicken + Pepperoni + Peppers + Onions + Mini Rigatoni \$20

**Gluten Free Penne Pasta & Zoodles Available!**

# CHICKEN

Served with Rolls & Honey Butter + Soup or House/Caesar Salad

CHICKEN MARSALA [M]: Floured + Pan Seared + Mushrooms + Marsala Sauce + Vegetable Medley + Side \$19

CHICKEN PARMESAN [M]: Breaded + Pan Seared + Red Sauce + Mozzarella + Angel Hair \$19

CHICKEN CORDON BLEU [M]: Breaded + Black Forest Ham + Swiss + Alfredo + Vegetable Medley + Side \$19

CHICKEN CUTLET [M]: Breaded + Pan Seared + Mixed Field Greens + Lemon Vinaigrette + Parmesan \$19

# SEAFOOD

FISH TACOS: 3 Flour Tortillas + Fish of the Day + Chef's Choice \$14.50

Served with Rolls & Honey Butter + Soup or House/Caesar Salad

SEAFOOD PLATTER [GF]: Shrimp + Scallops + Haddock + Lemon + White Wine + Vegetable Medley + Side \$30

SEAFOOD CIOPPINO [M]: Shrimp + Scallops + Haddock + Fish of the Day + Calamari + Clams + Tomato Broth  
+ Angel Hair + Garlic Crostini \$35

**Proudly Serving FRESH Seafood Delivered from Foley Fish in New Bedford, MA – We Apologize if We Sell Out!**

# VEGETARIAN

Served with Rolls & Honey Butter + Soup or House/Caesar Salad

PORTOBELLO NAPOLEON [V]: Portobello Mushroom Caps + Roasted Red Peppers + Fresh Mozzarella + Arugula  
+ Balsamic Glaze + Garlic Crostini \$18

ZOODLES [GF | V]: Zucchini, Squash & Carrot Noodles + Broccoli + Onions + Mushrooms + Almonds + Teriyaki \$18

# DESSERTS

▶ COOKIE SUNDAE: In House + Oven Fired \$9

DESSERT PIZZA [M]: Nutella, Marshmallows, Confectionary Sugar \$12

ROOT BEER FLOAT | MILKSHAKE: Chocolate | Strawberry | Vanilla \$6

Ask Your Server for Rotating Daily Desserts ◀

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