

starters

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

SPINACH ARTICHOKE DIP [M | V]: Baby Spinach + Artichokes + Alfredo + Garlic + Grilled Pita \$10

FRIED PICKLES [V]: Spicy Breaded Pickle Chips + Ranch \$8

CLUB CHIPS [GF | V]: House Chips + Balsamic Vinaigrette + Crumbly Blue + Scallions \$9

LOADED FRIES [GF]: House Cut + Cheddar + Mozzarella + Bacon + Scallions + Ranch \$9

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

PRETZELS [V]: Pretzel Sticks + Cheese Sauce \$8

ONION RINGS [V]: Battered + BBQ \$8

MOZZARELLA WEDGES: House Made + Red Sauce \$9

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

CHICKEN WING DIP [GF]: Grilled Chicken + Frank's Red Hot + House Creamy Bleu + Mozzarella + Tortillas \$10

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 \$10

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

SCALLOPS [GF]: Pan Seared + Pomodoro + Parmesan \$14

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

FISH TACOS: 3 Flour Tortillas + Fish of the Day + Chef's Choice \$14

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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 \$6 | 10 \$11 | 20 \$20 | 30 \$28

CHICKEN FINGER PLATE: House Cut Fries + Coleslaw \$13

SMOKED CHICKEN WING PLATE [GF]: House Cut Fries + Coleslaw \$13

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

JUICES: Cranberry | Orange | Apple | Grapefruit | Pineapple \$3

*MAJESTIC HILL COFFEE | *HOT TEA | *HOT CHOCOLATE | MILK | CHOCOLATE MILK \$2

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

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/\$7

CAESAR [M | V]: Romaine + Parmesan + Croutons + Caesar Dressing \$4/\$7

WEDGE [GF]: Iceberg + Bacon + Red Onion + Tomato + Crumbly Bleu + House Creamy Bleu + Balsamic Glaze \$6/\$9

GREEK [M | V]: Mixed Greens + Tomato + Red Onion + Cucumber + Kalamata Olive + Pepperoncini + Feta
+ Grilled Pita + Greek Dressing \$6/\$9

TOMATO MOZZARELLA [GF | V]: Mixed Greens + Roma Tomato + Fresh Mozzarella + Red Onion + Cucumber
+ Balsamic Glaze + House Vinaigrette \$6/\$9

TOASTED SESAME [M | V]: Mixed Greens + Tomato + Red Onion + Cucumber + Pepperoncini + Cheddar
+ Mozzarella + Toasted Almonds + Grilled Pita + Oriental Dressing \$6/\$9

GOAT CHEESE [GF | V]: Mixed Greens + Dried Cranberries + Red Onion + Goat Cheese + Toasted Almonds
+ Lemon Vinaigrette \$6/\$9

CHEF [M]: Mixed Greens + Black Forest Ham + Roasted Turkey + Tomato + Red Onion + Cucumber + Chickpeas
+ Pepperoncini + Crouton + Cheddar + Mozzarella + Choice of Dressing \$7/\$11

BUFFALO CHICKEN [M]: Mixed Greens + Buffalo Crispy Chicken + Tomato + Red Onion + Cucumber
+ Pepperoncini + Cheddar + Mozzarella + Choice of Dressing \$7/\$11

SMOKED CHICKEN TACO [M]: Taco Shell Bowl + Romaine + Smoked Chicken + Jalapenos + Cheddar + Mozzarella
+ Pico + Cajun Ranch \$12

STEAKHOUSE [M]: Mixed Greens + 6oz Strip Steak + Applewood Smoked Bacon + Red Onion + Tomato
+ Pepperoncini + Crumbly Bleu + Onion Strings + House Creamy Bleu \$16/\$19

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GRILLED PIZZAS

THE REDS

CHEESE [V]: Mozzarella \$12

PEPPERONI: Mozzarella + Pepperoni \$13

SUPREME: Costanza's Italian Sausage + Pepperoni + Mozzarella + Red Onion + Banana Peppers \$14

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

Gluten Free Crust \$4

THE WHITES

THE CLUB

ARTICHOKE SPINACH & CHICKEN: Alfredo + Mozzarella + Parmesan + Grilled Chicken + Artichokes + Spinach \$14

BUFFALO CHICKEN: Frank's Red Hot + House Creamy Bleu + Mozzarella + Grilled Chicken \$14

CHICKEN BACON RANCH: Ranch + Mozzarella + Grilled Chicken + Bacon \$14

HONEY BBQ CHICKEN: Honey BBQ + Grilled Chicken + Red Onion + Banana Peppers + Mozzarella \$14

GOAT CHEESE & HONEY [V]: Olive Oil + Caramelized Onions + Goat Cheese + Honey Drizzle + Fresh Arugula \$14

FOUR CHEESE GARLIC [V]: Garlic Olive Oil + Mozzarella + Ricotta + Goat Cheese + Romano \$14

TRIPLE TRUFFLE [V]: Olive Oil + Black Truffle + Portobella + Button & Shiitake Blend + Mozzarella \$14

VEGETARIAN [V]: Olive Oil + Roasted Red Peppers + Artichokes + Mushrooms + Spinach
+ Mozzarella + Balsamic Glaze \$14

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 \$11.50

BBQ BACON CHEDDAR: Bacon + Cheddar + Onion Strings + BBQ \$12.50

JACK DANIELS: Bacon + Cheddar + Jack Daniels BBQ \$12.50

BBQ BLEU: Bacon + Cheddar + Honey BBQ + House Creamy Bleu \$12.50

BRUNCH: Bacon + Pepper Jack + Fried Egg \$12.50

INFERNO: Pepper Jack + Jalapenos + Onion Strings + Sriracha Mayo \$12.50

BLACK & BLEU: Crumbly Bleu + Caramelized Onions + Cajun \$12.50

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

MUSHROOM SWISS: Portobello, Button & Shiitake Blend + Swiss + Black Truffle Mayo \$12.50

PORTOBELLO [V]: Portobello Cap + Arugula + Roasted Red Peppers + Fresh Mozzarella + Balsamic Glaze \$10

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 \$10.50

RANCHER: Bacon + Swiss + Ranch \$11.50

SPICY RANCHER: Bacon + Swiss + Ranch + Buffalo \$11.50

WESTERN: Bacon + Cheddar + Onion Strings + BBQ \$11.50

MEDITERRANEAN: Artichokes + Roasted Red Peppers + Spinach + Mushrooms + Provolone + Red Pepper Aioli \$11.50

SWEET & TANGY: Bacon + Pepper Jack + Sweet & Tangy + House Creamy Bleu \$11.50

FIREY: Pepper Jack + Jalapenos + Onion Strings + Sriracha Mayo \$11.50

TRIPLE MUSHROOM: Portobello, Button & Shiitake Blend + Swiss + Black Truffle Mayo \$11.50

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 \$12

SMOKED CHICKEN TACOS [M]: 3 Flour Tortillas + Smoked Chicken + Lettuce + Cheddar + Pico + Cajun Ranch \$12

SMOKED BBQ GARBAGE PLATE [M]: Pork + Ribs + Wings + Coleslaw + House Cut Fries + Onion Strings \$19

BBQ PULLED PORK PLATE [M]: BBQ Pork + Onion Rings + Coleslaw \$15

SMOKED CHICKEN WING PLATE [M]: Smoked Chicken Wings + House Cut Fries + Coleslaw \$13

RACK OF RIBS [M]: House Cut Fries + Coleslaw Half Rack \$17 | Full Rack \$22

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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

BLT: Applewood Smoked Bacon + Lettuce + Tomato + Hellman's Mayo + Toasted White \$10

EBC: Bacon + Lettuce + Tomato + Red Onion + Hellman's Mayo + A1 + Pepper Spread + Toasted White \$11

REUBEN: Corned Beef + Sauerkraut + Swiss + 1000 Island + Toasted Rye \$11

FRENCH DIP: Shaved Beef + Caramelized Onions + Swiss + Sub Roll + Au Jus \$13

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 \$11

ITALIAN SAUSAGE HOAGIE: Costanza's Mild Italian Sausage + Peppers + Onions + Hellman's Mayo + Sub Roll \$12

TURKEY RANCHER WRAP: Roasted Turkey + Bacon + Lettuce + Tomato + Ranch \$11

CHICKEN CAESAR WRAP: Grilled Chicken + Romaine + Parmesan + Caesar + Herb Wrap \$11

BUFFALO CHICKEN WRAP: Crispy Chicken + Romaine + Red Onion + Cheddar + Mozzarella + Ranch \$11

VEGGIE MELT [V]: Roasted Red Peppers + Artichokes + Mushrooms + Spinach + Provolone + Balsamic Glaze + Toasted Wheat \$11

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 \$4.50	Mac & Cheese \$4	Coleslaw \$2	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 \$9/\$13

BACON: Applewood Smoked Bacon \$10/\$14

PULLED PORK: Smoked Pulled Pork + Honey BBQ Drizzle + Onion Strings \$10/\$14

MEAT LOVERS: Costanza's Italian Sausage + Pepperoni + Bacon + Black Forest Ham + Chicken \$13/\$17

SMOKED CHICKEN: Smoked Chicken + Peppers + Onions + Onion Strings \$10/\$14

CHICKEN BACON RANCH: Grilled Chicken + Bacon + Ranch \$12/\$16

BUFFALO BLEU CHICKEN: Grilled Chicken + House Creamy Bleu + Frank's Red Hot \$12/\$16

MUSHROOM [V]: Portobello, Button & Shiitake Blend + Black Truffle \$11/\$15

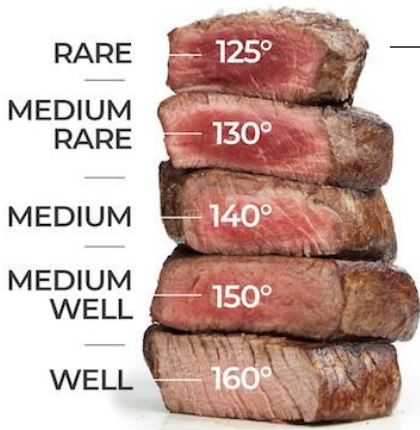
SCALLOP & BACON: Applewood Smoked Bacon + Fresh Scallops \$15/\$19

CAJUN SHRIMP & BLEU: Shrimp + Crumbly Bleu + Cajun \$14/\$18

VEGETARIAN [V]: Roasted Red Peppers + Artichokes + Mushrooms + Spinach \$10/\$14

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 \$19

NY STRIP STEAK [GF]: Vegetable Medley + Choice of Side
8oz \$21 | 16oz \$30 | Add Shrimp \$2ea | Add Scallops \$3ea

PASTA

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

RED SAUCE [M]: House Red Sauce + Angel Hair \$13 | Add: House Made 10oz Meatball \$6

BAKED RIGATONI: House Meat Sauce + Mini Rigatoni + Mozzarella \$19

POMODORO [V]: Roma Tomatoes + Garlic + Onions + Basil + Angel Hair \$13

LINGUINE ALFREDO [M]: Chicken + Broccoli + Linguine \$18

SPICY PASTA [M]: House Alfredo + Sriracha + Grilled Chicken + Pepperoni + Peppers + Onions + Mini Rigatoni \$19

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 \$18

CHICKEN PARMESAN [M]: Breaded + Pan Seared + Red Sauce + Mozzarella + Angel Hair \$18

CHICKEN CORDON BLEU [M]: Breaded + Black Forest Ham + Swiss + Alfredo + Vegetable Medley + Side \$18

CHICKEN CUTLET [M]: Breaded + Pan Seared + Mixed Field Greens + Lemon Vinaigrette + Parmesan \$18

SEAFOOD

FISH TACOS: 3 Flour Tortillas + Fish of the Day + Chef's Choice \$14

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 \$8

DESSERT PIZZA [M]: Nutella, Marshmallows, Confectionary Sugar \$11

ROOT BEER FLOAT | MILKSHAKE: Chocolate | Strawberry | Vanilla \$5.50

Ask Your Server for Rotating Daily Desserts ←

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