

THE GRILL ROOM

APPETIZERS

SOUP DU JOUR Cup \$4//Bowl \$6

CLUB NACHOS \$12
Tri-colored tortillas, mixed Vermont cheddar, pico, jalapenos, scallions, salsa & sour cream

HADDOCK NUGGETS \$11
Fresh local haddock, old bay tartar & spring slaw

CHICKEN WINGS GF \$12
Served naked or tossed in your choice of buffalo, BBQ, teriyaki sauce with veggies sticks and bleu cheese or ranch

CHICKEN TENDER BASKET \$12
Served with your choice of side and honey mustard dipping sauce

SHRIMP COCKTAIL GF \$2.50/ea
Served with cocktail sauce & lemon

GENERAL TSO CAULIFLOWER GF \$9
Pan roasted cauliflower & chives

THE OAK ROOM

SIMPLE SALADS

MIXED GREENS \$6
TUSCAN CAESAR \$6
ICEBERG WEDGE \$6

ADD TO ANY SALAD

GRILLED CHICKEN \$5
BEEF TIPS \$10
GRILLED SHRIMP \$2.50/ea

HAND TOSSED FLATBREAD PIZZA

CLASSIC CHEESE \$13

PEPPERONI \$14

CHICKEN PESTO \$15
Cherry tomatoes, grilled chicken and house pesto

SMALL PLATES

GRILLED PORK LETTUCE CUPS GF \$9

Spice rubbed pork, grilled pineapple cilantro and sticky rice in butter lettuce cups

SWEET & SPICY BEEF TIPS \$11

Tossed in toasted sesame seeds and scallions, served in an egg roll cup

SPINACH & ARTICHOKE DIP \$10

Fresh spinach & artichoke hearts in a creamy cheese blend, served with garlic crostinis

PULLED CHICKEN TACOS (2) \$10

Chili verde, manchego cheese, shaved lettuce & pico in soft flour tortillas

LOBSTER ARANCINI \$10

Lobster risotto breaded and lightly fried served with a saffron aioli

Executive Chef - Joseph Drift

eating raw or undercooked meat or fish may result in foodborne illness | please inform your server before ordering if you have any food allergies

ENTRÉE SALADS & BOWLS

CALIFORNIA CHICKEN COBB SALAD GF	\$15
Hard-boiled egg, iceberg, avocado, tomato, asiago dressing, bleu cheese & bacon crumbles	
POWER SALAD GF	\$11
Spinach, quinoa, dried cranberries, candied walnuts, feta, tomato, cucumber, strawberries & pom vinaigrette	
SESAME TUNA BOWL	\$15
Soba noodles, cucumber salad, sriracha aioli & sweet soy	
GRILLED CHICKEN & RICE BOWL	\$15
Basmati rice, shiitake mushrooms, broccoli, peppers, sweet & spicy glaze and fried onion garnish	

SANDWICHES & MORE

All sandwiches are served with a choice of:
French Fries, Sweet Potato Fries, Onion Rings, Coleslaw, Fruit Cup or Pub Chips

CLASSIC DELI or CLUB SANDWICH	Deli \$10//Club \$12
Choice of turkey, ham, tuna salad or chicken salad. Served with lettuce, tomato, mayo & cheese on sourdough white, wheat berry, rye breads or spinach, wheat or white wrap	
GRILLED SOUTHWEST VEGGIE BURGER	\$11
LTO, Sriracha mayo	
GRILLED CHICKEN CAESAR WRAP	\$15
Marinated chicken, romaine, parmesan & tuscan dressing in a spinach wrap	
MARGHERITA PANINI	\$10
Vine ripe tomatoes, buffalo mozzarella, fresh basil & balsamic reduction on pressed sourdough	
MAINE LOBSTER ROLL	\$21
Lobster salad with light mayo served on a toasted brioche roll with shredded iceberg	
PRIME BEEF BURGER	\$13
Prime 8oz. patty, LTO, crispy bacon, Vermont cheddar & Sriracha mayo	
CUBAN PANINI	\$15
Smoked pork loin, sliced ham, swiss cheese, pickles and dijon mayo on brioche	
GRILLED ROADHOUSE BEEF TIPS GF	\$20
Served with sides of rice pilaf & sautéed spinach	

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