

Soups

Soup of the Day

Freshly Prepared Soup of the Day.

Cup \$2.99

Bowl \$3.59

New England Clam Chowder

An Award Winning New England Favorite.

Cup \$3.99

Bowl \$4.99

Homemade Chili

Spicy Chili with Corn, Kidney Bean and Topped with Melted Colby-Jack Cheese and Served with Tortilla Chips.

Cup \$4.99

Bowl \$6.99

French Onion Soup

Beefy Onion soup with a crunchy French bread crouton and melted Jarlsberg cheese

Cup \$3.99

Crock \$4.99

Salads

Dunn-Gaherin's Caesar Salad or Garden Salad

\$7.99

Mixed Greens and Salad Vegetables Tossed in a Tangy Oil Based Caesar Dressing with Parmesan Cheese and Served with Pita Bread.

Add: Tuna Salad

\$9.99

Steak Tips

\$13.99.

Grilled Chicken Breast

\$9.99

Buffalo Chicken Salad

\$10.99

Grilled Chicken Tenderloins Basted in a Hot and Spicy Buffalo Sauce and Served over Our House Salad with Blue Cheese Dressing and Pita Bread.

Bangkok Chicken Salad

\$10.99

Grilled Chicken, Lo mien Noodles, Cashews, Julienne Vegetables, and Mixed Greens Tossed with a Thai Peanut Dressings.

Bangkok Steak Tips Salad \$13.99

Spinach Salad

\$10.99

Fresh Spinach, Feta Cheese, Walnuts, Cucumbers and Tomato Wedges Tossed in Balsamic Vinaigrette.

Add -Grilled Chicken \$3.00

Pear & Gorgonzola Salad

\$10.99

Field greens tossed with toasted pecans fresh pears sautéed with gorgonzola and caramelized onions drizzled with balsamic glaze.

Add chicken \$3.00

Dressings: Blue Cheese, 1000 Island, Oil and Vinegar, Peppercorn Ranch, Honey Dijon,

Caesar, Balsamic Vinaigrette, Sun Dried Tomato Vinaigrette, Cusabi, Golden Italian

Pastas

Santa Fe Pasta*

(Chicken) \$13.99 (Steak Tips) \$14.99

You're Choice of Grilled Chicken Tenderloins or Grilled Sirloin Tips Sautéed with Linguini and a Spicy Thai Peanut Sauce. Topped with Wilted Spinach and Lavash Chips.

Chicken Picatta

\$14.99

Sueli's Version. Chicken breast pounded thin and breaded and pan fried with olive oil and capers. Served over oven roasted new potatoes with fresh spinach and a delicious cold fresh chopped tomato salad.

Pork Pesto Pasta

\$14.99

Pork medallion pounded thin breaded with Italian bread crumbs Sautéed in Scampi Butter with Basil Pesto, heavy cream and Fresh Grilled Vegetables. Topped with Wilted Spinach and shaved Asia go cheese.

Tuscany Chicken with Eggplant Raviolis

\$15.99

Roasted Eggplant Raviolis Sautéed with a Homemade Jalapeno Cream Sauce and Topped with Grilled Chicken Breast and Hay Onion Straws.

Appetizers

Super Nachos

\$9.99

Corn Tortilla Chips with Refried Beans, Melted Colby-Jack Cheese and Jalapenos Topped with Spicy Salsa and Sour Cream add Chili for \$2.00, add Spicy Chicken for \$3.00, add Guacamole for \$1.00.

Nachos for Two

\$7.99

A Smaller Version of Our Super Nachos.

Potato Skins

\$7.99

Smothered with Colby-Jack Cheese and Bacon and Served with Sour Cream, add Chili for \$2.00

Butter Milk Popcorn Shrimp

\$9.99

Breaded Popcorn Shrimp Served with Blue Cheese Dressing

Bubbly Dip

\$7.99

Spinach and Artichoke Dip, Topped with Melted Colby-Jack Cheese and Served with Garlic Toasted Pita Chips, Carrot and Celery Sticks

Boneless Buffalo Wings \$7.99

Double Order \$11.99

Grilled Boneless Chicken Tenderloins Dripping in Spicy Buffalo Sauce and Served with Blue Cheese Dressing, Carrot Sticks and Celery Sticks.

Fried Calamari with Pesto Marinara

\$9.99

Breaded Deep-Fried Calamari Tossed with Baby Greens and Banana Peppers, Served Over a Pool of Pesto Marinara Dusted with Parmesan Cheese. Served a Lemon Wedge and French Bread

Handmade Brie Wontons

\$7.99

Brie Cheese, Fresh Apples with Sun-Dried Fruit and Walnuts Wrapped in Wonton Noodles, Deep Fried and Drizzled with Caramel Sauce.

Broccoli Cheddar Bites

\$7.99

Broccoli Florets Dipped in Cheddar Cheese, Lightly Breaded and Deep-Fried, Served with Parmesan Peppercorn Dipping Sauce.

Black Bean Dip

\$7.99

Hot Black Bean Dip Topped with melted Cheese and Sour Cream and served with Tortilla Chips.

Deep Fried Chicken Fingers

\$7.99

Five Skinless and Boneless Chicken Tenders Breaded, Deep-Fried. Served with French-Fries and a Sweet Honey Dijon Mustard Dipping Sauce.

Chicken Quesadilla

\$9.99

Spicy Chicken Tenders, Roasted Red Peppers, Mushrooms, Jalapenos, Colby-Jack Cheese Wrapped in a Sun-Dried Tomato Tortilla Grilled and Served with Sour Cream and Salsa.

Fried Olives

\$7.99

Black Olives Stuffed with Asiago Cheese, Breaded and Deep-Fried. Dusted with Parmesan Cheese and Served with Marinara Sauce.

Mozzarella Sticks

\$7.99

Deep-Fried Breaded Mozzarella Sticks Served with Marinara Sauce.

Sandwiches

Burgers* or Chicken Breast or Turkey Burger

8oz. Sirloin Burger or 8oz. Chicken Breast or 8oz Turkey Burger

All Sandwiches Comes With:

Your Choice of One of the Following: Fresh Vegetables, French-Fries, Seasoned Fries, Homemade Coleslaw, or Substitute for Sweet Potato Fries (Add 75¢)
Eggplant Fries (Add 75¢) Onion Rings (Add 75¢), Homemade Garlic Mashed Potatoes (Add 75¢) Plate Salad (Add \$1.50).

Basic	\$7.59	Basic with Cheese	\$7.99
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8oz Angus Beef Burger or
Grilled Chicken Breast or
Turkey Burger

American	Swiss
Cheddar	Pepper-Jack, Gorgonzola
Provolone	Colby-Jack

Mushroom/Cheese	\$7.99	Bacon/Cheese	\$7.99
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Sautéed Mushrooms and Cheese

Hickory Smoked Bacon and Cheese

North Ender	\$7.99	Mediterranean	\$7.99
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Sautéed Peppers and Onion and Melted Cheese.

Yellow peppers caramelized onions
and Melted Cheese.

Backwoods	\$7.99	London	\$7.99
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Cajun Spice, Ham and Melted Cheese

Ham, Egg Salad and Cheese

Hawaiian	\$7.99	Everything	\$8.59
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Teriyaki, Ham, Grilled Pineapple
And Melted Cheese

Sautéed Onions, Mushrooms,
Peppers, Bacon and Melted Cheese

Wraps

Tuna Melt	\$6.99
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Albacore White Tuna Salad and American cheese Wrapped in Pita.
Plain or Cajun Style with Jalapenos and Cajun Spice

Southwestern Wrap	\$8.59
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Spicy Chicken Tenderloins, Homemade Guacamole, Colby-Jack Cheese and Baby Greens Wrapped in a Sundried Tomato Tortilla and Served with Chips and Salsa.

Buffalo Wrap	\$8.59
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Spicy Buffalo Chicken Tenders and Blue Cheese Dressing Wrapped in a Sun-Dried Tomato Tortilla.

Paddy's Pig Melt	\$6.99
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Ham and Swiss cheese Wrapped in a Sun dried Tomato Tortilla and Served with Honey Mustard Dipping Sauce.

Sirloin Wrap*	\$8.99
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Grilled Sirloin Tips, BBQ Sauce, Colby Jack Cheese, and Onions. Wrapped in a Sundried Tomato Tortilla.

Tuscany Vegetable Tower	\$7.99
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Grilled marinated vegetables served open face on a wedge of garlic toasted French bread with Marinara and Basil Pesto with Shaved Asiago on Top.

Meat Loaf	\$7.99
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Mom's Meat Loaf served cold on a Toasted Roll, with Cole Slaw, Russian dressing and Red Onion.

Murphy's Pastrami	\$7.99
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Grilled Pastrami, Melted Swiss and Dijonaise Sauce Served on a Toasted Roll.

Entrees

All Entrees Come with Your Choice of Two of the Following: Homemade Garlic Mashed Potatoes, French-Fries, Sweet Potato Fries, Seasoned Fries, Eggplant Fries, Rice Pilaf, Onion Rings, Plate Salad, Fresh Vegetables or Homemade Coleslaw.

BEEF/LAMB/PORK

Meat Loaf **\$13.99**

Ground Beef, Italian Seasoning Baked to Perfection and Smothered in Gravy.

Sirloin Tips* **\$13.99**

¾ Pound Hand Cut Sirloin Tips Simply Marinated in Italian Dressing, Char-Grilled Plain or Basted in Your Choice of Sauce:

Satay Teriyaki Barbecue Cajun Fire Buffalo

LAMB

Lamb Tips* **\$14.99**

¾ Pound Leg of Lamb Tips Marinated in Extra Virgin Olive Oil with a Touch of Rosemary and Thyme.

Tennessee Pork **\$14.99**

Medallions of Pork Loin Grilled and topped with a maple Bourbon Demi-Glaze with Sautéed Apples.

SEAFOOD

Fish and Chips **\$14.99**

Captain Marden's Fresh Haddock Fillets Breaded, Deep-Fried and Served with French Fries, Homemade Cole Slaw, and Tartar Sauce.

Baked Scrod **\$14.99**

Captain Marden's Fresh Scrod Filet Baked in White Wine, Butter, Lemon and Parsley and Topped Lightly with Bread Crumbs.

Pan Seared Scallops **\$17.99**

Captain Marden's Canadian Sea Scallops Pan Seared in White-Wine and Butter.

Potato Crusted Salmon* **\$17.99**

Grilled Atlantic salmon Filet Topped with Boursin Cheese and Crispy Potato Straws.

Mustard Crusted Tilapia **\$14.99**

Fillets lightly floured and dipped in a mustard crust pan fried served over roasted yellow pepper and vegetable risotto

POULTRY

Twin Grilled Chicken **\$13.99**

Two Boneless Chicken Breasts Marinated in Italian Dressing, Grilled Plain or Basted in Your Choice of Sauce

Satay Teriyaki Barbecue Cajun Fire Buffalo

*Please Be Advised: Eating Uncooked or Raw Food of Animal Origins Increases Your Risk of Food Borne Illness Especially if You Have Certain Medical Conditions.