and delicious spices

Mozzarella cheese lightly

seasoned breadcrumbs.

marinara sauce. (850 Cal)

Served with classic

CHICKEN FAJITA

Crisp flatbread glazed

with queso and topped with fajita-spiced grilled

chicken, sautéed onions,

Finished with fresh pico de

gallo, chopped cilantro and chipotle sauce. (800 Cal)

Crisp flatbread glazed with

cheese sauce topped

caramelized onions

sauce. (1090 Cal)

with tender sliced steak,

and melted mozzarella

and provolone cheeses.

Finished with chopped parsley and horseradish

SEAFOOD CHOWDER A favorite. Packed with

clams, shrimp, schrod

FRENCH ONION SOUP

A hearty crock with hints

of burgundy and plenty

of onions. Topped with a

crouton and melted Swiss, provolone and mozzarella cheeses. (350 Cal)

and potatoes

Crock (510 Cal) Cup (360 Cal)

peppers and Monterey Jack and cheddar cheeses.

STEAK & CHEESE

FLATBREAD

FLATBREAD

fried with a crispy, crunchy coating of Parmesan-

(710 Cal)

STARTERS & WINGS **BONELESS WINGS SEAFOOD STUFFIES** Hand-breaded & dripping Plenty of scallops, shrimp

Buffalo or Gold Fever Sauce. stuffed on a scallop shell. (990-1110 Cal) Oven baked and served XL Order (1420-1660 Cal) with a fresh grilled lemon. (770 Cal) **BONELESS WINGS & CRISPY CAULIFLOWER**

Our signature hand-Tempura-style cauliflower lightly fried and served breaded Boneless Buffalo Wings and Classic Potato with spicy Sriracha ranch dipping sauce. **MOZZARELLA MOONS**

Skins. (1550 Cal) **MEATBALLS & MOONS** СОМВО Two meatballs simmered with marinara sauce and a dollop of ricotta cheese paired with our cheesy

with our signature spicy

SKINS SAMPLER

Mozzarella Moons. Finished with grated parmesan cheese. Perfect for sharing! (1540 Cal) PRETZEL BITES

Freshly baked salted Bavarian pretzel bites. Served with brewpub

mustard sauce and warm queso sauce for dipping. (960 Cal)

SPINACH & ARTICHOKE DIP A skillet-baked creamy blend of Parmesan, spinach and artichoke hearts topped with mozzarella and provolone cheeses and pico de gallo.

Served with crispy tortilla

chips. (960 Cal)

CLASSIC POTATO SKINS Melted Monterey Jack and cheddar cheeses and applewood smoked bacon layered on top of crispy potato skins. Served with sour cream. (1230 Cal)

SIDE SALADS & SOUPS **HOUSE SALAD** Tomatoes, cucumbers, red Sensitive. (110-450 Cal) **CAESAR SALAD** Fresh, crisp romaine

onions, Parmesan cheese and croutons. Please order without croutons if Gluten lettuce drizzled with Caesar dressing, sprinkled with croutons and cheese. (180 Cal)

SOUP DU JOUR (290-510 Cal) FRESH ENTRÉE **SALADS & BOWLS** SOUTHWEST FAJITA BOWLS South of the border style with sautéed onions and peppers, crisp romaine, corn, black beans, fresh pico de

Plain, without protein (8)

Seasoned Chicken (68)

Carne Asada Steak

 Plain, without protein Broiled Sirloin Tips* **GRILLED CHICKEN CAPRI SALAD** Sliced grilled, chilled chicken, grape tomato halves and mozzarella cheese pearls served on

a bed of romaine lettuce.

Topped with balsamic

glaze and basil pesto

herbed-garlic croutons.

sauce. Finished with

onion bourbon jam.

CHEDDAR BURGER* Jam packed with the taste

of New England. Cabot

and real Vermont maple mayonnaise.

(960 Cal)

HONEY BBQ

(910 Cal)

CHICKEN WRAP

Hand-breaded crispy

chicken tenders with honey

BBQ sauce. Wrapped up with

lettuce, tomatoes, Monterey

Jack and cheddar cheeses.

VERMONT CHEDDAR

CHICKEN SANDWICH

Vermont Cheddar cheese.

applewood smoked bacon

and real Vermont maple

Grilled chicken breast

topped with Cabot

caramelized onions,

Vermont Cheddar cheese, caramelized onions,

applewood smoked bacon

ALL STAR BURGER* (68)

(860 Cal)

VERMONT

(730 Cal)

CAESAR SALAD Fresh, crisp romaine lettuce drizzled with Caesar dressing, sprinkled with croutons and cheese. Grilled, Chilled Chicken (660 Cal) (450 Cal) Roasted Balsamic Salmon (1020 Cal) (850 Cal) **CRISPY HONEY MUSTARD**

Please order with steamed brown rice if Gluten Sensitive.

(600 Cal)

(870 Cal)

(1030 Cal)

CHICKEN SALAD Hand-breaded crispy

chicken tenders on a bed

Topped with applewood

smoked bacon, Monterey

Jack and cheddar cheeses,

dressing. Served with warm

of fresh mixed greens.

tomatoes, cucumbers

flatbread. (1270 Cal)

and red onions. Finished with honey mustard

gallo, guacamole, jalapeños and rice pilaf. Topped with fresh cilantro and chipotle sauce.

ANGUS BURGERS Our Burgers are 100% American Angus beef seasoned, flame broiled to order and served on a brioche bun with all the fresh toppings. Served with french fries, coleslaw or potato chips unless otherwise noted. Or substitute sweet potato waffle fries for an added charge. **BOURBON ONION** CHEESE BURGER* (68) BURGER* A classic, can't-go-wrong A burger with a twist! favorite with American, Melted American cheese Vermont Cheddar or Swiss topped with a caramelized

CaBot

SANDWICHES & TACOS Served with french fries, coleslaw or potato chips.

CABOT

1/2 LB. AMERICAN

mayo stacked with lettuce, tomato and pickles. Served on a brioche bun. (770 Cal) CHICKEN **ORIGINAL CRISPY CHICKEN TENDERS** A crispy hand-breaded classic. Served with honey mustard and two sides. (1260 Cal) Toss in our signature Buffalo or Gold Fever sauce. Served with celery and bleu cheese. **COUNTRY FRIED**

A crispy breaded boneless

Russet mashed potatoes

with country gravy. Served with a warm honey-glazed

chicken breast and

biscuit and one side.

CHICKEN

BABY BACK RIB COMBOS Half rack of our signature fall-off-the-bone baby back ribs basted with BBQ sauce paired with your favorite below. Served with french fries, coleslaw and a warm honey-glazed biscuit. • Grilled BBQ Chicken Breast 8 oz. Top Sirloin³ **SIRLOIN TIPS* & CHICKEN TENDERS** Our signature Broiled Sirloin Tips paired with a handful of our Original Crispy Chicken Tenders. Served with french fries and honey BBQ sauce. (1470 Cal) SEAFOOD **NEW ENGLAND** FRIED SHRIMP Golden-fried, handbreaded shrimp served with french fries, coleslaw

and a tangy cocktail sauce.

(1420 Cal)

FISH & CHIPS

Hand-breaded North Atlantic cod fried until

crispy. Served with tartar

sauce, french fries and

coleslaw. (1690 Cal)

BAKED HADDOCK

Atlantic. Crusted with

two sides. (590 Cal)

DOUBLE BBQ

TURKEY TIPS

A favorite from the North

seasoned cracker crumbs

Hand-cut and marinated

WEEKEND SPECIAL

Available Fri. after 4pm & all

day Sat & Sun., while it lasts!

PRIME RIB DINNER*

Savor our 16 oz. USDA Choice Prime Rib, crusted with a blend of seasonings and slow roasted for hours. Served in its natural juices with a side of creamy horseradish sauce, au jus for dipping and choice of two sides: potato, House Salad or vegetable.

(1580 Cal)

SIDES

Steamed Brown Rice (6) (210 Cal)

and baked. Served with

bacon. Please order a Gluten Free roll and side if Gluten Sensitive. (870 Cal) American cheese, applewood smoked bacon, sautéed onions, lettuce, tomato, pickles and our signature sauce. Served with french fries and coleslaw. Please order a Gluten Free roll and sides if Gluten Sensitive.

SPICY CRISPY

TACOS

CHICKEN SANDWICH

A crispy breaded chicken

breast drizzled with spicy

and pickles. Served on a

brioche bun. (1050 Cal)

cabbage, fresh pico de

Three tacos filled with fresh

gallo and chipotle sauce in

warm flour tortillas. Served

a fresh lime and one side.

Crispy North Atlantic Cod (1230 Cal)

Grilled Chicken

 Crispy Cauliflower (1090 Cal)

Carne Asada Steak

CHICKEN PARMIGIANA

A generous, fried chicken

cutlet topped with classic

mozzarella and provolone

pasta and warm Rustic

BUFFALO CHICKEN

Skillet baked creamy

cavatappi Mac & Cheese

topped with crispy hand-

breaded chicken tossed in our legendary Buffalo

Bread. (1770 Cal)

MAC & CHEESE

(1920 Cal) (2150 Cal)

SEAFOOD TRIO

Tender shrimp, North

Atlantic cod and sea

scallops baked with

two sides and a fresh grilled lemon. (670 Cal)

seasoned cracker crumbs and butter. Served with

BAKED STUFFED SHRIMP

seafood stuffing and baked

Jumbo shrimp filled with

to perfection. Served with two sides. (590 Cal)

ROASTED SALMON (6)

North Atlantic salmon

lightly seasoned and

sides. (580-670 Cal)

BABY BACK RIBS

RIBEYE STEAK* A hand cut, juicy, flavorful 16 oz. USDA Choice Ribeye

broiled to perfection. Served with choice of two: potato, House Salad or

vegetable. (1000 Cal)

MAKE ANY ENTRÉE A THREE COURSE MEAL Add a cup of Soup Du Jour, Seafood Chowder or a House Salad and a Petite Treat™ Dessert.

Russet Mashed Potatoes (6) (240 Cal) • Rice Pilaf (310 Cal) Coleslaw (140 Cal) • Corn (120 Cal) • French Fries (500 Cal) Broccoli (6) (25 Cal) • Baked Potato after 4PM (250 Cal)

steak seasoned and flame

Fall-off-the-bone baby back ribs slow cooked in

roasted. Choose simply

seasoned or with balsamic glaze. Served with two

marinara sauce and melted

cheeses. Served with penne

(810 Cal)

(1160 Cal)

with guacamole, sour cream,

stacked with lettuce, tomato

Sriracha ranch sauce

cheese. Please order a

BACON & CHEESE

BURGER* ®

Gluten Free roll and side if

Gluten Sensitive. (750 Cal)

Melted American cheese and applewood smoked

sauce drizzled with Sriracha (1410 Cal) ranch sauce. Served with Cranberry sauce upon warm Rustic Bread. request. (1570 Cal) Also available with our Gold **GRILLED BALSAMIC** Fever or Honey BBQ sauce. CHICKEN 68 Tender, marinated chicken breast flame broiled with a balsamic glaze. Served with two sides. (460 Cal) CRAVEABLE COMBOS **SURF & TURF** A tender, juicy 8 oz. Top Sirloin* paired with your choice of seafood and served with one side. Seafood Trio (970 Cal) (980 Cal) Baked Stuffed Shrimp Add a Seafood Stuffie for 4.99 more.

house for hours, seasoned with our signature and basted with BBQ seasoning, flame broiled sauce. Served with french to perfection and basted fries, coleslaw and a warm with our zesty BBQ sauce. honey-glazed biscuit. Served with french fries, coleslaw and a warm Full Rack (2830 Cal) honey-glazed biscuit. (750 Cal) Half Rack (1840 Cal) SMOTHERED TIPS* (68) **TOP SIRLOIN STEAK*** (6) Our signature USDA Tender and juicy. An 8 oz. Choice Broiled Sirloin Tips USDA Choice top sirloin, smothered with fresh cooked to your taste and sautéed onions, peppers dripping with flavor. Served with choice of two: potato, and mushrooms. Served with potato and vegetable. (620 Cal) House Salad or vegetable. (310 Cal) **BROILED NEW YORK STRIP*** ® SIRLOIN TIPS* (8) A flavorful, five-star, 12 Our signature USDA Choice oz. New York center cut. tips, hand cut and Expertly seasoned and marinated with our secret flame broiled to perfection. recipe. Served with potato Served with choice of two: and vegetable. (510 Cal) potato, House Salad or vegetable. (620 Cal)

STEAK, RIBS & MORE

PREMIUM SIDES Sweet Potato Waffle Fries (310 Cal) (130 Cal) Broccoli Casserole (470 Cal) Bacon Mac & Cheese **Grilled Asparagus** (25 Cal) Loaded Baked Potato after 4PM (370 Cal) Topped with cheese, bacon, and chives. DAYTIME DEALS Served Monday - Saturday until 4pm. SANDWICHES & SUBS Served with french fries, coleslaw or potato chips. Or substitute sweet potato waffle fries for an added charge. **BUFFALO CHICKEN DIP REUBEN SANDWICH** Sliced corned beef topped **SUB** Crispy chicken tenders with Swiss cheese, coleslaw

tossed in our spicy hot

sauce and topped with

creamy buffalo chicken dip and melted Monterey Jack and cheddar cheeses.

Our delicious meatballs

sauce topped with melted mozzarella and provolone

toasted sub roll. (970 Cal)

HONEY BBQ CHICKEN

BBQ sauce. Wrapped up

Monterey Jack and cheddar

CHICKEN SANDWICH Grilled chicken breast

Vermont Cheddar cheese,

and real Vermont maple

FLATBREAD COMBOS

Chicken, Cheese or Chicken

Cup of Seafood Chowder

NEW ENGLAND SEAFOOD COMBO

A Seafood Stuffie filled with scallops, shrimp and spices on a scallop shell served with a cup of Seafood Chowder.

 Cup of Soup Du Jour Garden Salad Caesar Salad

CLASSICS

Sprinkled with croutons

• Grilled, Chilled Chicken

Roasted Balsamic Salmon

and cheese. (450 Cal) Topped with your favorite:

Broiled Sirloin Tips*

CAESAR SALAD

(660 Cal)

(1020 Cal)

(850 Cal)

Fajita Flatbread with your choice of Soup or Salad.

One half of a Buffalo

(110-400 Cal)

(850 Cal)

mayo stacked with lettuce, tomato and pickles. Served on a brioche bun. (770 Cal)

with lettuce, tomatoes,

VERMONT CHEDDAR

cheeses. (910 Cal)

topped with Cabot

caramelized onions, applewood smoked bacon

Hand-breaded crispy chicken tenders with honey

simmered in marinara

cheeses. Served on a

(820 Cal)

WRAP

MEATBALL SUB

Served on a toasted sub roll.

CHICKEN CAESAR WRAP Grilled, chilled chicken wrapped up with fresh, crisp romaine lettuce, Caesar dressing, croutons and cheese. (740 Cal) LUNCH COMBOS **SOUP & SALAD COMBOS** Your choice of salad paired with a cup of Soup Du Jour or Seafood Chowder. (400-860 Cal) Garden Salad Caesar Salad

LUNCH BAKED SCHROD

seasoned cracker crumbs and baked. Served with

A 1/2 pound 100% American

with American, Vermont Cheddar or Swiss cheese. Served with french fries.

one side. (470 Cal)

CHEESE BURGER*

Angus beef burger

14.99 (750 Cal)

PINK PALOMA

Sauza Hornitos Tequila,

ruby red grapefruit and

A favorite from the North Atlantic crusted with

and our special sauce

TURKEY CLUB SUB

sub roll.

served on thick slices of

grilled marble rye. (1100 Cal)

Hand-carved, slow-roasted

turkey, applewood smoked bacon, lettuce, tomato and mayo served on a toasted

(660 Cal)

Our original crispy chicken

tenders topped with classic

marinara sauce and melted mozzarella and provolone cheeses. Served on a

toasted sub roll. (700 Cal)

CRISPY FISH SANDWICH

Hand-breaded, delicately

fried North Atlantic cod stacked with lettuce, tomato

and a drizzle of chipotle mayo served on a brioche

bun. (690 Cal)

CHICKEN PARM SUB

Cold-Pressed Agave cranberry juices shaken Margarita mix and fresh and served over ice. (300 C)**MANGO MAI TAI** Lawley's Small Batch Rum, Gosling's Black Seal Rum, Disaronno Amaretto, mango puree, pineapple juice and sour mix. (330 Cal) FRESH FRUIT SANGRIA (190 Cal) Our handcrafted recipe blends Camila Malbec

BEVERAGES

COCKTAILS

PLATINUM MARGARITA

Patrón Silver 100% Agave

Tequila, all-natural RIPE®

COLD BEER

AMERICAN FAVORITES

Bud Light

Budweiser

Miller Lite

Coors Light

Hard Cider

Michelob Ultra

BEER ALTERNATIVES

Truly Wild Berry 🚳 Hard Seltzer

Angry Orchard 🚳

Just the Haze IPA (Non-Alcoholic)

(Non-Alcoholic)

WINE

Athletic Brewing Co.

in a Quartino. (122–273 Cal)

WHITE **RED EOS Moscato** Bar Dog Pinot Noir Ferrari-Carano Pinot Grigio **EOS Merlot** Dashwood Sauvignon Kuleto Frog Prince Red Blanc Blend Sebastiani Chardonnay Camila Malbec Chalk Hill Chardonnay Rickshaw Cabernet Sauvignon **SPARKLING** ROSÉ La Marca Prosecco Acrobat Rosé **Drink** Responsibly.

Drive **Responsibly**. **BOTTOMLESS** ALCOHOL-FREE BEVERAGES **SPARKLING REFRESHERS** (0 Cal) All-natural puree and

NEW ENGLAND COFFEE (100 Cal) (0-200 Cal) PEPSI

ned with spo Marca Prosecco. (180 Cal) **WOODFORD BOURBON** SOUR SMASH Muddled fresh fruit with Woodford Reserve Bourbon, Angostura bitters, 100% organic agave syrup and RIPE® Cold-Pressed all-natural sour mix. red wine, Patrón Citrónge **ESPRESSO MARTINI** and fruit juices. Served Three Olives Espresso chilled over ice with fresh citrus fruit. (330 Cal) Vodka, Kahlua and Bailey's Irish Cream with a dollop of whipped cream. (302 Cal) **HOUSE CUERVO MARGARITA** All-natural margarita mix, Jose Cuervo and a fresh squeeze of lime. (270 Cal)

Enjoy a frosty cold draft beer served in a 16 oz. chilled mug, our 23 oz. Blockbuster™ Mug or an ice-cold bottle. Our

Lager

Heineken

Corona

(148 Cal)

A generous 7 oz. pour in a glass or enjoy a glass and a half

CRAFTS & IMPORTS

Samuel Adams Juicy IPA

Samuel Adams Seasonal

Blue Moon Belgian White

BUD SELECT

(69) HORSESHOE ALE

A full bodied Amber Ale

brewed exclusively for us

by Harpoon Brewery. 16oz

seleст 16 oz. (132 Cal)

Samuel Adams Boston

selection varies by restaurant. (65–364 Cal)

ice cream. (740 Cal) **TOWERING MIDNIGHT CRUMBLED OREO® FUDGE CAKE TOPPED CHEESECAKE** Rich, creamy vanilla Oreo® cookie crumbles cheesecake topped with crumbled Oreo® cookie pieces, chocolate sauce and whipped cream. (690 Cal) PETITE TREATS™ They're the perfect size so there's always room for dessert. Selection varies so ask your server for today's selection. (270–660 Cal) KIDS MENU FOR KIDS AGES 10 & UNDER All kids meals except Cheese Flatbread served with one side. All kids meals served with a free ice cream sandwich. (170 Cal) KIDS ENTRÉES

MANGO ICED TEA (130 Cal) Tropicana **FRESH BREWED** LIPTON ICED TEA (6 Cal) DESSERTS STRAWBERRY LAYER **CAKE WITH FRESH COOKIE SKILLET STRAWBERRIES** A warm and gooey New Shortcake layered with England classic. A fresh fresh whipped cream skillet-baked chocolate and strawberry filling chip cookie topped with finished with fresh sliced creamy vanilla bean ice cream and a drizzle of strawberries, strawberry sauce and creamy vanilla Moist chocolate cake with

soda water. **FOUNTAIN DRINKS** Raspberry Lime Strawberry Lemon (90 Cal) STRAWBERRY LEMONADE (160 Cal)

CRISPY CHICKEN TACOS CHEESE FLATBREAD Two tacos with crispy Topped with classic chicken tenders, lettuce, Monterey Jack and (520 Cal) cheddar cheeses in warm soft flour tortillas. Served **CHICKEN TENDERS** with pico de gallo. (450 Cal) (520 Cal)

BAKED CHOCOLATE CHIP chocolate sauce. (1150 Cal) baked inside. Served warm with creamy vanilla bean ice cream, hot fudge and whipped cream. (1680 Cal)

JUNIOR BURGER* WITH **FRIED SHRIMP CHEESE** (620-600 Cal) Served with tartar sauce Please order a Gluten Free and fresh lemon. (980 Cal) roll if gluten sensitive. GRILLED CHICKEN BREAST (210 Cal) JUMBO HOT DOG KAYEM 100% All Beef (480 Cal) **CHEESE QUESADILLA MACARONI & CHEESE** A flour tortilla filled with (370 Cal) melted Monterey Jack and cheddar cheeses. Served with pico de gallo. **PASTA** (620 Cal) Served with classic marinara or butter sauce. (330 Cal)

SIDE ITEMS Potato Chips (140 Cal) Kids House Salad (90 Cal) Mandarin Oranges (40 Cal) French Fries (310 Cal) Mott's® Natural Rice Pilaf (160 Cal) Applesauce (6) (50 Cal) In-Season Vegetable (120 Cal) (25-140 Cal)

marinara sauce and cheese.

Russet Mashed Potatoes (68) **DESSERT**

LITTLE MIDNIGHT FUDGE HERO SUNDAE Chocolate cake with Oreo® cookie pieces inside. Served with creamy vanilla bean ice cream, hot fudge and whipped cream. (470 Cal)

Calorie counts for menu items do not include sides unless specific sides are listed.

poultry, seafood, shellfish or eggs may increase your risk

Items and prices may vary by location. Additional nutrition information available upon request. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. *Cooked to order. "Consuming raw or undercooked meats, of foodborne illness, especially if you have certain medical conditions." All weights are prior to cooking. To Go Orders are subject to up to an 8% packaging charge which is retained by Ninety Nine Restaurants for packaging costs and/or online services. The fee does not represent a tip or service charge for any employee. **Every effort has been made to ensure that the allergen

information provided is accurate for those with gluten sensitivities. However, because of the handcrafted nature of our menu items, the variety of procedures used in our kitchens and our reliance on our suppliers, we can make

use of this information.

no guarantees of its accuracy and disclaim liability for the (GS) = Before placing your order, please inform your server if a person in your party has a gluten sensitivity.**

Before placing your order, please inform your server if a person in your party has a food allergy. **JUNE 2025**