

\$14.99

BIG DEAL MEALS

EVERY MONDAY–WEDNESDAY



GRILLED TERIYAKI CHICKEN

A tender, marinated chicken breast flame broiled with a teriyaki glaze and topped with grilled pineapple. Served with teriyaki sauce and two sides.



ROASTED TURKEY DINNER

Tender, slow-roasted turkey breast and cornbread stuffing smothered with a rich turkey gravy. Served with Russet mashed potatoes, warm honey-glazed biscuit and one side.
Cranberry sauce upon request.



CHICKEN & SAUSAGE AL FORNO

A guest favorite! Penne pasta tossed with creamy tomato sauce, tender roasted chicken, sweet Italian sausage and parmesan cheese. Topped with mozzarella and provolone cheeses and oven baked. Served with warm Rustic Bread.



CHOPPED SIRLOIN*

Juicy ground sirloin seasoned and flame broiled, smothered with red wine sauce and sautéed mushrooms. Served with two sides.
Topped with peppers and onions. Add 2.49



CRISPY TWIN CATCH

Hand-breaded shrimp and cod both golden-fried until crispy. Served with tartar sauce, french fries and coleslaw.

DESSERT

NEW BAKED CHOCOLATE FUDGE BROWNIE SKILLET

A fresh skillet-baked chocolate fudge brownie topped with creamy vanilla bean ice cream and a drizzle of chocolate and caramel sauce. 8.49

AVAILABLE EVERY DAY!



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

OCTOBER 2025

COZY CLASSICS

OUR NEW FALL FLAVORS



DRINKS

STELLA ARTOIS

A premium lager brewed to perfection with a full flavor and a clean crisp taste.
16 oz. 7.79 / 23 oz. 8.79

NEW BOTANICAL BLOOM

Award winning small batch Lighthouse Gin, Lavender Lemon syrup, and margarita mix topped with a splash of La Marca Prosecco.
11.29

NEW ROYAL REPOSADO MARGARITA

El Mexicano 100% De Agave Azul Reposado Tequila, Patrón Citrónge and all-natural RIPE® Cold-Pressed Agave Margarita mix. 12.29

PINEAPPLE UPSIDE DOWN COCKTAIL

Corvus Grilled Pineapple Vodka, Disaronno Amaretto, pineapple juice, margarita mix and a splash of bitters. 9.79

GRILLED PINEAPPLE TINI

Corvus Grilled Pineapple Vodka, Patrón Citrónge and pineapple juice. 11.99

LAVENDER LEMON DROP MARTINI

Tito's Handmade Vodka with a hint of lavender and sweet & tart lemon. 11.99

Now proudly serving:

NEW Minden Mill Bourbon & Rye

Meticulously crafted and small batch distilled.

MOCKTAILS

NON-ALCOHOLIC BEVERAGES

NEW MICHELOB ULTRA ZERO

An alcohol-free bottled beer with an ultra smooth taste. 5.49

ATHLETIC BREWING CO.

A refreshing alcohol-free craft beer with full flavor. 6.59

NEW SANGRI-NO

A fruity blend of non-alcoholic Red Sangria syrup with fruit juices and a splash of soda. 6.99

NEW MOCK-A-RITA

Ritual Zero Proof Tequila Alternative with tangy margarita mix. 7.99

LEMON LAVENDER FIZZ

A refreshing and tangy blend of Lavender Lemon syrup, lemonade and Starry Lemon Lime Soda. 5.99



APPETIZERS

NEW BIG BAR PRETZEL ^

A giant freshly baked, salted Bavarian pretzel. Served with warm queso sauce. 12.49

NEW BUFFALO CHICKEN DIP

Inspired by our legendary Boneless Buffalo Wings. Spicy, skillet baked creamy buffalo chicken dip topped with a sprinkle of melted Monterey Jack and cheddar cheeses. Served with crispy tortilla chips for dipping. 10.99

RHODE ISLAND CALAMARI

Local calamari hand breaded, lightly fried and drizzled with a garlic herbed butter sauce. Finished with sweet and hot peppers. Served with a fresh lemon. 17.99



ENTRÉES

NEW HOMESTYLE CHICKEN POT PIE ^

Freshly baked to order. Tender white meat chicken simmered in gravy with carrots and peas. Topped with a buttery, flaky crust. Served with Russet mashed potatoes. 16.99
Cranberry sauce upon request.

NEW YANKEE POT ROAST

Fork tender beef in a rich gravy simmered with pearl onions, carrots and fresh mushrooms. Served over Russet mashed potatoes with a warm honey-glazed biscuit. 19.99

BOURBON ONION BURGER*

A ½ pound 100% American Angus beef burger, seasoned and flame broiled to order with melted American cheese topped with a caramelized onion bourbon jam. Served on a brioche bun with all the fresh toppings and one side. 16.99
Substitute sweet potato waffle fries. Add 2.99

NEW BROILED SIRLOIN TIPS* & NEW ENGLAND FRIED SHRIMP

Our signature USDA Choice Tips hand-cut and marinated in our secret recipe paired with golden-fried, hand-breaded shrimp. Served with a tangy cocktail sauce or tartar sauce for dipping and one side. 23.99

WEEKEND SPECIAL

< PRIME RIB DINNER*

Available Friday after 4pm & all day Saturday & Sunday while it lasts!
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. 35.99

*Cooked to order. "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions." All weights are prior to cooking.

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