cheddar cheeses and

layered on top of crispy

MOZZARELLA MOONS

Mozzarella cheese lightly

seasoned breadcrumbs.

coating of Parmesan

Served with classic

fried with a crispy, crunchy

applewood smoked bacon

STARTERS & WINGS **BIG BAR PRETZEL CLASSIC POTATO SKINS** Melted Monterey Jack and A giant freshly baked,

sauce. (940 Cal) potato skins. Served with sour cream. (1230 Cal) **BONELESS WINGS** Hand-breaded & dripping **CRISPY CAULIFLOWER** with our signature spicy

Tempura-style cauliflower Buffalo or Gold Fever Sauce. lightly fried and served (990-1110 Cal) XL Order (1420-1660 Cal) with spicy Sriracha ranch dipping sauce. (710 Cal)

BONELESS WINGS & SKINS SAMPLER Our signature handbreaded Boneless Buffalo Wings and Classic Potato Skins. (1550 Cal) **CHICKEN FAJITA**

salted Bavarian pretzel.

Served with warm queso

FLATBREAD

Crisp flatbread glazed

peppers and Monterey

SOUTHWEST FAJITA BOWLS South of the border style with sautéed onions and gallo, guacamole, jalapeños and rice pilaf. Topped with fresh cilantro and chipotle sauce. Plain, without protein (600 Cal)

(870 Cal)

(1030 Cal)

(660 Cal)

(450 Cal)

(1020 Cal)

(850 Cal)

CAESAR SALAD Fresh, crisp romaine lettuce drizzled with Caesar dressing, sprinkled with croutons and cheese. Sliced Grilled Chicken Plain, without protein Roasted Balsamic Salmon Broiled Sirloin Tips*

GRILLED CHICKEN CAPRI SALAD

Seasoned Chicken

Carne Asada Steak

sauce. Finished with herbed-garlic croutons. (730 Cal) **HONEY MUSTARD CHICKEN SALAD** A bed of fresh mixed greens topped with applewood smoked bacon, Monterey Jack and cheddar cheeses, tomatoes, cucumbers and red onions. Finished with honey mustard dressing. Served with warm flatbread. Sliced Grilled Chicken (960 Cal) Crispy Chicken Tenders (1270 Cal)

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

1/2 LB. AMERICAN **ANGUS BURGERS**

Sliced grilled chicken, grape tomato halves and mozzarella cheese pearls served on a bed of romaine lettuce. Topped with balsamic glaze and basil pesto

potato waffle fries for an added charge. ALL STAR BURGER* (8) **BOURBON ONION BURGER*** American cheese, applewood smoked bacon, A burger with a twist! Melted American cheese sautéed onions, lettuce, tomato, pickles and our topped with a caramelized signature sauce. Served onion bourbon jam. (860 Cal) with french fries and coleslaw. Please order a Gluten Free roll and sides if Gluten Sensitive. (1130 Cal)

CHEESE BURGER* (8)

favorite with American,

cheese. Please order a

HONEY BBQ

A classic, can't-go-wrong

Vermont Cheddar or Swiss

Gluten Free roll and side if Gluten Sensitive. (750 Cal) **BACON & CHEESE BURGER*** @S

Melted American cheese and applewood smoked

Gluten Free roll and side if

bacon. Please order a

Gluten Sensitive.

SPICY CRISPY

Crispy Cod (1230 Cal)

Crispy Cauliflower

Carne Asada Steak

CHICKEN PARMIGIANA

A generous, fried chicken

cutlet topped with classic marinara sauce and melted mozzarella and provolone

cheeses. Served with penne

pasta and warm Rustic Bread. (1770 Cal)

BUFFALO CHICKEN MAC & CHEESE

Skillet baked creamy

cavatappi Mac & Cheese topped with crispy handbreaded chicken tossed

in our legendary Buffalo

warm Rustic Bread.

GRILLED BALSAMIC

two sides. (460 Cal)

CHICKEN (68)

(1570 Cal)

sauce drizzled with Sriracha ranch sauce. Served with

Also available with our Gold

Fever or Honey BBQ sauce.

Tender, marinated chicken

breast flame broiled with a balsamic glaze. Served with

(1090 Cal)

(1160 Cal)

(870 Cal)

VERMONT CHEDDAR BURGER* CABOT Jam packed with the taste of New England. Cabot Vermont Cheddar cheese, caramelized onions, applewood smoked bacon and real Vermont maple mayonnaise. (960 Cal)

SANDWICHES & TACOS

Served with french fries, coleslaw or potato chips.

CHICKEN WRAP CHICKEN SANDWICH Hand-breaded crispy A crispy breaded chicken breast drizzled with spicy chicken tenders with honey Sriracha ranch sauce BBQ sauce. Wrapped up with lettuce, tomatoes, Monterey stacked with lettuce, tomato Jack and cheddar cheeses. and pickles. Served on a (910 Cal) brioche bun. (1050 Cal) VERMONT CHEDDAR CABOT **TACOS** CHICKEN SANDWICH Three tacos filled with fresh Grilled chicken breast cabbage, fresh pico de topped with Cabot gallo and chipotle sauce in Vermont Cheddar cheese. warm flour tortillas. Served caramelized onions, with guacamole, sour cream, applewood smoked bacon a fresh lime and one side. and real Vermont maple Grilled Chicken (810 Cal)

CHICKEN & TURKEY

mayo stacked with lettuce,

tomato and pickles. Served

on a brioche bun. (770 Cal)

ORIGINAL CRISPY **CHICKEN TENDERS**

sides. (1260 Cal) Toss in our signature

and bleu cheese.

COUNTRY FRIED

A crispy breaded boneless chicken breast and

Russet mashed potatoes

biscuit and one side.

Cranberry sauce upon

with country gravy. Served with a warm honey-glazed

CHICKEN

(1410 Cal)

request.

one side.

Buffalo or Gold Fever sauce. Served with celery

A crispy hand-breaded classic. Served with

honey mustard and two

DOUBLE BBQ TURKEY TIPS Hand-cut and marinated with our signature seasoning, flame broiled to perfection and basted with our zesty BBQ sauce. Served with french fries, coleslaw and a warm honey-glazed biscuit. (750 Cal) **CRAVEABLE COMBOS** SIRLOIN STEAK COMBOS* one side. Grilled BBQ Chicken Breast Baked Stuffed Shrimp

below. Served with one side. Crispy Chicken Tenders New England Fried Shrimp 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 cod fried until crispy. Served with tartar sauce, french fries and coleslaw. (1690 Cal)

BAKED HADDOCK A favorite from the North Atlantic. Crusted with seasoned cracker crumbs and baked. Served with two sides. (590 Cal) STEAK & RIBS **SMOTHERED TIPS*** (6) Our signature USDA Choice Broiled Sirloin Tips smothered with fresh sautéed onions, peppers and mushrooms. Served with potato and vegetable. (620 Cal) **BROILED** SIRLOIN TIPS* (88) Our signature USDA Choice tips, hand cut and marinated with our secret recipe. Served with potato

and vegetable. (510 Cal) **BABY BACK RIBS** Fall-off-the-bone baby back ribs slow cooked in house for hours, seasoned and basted with BBQ sauce. Served with french fries, coleslaw and a warm honey-glazed biscuit.

 Full Rack (2830 Cal) • Half Rack (1840 Cal) T-BONE STEAK* (68) A juicy, flavorful 18 oz. T-Bone steak seasoned and flame broiled to perfection. Served with choice of two: potato, House Salad or vegetable. (1170 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. SIDES Russet Mashed Potatoes (6) (240 Cal) • Rice Pilaf (310 Cal) Coleslaw (140 Cal) • Corn (120 Cal) • French Fries (500 Cal) Sweet Potato Waffle Fries Broccoli Casserole Bacon Mac & Cheese **Grilled Asparagus**

FRENCH DIP SANDWICH

Tender roast beef served on a toasted sub roll

topped with melted Swiss

cheese and caramelized

jus for dipping. (1090 Cal)

Wrapped up with lettuce,

onions. Served with au

HONEY BBQ CHICKEN

Hand-breaded crispy

chicken tenders with honey BBQ sauce.

WRAP

cooked to your taste and dripping with flavor. Served with choice of two: potato, House Salad or vegetable. (310 Cal) **NEW YORK STRIP*** (68) A flavorful, five-star, 12 oz. New York center cut. Expertly seasoned and flame broiled to perfection. Served with choice of two: potato, House Salad or vegetable. (620 Cal) RIBEYE STEAK* (8)

Broccoli (6) (25 Cal) • Baked Potato after 4PM (250 Cal) **PREMIUM SIDES** (310 Cal) (130 Cal) (470 Cal) (25 Cal) (370 Cal) Loaded Baked Potato after 4PM 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.

/EEKEND SPECIA Available Friday after 4pm & all day Saturday & Sunday while it lasts!

BEVERAGES COCKTAILS **PLATINUM MARGARITA**

Patrón Silver 100% Agave

Tequila, all-natural RIPE® Cold-Pressed Agave

Margarita mix and fresh

chilled over ice with fresh

citrus fruit. (330 Cal)

CLASSICS

A 1/2 pound 100% American

with American, Vermont

Served with french fries.

Cheddar or Swiss cheese.

CHEESE BURGER*

Angus beef burger

(750 Cal)

COLD BEER selection varies by restaurant. (65-364 Cal) AMERICAN FAVORITES **Bud Light Budweiser** Michelob Ultra Miller Lite Coors Light **BEER ALTERNATIVES** Truly Wild Berry @

Hard Seltzer

Angry Orchard (8) Hard Cider

Just the Haze IPA (Non-Alcoholic)

(Non-Alcoholic)

Athletic Brewing Co.

ROSÉ (100 Cal) STRAWBERRY LEMONADE (160 Cal) **MANGO ICED TEA** (130 Cal) **FRESH BREWED** LIPTON ICED TEA (6 Cal)

Irish Cream with a dollop of whipped cream. (302 Cal)

BAKED CHOCOLATE CHIP COOKIE SKILLET A warm and gooey New England classic. A fresh skillet-baked chocolate chip cookie topped with creamy vanilla bean ice cream and a drizzle of chocolate sauce. (1150 Cal)

Tropicana

lime. (300 Cal) **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 red wine, Patrón Citrónge and fruit juices. Served

WINE A generous 7 oz. pour in a glass or enjoy a glass and a half in a Quartino. (122–273 Cal) WHITE **EOS Moscato** Bar Dog Pinot Noir Ferrari-Carano Pinot Grigio **EOS Merlot** Dashwood Sauvignon Kuleto Frog Prince Red Blend Camila Malbec Rickshaw Cabernet Sauvignon Acrobat Rosé

PETITE TREATS™ They're the perfect size so tnere's always room for dessert. Selection varies so ask your server for today's selection. (270-660 Cal) sandwich. (170 Cal) KIDS ENTRÉES

Two tacos with crispy

Monterey Jack and cheddar cheeses in warm soft flour tortillas. Served

with pico de gallo. (520 Cal)

FRIED SHRIMP

chicken tenders, lettuce,

Served with tartar sauce and fresh lemon. (980 Cal)

GRILLED CHICKEN

CHEESE QUESADILLA

A flour tortilla filled with melted Monterey Jack and

cheddar cheeses. Served

BREAST (210 Cal)

with pico de gallo.

SIDE ITEMS Potato Chips (140 Cal)

Mott's® Natural

(25–140 Cal)

DESSERT

used under license.

specific sides are listed.

use of this information.

service charge for any employee.

Mandarin Oranges (40 Cal)

LITTLE MIDNIGHT FUDGE HERO SUNDAE Chocolate cake with OREO® Cookie pieces inside. Served with creamy vanilla bean ice cream, hot fudge,

OREO is a trademark of Mondelēz International group,

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. Calorie counts for menu items do not include sides unless

*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. 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

**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

no guarantees of its accuracy and disclaim liability for the

(GS) = Before placing your order, please inform your server

Before placing your order, please inform your server if

OCTOBER 2025

if a person in your party has a gluten sensitivity.**

a person in your party has a food allergy.

and whipped cream. (470 Cal)

Applesauce (6) (50 Cal)

In-Season Vegetable

(620 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 **CRAFTS & IMPORTS** Samuel Adams New England Juicy IPA Samuel Adams Seasonal Samuel Adams Boston Lager Heineken Corona Blue Moon Belgian White **BUD SELECT** seleст 16 oz. (132 Cal) 🚱 HORSESHOE ALE A full bodied Amber Ale brewed exclusively for us by Harpoon Brewery. 16oz (148 Cal)

A tender, juicy 8 oz. Top Sirloin flame broiled to perfection paired with your favorite below. Served with (1160 Cal) (980 Cal) New England Fried Shrimp (1240 Cal) **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 a warm honey-glazed biscuit and (1920 Cal) Grilled BBQ Chicken Breast Crispy Chicken Tenders (2420 Cal) New England Fried Shrimp (2060 Cal) **BROILED SIRLOIN TIP COMBOS*** Our signature USDA Choice Tips hand-cut and marinated in our secret recipe paired with your favorite (1270 Cal) (1210 Cal) **BAKED STUFFED SHRIMP** Jumbo shrimp filled with seafood stuffing and baked to perfection. Served with

two sides. (590 Cal)

ROASTED SALMON (68) Atlantic salmon lightly

seasoned and roasted.

with two sides.

(580-670 Cal)

Choose simply seasoned or

with balsamic glaze. Served

TOP SIRLOIN STEAK* (6)

Tender and juicy. An 8 oz. USDA Choice top sirloin,

A hand cut, juicy, flavorful

16 oz. USDA Choice Ribeye

broiled to perfection.

potato, House Salad or vegetable. (1000 Cal)

steak seasoned and flame

Served with choice of two:

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)

> (1100 Cal) **TURKEY CLUB SUB** Hand-carved, slowroasted turkey, applewood smoked bacon, lettuce, tomato and mayo served on a toasted sub roll. (660 Cal)

LUNCH BAKED SCHROD A New England favorite

cracker crumbs and baked.

crusted with seasoned

Served with one side.

(470 Cal)

CAESAR SALAD Sprinkled with croutons and cheese. (450 Cal) Topped with your favorite: Sliced Grilled Chicken (660 Cal) Roasted Balsamic Salmon (1020 Cal)

• Broiled Sirloin Tips* (850 Cal)

REUBEN SANDWICH Sliced corned beef

topped with Swiss cheese,

slices of grilled marble rye.

coleslaw and our special

sauce served on thick

PINK PALOMA Sauza Hornitos Tequila, ruby red grapefruit and cranberry juices shaken and served over ice. Topped with sparkling La 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. **ESPRESSO MARTINI** Three Olives Espresso Vodka, Kahlua and Bailey's

TOWERING MIDNIGHT FUDGE CAKE Moist chocolate cake OREO® Cookie pieces baked inside. Served warm with creamy vanilla bean ice cream, hot fudge, and whipped cream. (1680 Cal)

Topped with classic

CHICKEN TENDERS

roll if gluten sensitive.

(520 Cal)

(450 Cal)

(370 Cal)

PASTA

(330 Cal)

marinara sauce and cheese.

JUNIOR BURGER* WITH CHEESE ® (520-600 Cal) Please order a Gluten Free

JUMBO HOT DOG KAYEM

100% All Beef (480 Cal)

MACARONI & CHEESE

Kids House Salad (90 Cal)

Russet Mashed Potatoes (68)

French Fries (310 Cal)

Rice Pilaf (160 Cal)

(120 Cal)

Served with classic marinara or butter sauce.

chocolate sauce, and whipped cream. (690 Cal)

DESSERTS

TOPPED WITH OREO®

cheesecake topped with

CHEESECAKE

COOKIE PIECES

Rich, creamy vanilla

OREO® Cookie pieces,

NEW ENGLAND COFFEE (0 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 **CRISPY CHICKEN TACOS CHEESE FLATBREAD**

Blanc Sebastiani Chardonnay Chalk Hill Chardonnay **SPARKLING** La Marca Prosecco **Drink** Responsibly.

Drive **Responsibly**. **BOTTOMLESS** ALCOHOL-FREE BEVERAGES SPARKLING REFRESHERS All-natural puree and soda water. **FOUNTAIN DRINKS** Raspberry Lime (0-200 Cal) Strawberry Lemon (90 Cal)

tomatoes, Monterey Jack and cheddar cheeses. (910 Cal) **CHICKEN PARM SUB** Our original crispy chicken **VERMONT CHEDDAR** CHICKEN SANDWICH tenders topped with classic marinara sauce Grilled chicken breast and melted mozzarella topped with Cabot and provolone cheeses. Served on a toasted sub Vermont Cheddar cheese, caramelized onions, roll. (700 Cal) applewood smoked bacon and real Vermont **CHICKEN CAESAR WRAP** maple mayo stacked Sliced grilled chicken with lettuce, tomato and pickles. Served on a wrapped up with fresh, crisp romaine lettuce, brioche bun. (770 Cal) Caesar dressing, croutons and cheese. (740 Cal) LUNCH COMBOS FLATBREAD COMBOS One half of a Buffalo Chicken, Cheese or Chicken Fajita latbread with your choice of Soup or Salaa. Cup of Seafood Chowder • Cup of Soup Du Jour Garden Salad Caesar Salad **SOUP & SALAD COMBOS** Your choice of Garden or Caesar Salad paired with a cup of Soup Du Jour or Seafood Chowder. (400-860 Cal)