STARTERS & WINGS

CAESAR SALAD Fresh, crisp romaine (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 gallo, guacamole, jalapeños and rice pilaf.

Plain, without protein

Seasoned Chicken

Topped with fresh cilantro and chipotle sauce.

(600 Cal)

(870 Cal)

SEAFOOD breaded shrimp served with french fries, coleslaw Hand-breaded filet fried until crispy. Served with tartar sauce, french fries and coleslaw. (1690 Cal)

BROILED SIRLOIN TIP COMBOS* Our signature USDA Choice Tips hand-cut and marinated in our secret recipe paired with your favorite below. Served with one side. Crispy Chicken Tenders New England Fried Shrimp

 Grilled BBQ Chicken Breast Crispy Chicken Tenders

New England Fried Shrimp

STEAK & RIBS **SMOTHERED TIPS*** (6)

FRENCH DIP SANDWICH Tender roast beef served cheese and caramelized jus for dipping. (1090 Cal)

on a toasted sub roll onions. Served with au **WRAP** Hand-breaded crispy chicken tenders with honey BBQ sauce. tomatoes, Monterey Jack and cheddar cheeses. (910 Cal) **VERMONT CHEDDAR** Grilled chicken breast topped with Cabot

and a tangy cocktail sauce.

Or substitute sweet potato waffle fries for an added charge. topped with melted Swiss

AMERICAN FAVORITES Michelob Ultra

Sweet Potato Waffle Fries Broccoli Casserole Bacon Mac & Cheese **Grilled Asparagus** 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.

REUBEN SANDWICH Sliced corned beef topped with Swiss cheese, coleslaw and our special sauce served on thick

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 Our handcrafted recipe blends Camila Malbec red wine, Patrón Citrónge and fruit juices. Served chilled over ice with fresh citrus fruit. (330 Cal) **HOUSE CUERVO MARGARITA** All-natural margarita mix, Jose Cuervo and a fresh squeeze of lime. (270 Cal) COLD BEER Enjoy a frosty cold draft beer served in a 16 oz. chilled mug, our 23 oz. Blockbuster™ Mug or an ice-cold bottle. Our selection varies by restaurant. (65-364 Cal) **Bud Light Budweiser**

NEW ENGLAND FRIED SHRIMP Golden-fried, hand-(1420 Cal) **FISH & CHIPS**

SIDES Broccoli (6) (25 Cal) • Baked Potato after 4PM (250 Cal) **PREMIUM SIDES**

BAKED STUFFED SHRIMP Jumbo shrimp filled with to perfection. Served with two sides. (590 Cal) ROASTED SALMON (68) Atlantic salmon lightly seasoned and roasted. with two sides. (580-670 Cal) **BAKED HADDOCK**

(1920 Cal)

(2420 Cal)

(2060 Cal)

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)

(310 Cal)

(130 Cal)

(470 Cal) (25 Cal)

(370 Cal)

slices of grilled marble rye.

SIDE ITEMS Potato Chips (140 Cal) Mandarin Oranges (40 Cal) Mott's® Natural Applesauce (6) (50 Cal) In-Season Vegetable (25–140 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 REVISED

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

a person in your party has a food allergy.

and whipped cream. (470 Cal)

sandwich. (170 Cal)

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.

DESSERT

used under license.

specific sides are listed.

use of this information.

service charge for any employee.

(620 Cal)

KIDS ENTRÉES

CRISPY CHICKEN TACOS

A favorite from the North Atlantic. Crusted with seasoned cracker crumbs and baked. Served with two sides. (590 Cal) **TOP SIRLOIN STEAK*** (6)

of whipped cream. (302 Cal)

one side. All kids meals served with a free ice cream

CHEESE FLATBREAD

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.

Topped with classic

CHICKEN TENDERS

roll if gluten sensitive.

(520 Cal)

(450 Cal)

(370 Cal)

PASTA

(330 Cal)

Miller Lite Lager Coors Light Heineken Corona **BEER ALTERNATIVES** Truly Wild Berry @ Hard Seltzer **BUD SELECT** Angry Orchard (8) Hard Cider seleст 16 oz. (132 Cal) Just the Haze IPA (Non-Alcoholic) Athletic Brewing Co. (Non-Alcoholic) (148 Cal) WINE in a Quartino. (122–273 Cal) WHITE **EOS Moscato** Bar Dog Pinot Noir Ferrari-Carano Pinot Grigio **EOS Merlot** Dashwood Sauvignon Blanc Blend Sebastiani Chardonnay Camila Malbec Chalk Hill Chardonnay Rickshaw Cabernet Sauvignon **SPARKLING** ROSÉ La Marca Prosecco Acrobat Rosé **Drink** Responsibly.

Drive **Responsibly**. **BOTTOMLESS**

DESSERTS **CHEESECAKE** TOPPED WITH OREO® **COOKIE SKILLET COOKIE PIECES** Rich, creamy vanilla cheesecake topped with OREO® Cookie pieces, chocolate sauce, and whipped cream. (690 Cal) PETITE TREATS™ **FUDGE CAKE** 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)

ALCOHOL-FREE BEVERAGES SPARKLING REFRESHERS All-natural puree and (0 Cal) soda water. **FOUNTAIN DRINKS** (100 Cal) Raspberry Lime (0-200 Cal) Strawberry Lemon (90 Cal) STRAWBERRY LEMONADE (160 Cal) **MANGO ICED TEA** (130 Cal) **FRESH BREWED** LIPTON ICED TEA (6 Cal)

BAKED CHOCOLATE CHIP 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) **TOWERING MIDNIGHT** Moist chocolate cake OREO® Cookie pieces baked inside. Served warm with creamy vanilla bean ice

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) BEVERAGES COCKTAILS **PLATINUM MARGARITA PINK PALOMA** Patrón Silver 100% Agave Sauza Hornitos Tequila, ruby red grapefruit and Tequila, all-natural RIPE® Cold-Pressed Agave cranberry juices shaken Margarita mix and fresh and served over ice. Topped with sparkling La lime. (300 Cal) Marca Prosecco. (180 Cal)

🚱 HORSESHOE ALE A full bodied Amber Ale brewed exclusively for us Kuleto Frog Prince Red

Our signature USDA Tender and juicy. An 8 oz. USDA Choice top sirloin, Choice Broiled Sirloin Tips cooked to your taste and smothered with fresh 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*** (68) SIRLOIN TIPS* (88) A flavorful, five-star, 12 oz. New York center cut. Our signature USDA Choice Expertly seasoned and tips, hand cut and flame broiled to perfection. marinated with our secret Served with choice of two: recipe. Served with potato potato, House Salad or and vegetable. (510 Cal) vegetable. (620 Cal) **BABY BACK RIBS** Fall-off-the-bone baby RIBEYE STEAK* (8) back ribs slow cooked in A hand cut, juicy, flavorful house for hours, seasoned 16 oz. USDA Choice Ribeye and basted with BBQ steak seasoned and flame sauce. Served with french broiled to perfection. fries, coleslaw and a warm Served with choice of two: honey-glazed biscuit. potato, House Salad or vegetable. (1000 Cal) 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) /EEKEND SPECIA Available Friday after 4pm & all day Saturday & Sunday while it lasts!

> **CRAFTS & IMPORTS** Samuel Adams New England Juicy IPA Samuel Adams Seasonal Samuel Adams Boston Blue Moon Belgian White

cream, hot fudge, and whipped cream. (1680 Cal) KIDS MENU FOR KIDS AGES 10 & UNDER All kids meals except Cheese Flatbread served with

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) **CLASSICS CHEESE BURGER* LUNCH BAKED SCHROD** A New England favorite A 1/2 pound 100% American Angus beef burger crusted with seasoned with American, Vermont cracker crumbs and baked. Cheddar or Swiss cheese. Served with one side. (470 Cal) Served with french fries. (750 Cal)

by Harpoon Brewery. 16oz **NEW ENGLAND COFFEE**

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. (190 Cal) **ESPRESSO MARTINI** Three Olives Espresso Vodka, Kahlua and Bailey's Irish Cream with a dollop

Gluten Free roll and side if Vermont Cheddar or Swiss Gluten Sensitive. cheese. Please order a (870 Cal) Gluten Free roll and side if Gluten Sensitive. (750 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. **SPICY CRISPY HONEY BBQ 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) mayo stacked with lettuce, Crispy Filet (1230 Cal) tomato and pickles. Served Crispy Cauliflower on a brioche bun. (770 Cal) (1090 Cal) Carne Asada Steak (1160 Cal) CHICKEN & TURKEY **CHICKEN PARMIGIANA** ORIGINAL CRISPY **CHICKEN TENDERS** A generous, fried chicken cutlet topped with classic

> (1270 Cal) (1210 Cal) seafood stuffing and baked Choose simply seasoned or with balsamic glaze. Served

Tropicana

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

(1100 Cal) **HONEY BBQ CHICKEN TURKEY CLUB SUB** Hand-carved, slowroasted turkey, applewood smoked bacon, lettuce, tomato and mayo served Wrapped up with lettuce, on a toasted sub roll. (660 Cal) **CHICKEN PARM SUB** Our original crispy chicken CHICKEN SANDWICH tenders topped with classic marinara sauce and melted mozzarella 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)

A crispy hand-breaded classic. Served with marinara sauce and melted mozzarella and provolone honey mustard and two cheeses. Served with penne sides. (1260 Cal) Toss in our signature pasta and warm Rustic Bread. (1770 Cal) Buffalo or Gold Fever sauce. Served with celery and bleu cheese. **BUFFALO CHICKEN MAC & CHEESE COUNTRY FRIED** Skillet baked creamy CHICKEN A crispy breaded boneless chicken breast and cavatappi Mac & Cheese topped with crispy handbreaded chicken tossed Russet mashed potatoes in our legendary Buffalo with country gravy. Served with a warm honey-glazed sauce drizzled with Sriracha ranch sauce. Served with biscuit and one side. warm Rustic Bread. (1410 Cal) (1570 Cal) Cranberry sauce upon Also available with our Gold request. Fever or Honey BBQ sauce. **DOUBLE BBQ TURKEY TIPS GRILLED BALSAMIC** Hand-cut and marinated CHICKEN (68) with our signature seasoning, flame broiled Tender, marinated chicken to perfection and basted breast flame broiled with a balsamic glaze. Served with with our zesty BBQ sauce. Served with french fries, two sides. (460 Cal) coleslaw and a warm honey-glazed biscuit. (750 Cal) **CRAVEABLE COMBOS** SIRLOIN STEAK COMBOS* A tender, juicy 8 oz. Top Sirloin flame broiled to perfection paired with your favorite below. Served with one side. (1160 Cal) Grilled BBQ Chicken Breast (980 Cal) Baked Stuffed Shrimp 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 one side.

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) **MAKE ANY ENTRÉE A** THREE COURSE MEAL Add a cup of Soup Du Jour, Seafood Chowder or a House

 Carne Asada Steak (1030 Cal) **CAESAR SALAD** Fresh, crisp romaine lettuce drizzled with Caesar dressing, sprinkled with croutons and cheese. (660 Cal) Sliced Grilled Chicken (450 Cal) Plain, without protein Roasted Balsamic Salmon (1020 Cal) Broiled Sirloin Tips* (850 Cal) **GRILLED CHICKEN CAPRI SALAD** Sliced grilled chicken, grape tomato halves and mozzarella cheese pearls served on a bed of romaine lettuce. Topped with balsamic glaze and basil pesto 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) 1/2 LB. AMERICAN **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. 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) **BACON & CHEESE BURGER*** @S **CHEESE BURGER*** (8) Melted American cheese and applewood smoked A classic, can't-go-wrong bacon. Please order a favorite with American,

BIG BAR PRETZEL CLASSIC POTATO SKINS Melted Monterey Jack and A giant freshly baked, cheddar cheeses and salted Bavarian pretzel. applewood smoked bacon Served with warm queso layered on top of crispy 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 & MOZZARELLA MOONS SKINS SAMPLER** Mozzarella cheese lightly Our signature handfried with a crispy, crunchy breaded Boneless Buffalo coating of Parmesan Wings and Classic Potato seasoned breadcrumbs. Skins. (1550 Cal) Served with classic marinara sauce. (850 Cal) **CHICKEN FAJITA FLATBREAD SPINACH &** Crisp flatbread glazed **ARTICHOKE DIP** with queso and topped A skillet-baked creamy with fajita-spiced grilled blend of Parmesan, chicken, sautéed onions, spinach and artichoke peppers and Monterey hearts topped with Jack and cheddar cheeses. mozzarella and provolone Finished with fresh pico de cheeses and pico de gallo. gallo, chopped cilantro and Served with crispy tortilla chipotle sauce. (850 Cal) chips. (960 Cal) SIDE SALADS & SOUPS **HOUSE SALAD SEAFOOD CHOWDER** Tomatoes, cucumbers, red A favorite. Packed with onions, Parmesan cheese clams, shrimp, schrod and croutons. Please order and potatoes without croutons if Gluten Crock (510 Cal) Cup (360 Cal) Sensitive. (110-450 Cal) FRENCH ONION SOUP A hearty crock with hints lettuce drizzled with Caesar dressing, sprinkled with croutons and cheese. of burgundy and plenty of onions. Topped with a crouton and melted Swiss, provolone and mozzarella cheeses. (350 Cal)