

RED APPETIZERS, SNACKS & STARTERS

HUMMUS PLATTER creamy hummus with pita bread, feta cheese, tomatoes, parsley oil and Kalamata olives. \$6.99

BUFFALO TENDERS boneless chicken tenders tossed in Buffalo sauce, with bleu cheese dressing, cucumbers and celery. \$8.29

NACHOS tri-colored corn tortilla chips, cheddar & Jack cheeses, tomatoes, jalapenos, black olives, scallions, guacamole, salsa and sour cream. \$9.49

BBQ add house smoked pulled pork \$2

ROASTED CHICKEN add chicken \$2

VEGETARIAN add black beans \$1

FRIED CALAMARI sliced cherry peppers, scallions, shallot balsamic dressing and pomodoro sauce. \$8.99

ALE BATTERED ONION RINGS served with a smoked tomato horseradish aioli. \$6.99

QUESADILLA roasted chicken and cheddar cheese with salsa, sour cream and jalapenos. \$7.99

KETTLE CHIPS fresh fried potato chips, cheddar cheese, crisp bacon, scallions and sour cream. \$7.99

ASIAN CRISPADILLAS six tortilla triangles with chicken & ginger drizzled with apricot ginger & Asian BBQ sauces. \$5.99

SPINACH & ARTICHOKE DIP served with salsa fresca, pita bread and tortilla chips. \$8.99

WINGS deep fried with your choice of Thai Peanut, Buffalo, Garlic Parmesan Sesame Glazed or BBQ.

8 Wings \$6.99

16 Wings \$10.99

SOUP OF THE MOMENT hand-crafted by our chef and served piping hot.

Cup \$3.99

Bowl \$4.99

NEW ENGLAND CLAM CHOWDER

Cup \$4.79

Bowl \$5.49

HOUSE SALAD assorted field greens with tomato, cucumber, carrots, red cabbage, croutons, and your choice of dressing.

Small \$4.49

Large \$6.49

CAESAR SALAD crisp romaine lettuce tossed with croutons, parmesan cheese and Caesar dressing.

Small \$4.99

Large \$6.99

UNCONVENTIONAL SLIDER MENU

A trio of sliders served on miniature hamburger buns with crisp kettle chips.

PULLED PORK house smoked pulled pork, chipotle BBQ, and pineapple salsa. \$8.99

ALE MARINATED STEAK & CHEESE ale marinated grilled flank steak,

Roquefort cheese spread and roasted red peppers. \$10.99

MINI -MEATLOAF topped with cheddar cheese, onion strings and chipotle mayonnaise \$8.99

SPENT GRAIN PIZZAS

Our pizza crusts incorporate grain from the brewing process

PEPPERONI PIZZA sliced pepperoni, garlic tomato sauce, mozzarella, fontina & parmesan cheeses. \$10.50

MARGHERITA PIZZA with garlic tomato sauce, fresh basil, mozzarella, fontina and parmesan cheeses. \$10.50

BUFFALO CHICKEN PIZZA roasted chicken tossed in our own Buffalo sauce, with creamy bleu cheese, tomatoes, scallions, fontina and mozzarella cheeses. \$10.99

SOUTH-WEST PIZZA with black bean puree, chipotle roasted chicken, corn, avocado, peppers, onions, jalapenos and ranch dressing, pepper jack and cheddar cheese. \$10.99

THE ENTREES

NY STEAK 12 Oz center cut strip distinctively seasoned and charbroiled, with garlic mashed potatoes, steamed asparagus spears and red wine sauce. \$24.99*

RANCH SIRLOIN STEAK 8 Oz top sirloin steak rubbed with special blend of steak seasonings, grilled to perfection, over ranch mashed potatoes, corn salsa, crispy fried onions and red wine sauce. \$17.99*

MAPLE DIJON SALMON oven roasted maple Dijon glaze, jasmine rice, and asparagus. \$15.99

ALE & MUSTARD CHICKEN char grilled and basted chicken breast with mustard and herb bread crumbs, garlic mashed potatoes, ale mushroom sauce, carrots and asparagus. \$13.99

JUMBO SHRIMP SCAMPI rich scampi butter sauce, tomatoes, broccoli, and linguine. \$17.99

BLACKENED FETTUCCHINE Cajun blackened chicken, fresh mushrooms, peppers and onions, in a Cajun cream sauce. \$13.99

CHEF'S SEASONAL RAVIOLI ask your server about our chef's new creation ~ Market Price

GOURMET MAC AND CHEESE Cavatappi pasta topped with panko bread crumbs.

SOUTH OF THE BORDER smoked Gouda and chorizo sausage. \$16.99

BUFFALO CHICKEN roast chicken, bleu cheese, drizzle of Buffalo sauce. \$14.99

CARBONARA rendered bacon, fresh green peas and cheddar cheese. \$15.99

FISH & CHIPS Beer-battered Atlantic cod deep-fried golden, over French fries with coleslaw, lemon and tartar sauce. \$13.29

OLD FASHIONED CHICKEN POT PIE tender white meat and fresh vegetables in a creamy white sauce, under a puff pastry lid. \$13.29

GRILLED MEATLOAF with BBQ sauce, garlic mashed potatoes, red pepper compote, fresh market vegetables, red wine sauce and crispy fried onion rings. \$13.99

HICKORY SMOKED BABY BACK RIBS dry rubbed and slow smoked with house cole slaw and French fries. \$19.99

PUB BURGERS

All burgers are served on a sesame seed bun and come with lettuce, red onion, tomato, and pickle chips and French fries.

THE PUB BURGER ½ pound burger seasoned to perfection \$8.49* add cheese \$.99

MUSHROOM SWISS BURGER ½ pound burger with Swiss cheese and sautéed mushrooms. \$9.59*

BBQ BURGER ½ pound burger with cheddar, BBQ sauce and crisp bacon. \$9.59*

GARDEN BURGER vegetarian burger topped with fresh mozzarella, mushrooms, roasted peppers and fresh greens. \$8.99*

DELECTABLE DESSERTS

CHOCOLATE COBBLER triple layer of chocolate delight served warm, topped with vanilla ice cream and a drizzle of house-made raspberry sauce. \$4.99

APPLE CRISP apples, cinnamon and sugar covered with a crisp oatmeal topping. Served with a scoop of Edy's vanilla bean ice cream and caramel sauce. \$5.49

BUTTERSCOTCH BREAD PUDDING an old favorite! This pudding is made by our chefs and served warm for your enjoyment. Topped with a scoop of Edy's vanilla bean ice cream and caramel sauce. \$5.49

BOSTON CREAM PIE the classic dessert with pastry cream and yellow cake with semi-sweet chocolate frosting, drizzled with hot fudge. \$5.49

BROWNIE SUNDAE chocolate brownies topped with large scoops of Edy's vanilla bean ice cream, then smothered in fudge sauce and caramel. Topped with whipped cream and walnuts. \$5.49

VANILLA BEAN ICE CREAM three heaping scoops of Edy's vanilla bean ice cream. \$3.99

**Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness.*

For parties of eight or more an 18% gratuity may be added automatically to the check

JOHN HARVARD'S ALL NATURAL GOURMET BURGERS

All gourmet burgers are built on a Kaiser roll with beef steak tomato and crisp romaine
Accompanied by cedar spiced steak fries and a pickle spear

**THESE ARE ALL NATURAL BURGERS: HUMANELY RAISED, HORMONE, STEROID AND ANTIBIOTIC FREE.
TRY ONE OF THESE ANGUS BURGERS TODAY AND TASTE THE DIFFERENCE**

STEAK HOUSE BURGER ½ lb burger with Shedd's sauce, Swiss cheese, crispy fried onions. \$12.99 *

SMOKE HOUSE BURGER ½ lb burger, smoked tomato mayo, smoked Gouda, bacon, beer braised caramelized onions. \$12.99*

ROQUEFORT BURGER ½ lb burger with Roquefort cheese spread, bacon, caramelized onions. \$12.99*

AU POIVRE BURGER ½ pound burger with green peppercorns, Swiss cheese, mushrooms and lemon garlic aioli \$12.99*

MEDITERRANEAN BURGER ½ pound burger with fresh mozzarella, pancetta, cherry peppers and basil pesto \$12.99*

SPECIALTY SANDWICHES

All sandwiches are served with French fries.

BACKWOODS BBQ CHICKEN SANDWICH grilled chicken breast, BBQ sauce, cheddar cheese and strips of crisp bacon. \$9.99*

BUFFALO CHICKEN SANDWICH battered and fried with a side of bleu cheese dressing. \$9.99*

PULLED PORK SANDWICH house-smoked pulled pork tossed in BBQ, and topped with buttermilk fried onions. \$8.99

SMOKED TURKEY WRAP sliced smoked turkey, crisp bacon, tomatoes, red onions and pepper Jack cheese with lettuce and ranch dressing wrapped in a flour tortilla. \$8.99

BUFFALO CHICKEN WRAP battered and fried chicken, cheddar cheese, red onions, diced tomatoes with field greens, tossed with bleu cheese dressing wrapped in a flour tortilla. \$9.99*

NIDIA'S WRAP sun-dried tomato tortilla wrapped up with creamy hummus, feta cheese, Kalamata olives, diced tomatoes and baby lettuces \$8.49

CUBAN SANDWICH slow roasted pork, black forest ham, pickles, Creole mustard, and Swiss cheese piled on grilled French bread. \$9.99

BLT AVOCADO FLATBREAD SANDWICH Chicken breast, cheddar cheese, avocado on grilled flat bread with herb mayonnaise. \$10.49

SERIOUS SALADS

CHICKEN CAESAR SALAD crisp romaine lettuce, garlic croutons, parmesan cheese and Caesar dressing. \$9.99

MEDITERRANEAN LENTIL & HUMMUS SALAD green lentils, roasted portabella mushrooms, baby lettuces, diced tomatoes, feta cheese, artichokes, Kalamata olives, pita bread and creamy hummus. \$10.49

STEAK TIP SALAD Ranch spiced steak tips over crisp wedge of iceberg lettuce, crumbled blue cheese, cucumbers, tomatoes, red onions, waffle fries, red wine vinaigrette \$13.99

MANDARIN CHICKEN SALAD Hoisin BBQ glazed chicken, baby lettuces, peanuts, carrots, red cabbage, bok choy, Mandarin oranges, crisp wontons and honey ginger dressing. \$10.99

BUFFALO CHICKEN SALAD baby lettuces, crumbled blue cheese dressing, Roma tomatoes, red onion, garnished with fresh asparagus tips, and grilled corn salsa. \$10.99

GREEN PUEBLO SALAD poblano marinated chicken breast, baby lettuces, chipotle ranch dressing, bacon, smoked Gouda cheese, dice tomato, red onion, black bean puree and fried blue corn tortillas. \$10.99

*-Before placing your order, please inform your Server
if a person in your party has a food allergy-*