
STARTERS & SAMPLERS

BUFFALO CHICKEN STRIPS

Served with bleu cheese dressing and celery sticks
\$18.99 (serves 5-7)

CRISP CALAMARI

With scallions, sliced cherry peppers,
shallot balsamic dressing and pomodoro sauce
\$22.99 (serves 8-10)

PAN SEARED WINGS

Deep fried, then pan seared in butter with the
sauce of your choice;
Buffalo, Thai Peanut or Garlic Parmesan
\$16.99 (per 2 dozen)

WARM TACO CHIPS

Served with our house-made gazpacho style salsa
\$14.99 (serves 8-10)

CRUDITÉ

A variety of hand-cut fresh vegetables served with
creamy bleu cheese
\$24.99 (serves 20)

SPINACH & ARTICHOKE DIP

Served hot with pita bread and tortilla chips
\$22.99 (serves 8-10)

BEER SAMPLER TABLE

Regular Sampler Table
(5 Pitchers of 5 Different Beers)
\$72.99

Super Sampler Table
(8 Pitchers of Different Beers)
\$109.99

(Each additional pitcher of beer will be \$14.99)



Menu Availability

Monday-Thursday

Full Dining Menu 11:30 a.m. -10:00 p.m.
Pub Menu 10:00 p.m. - 12:00 p.m.

Friday & Saturday: Full Dining Menu 11:30 a.m. - 11:00 p.m.
Pub Menu 11:00 p.m. - 1:00 a.m.

Sunday: Full Dining Menu 11:30 a.m. -10:00 p.m.
Pub Menu 10:00p.m. - 11:00 p.m.

Directions

84 East

Take exit 62. At light take a left. Go under overpass and at 3rd light
take a left. Take 1st left into parking lot.

84 West

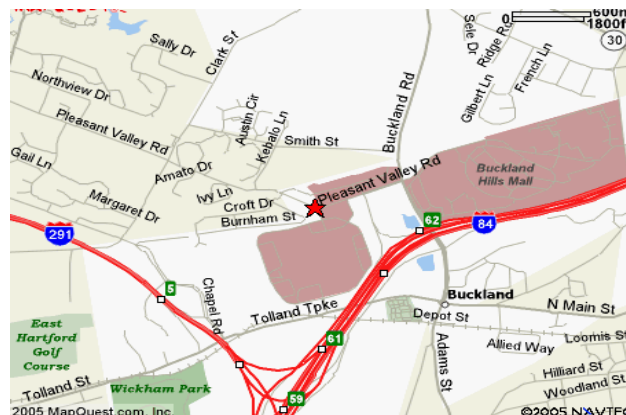
Take exit 62-60. Follow exit 62 Buckland St. to the end. Take right at
light. Take next right into parking lot.

91 South

Follow 91 to exit 35b Manchester 291. Follow 291 to exit 5 Tolland
Tnpk. Take a left at the light. Go to 4th light and take a left on to
Buckland St. At 4th light take a left. Take 1st left into parking lot.

91 North

Follow 91 to exit 29 for 84 East. Take exit 62. At light take a left. Go
under overpass and at 2nd light take a left. Take 1st left into parking lot.



PARTY MENU



HONEST FOOD • REAL BEER

1487 Pleasant Valley Road
Manchester, CT 06040
860-644-2739 phone
860-648-5883 fax
www.johnharvardscot.com

Lunch Function Menu

STARTERS

Salad of Assorted Mixed Greens
Tossed with a Chianti red wine vinaigrette dressing
Or
Soup of the Day

ENTRÉE SELECTIONS

Old Fashioned Chicken Pot Pie

Served with white meat, fresh vegetables & a puff pastry lid

Green Pueblo Salad

Pablano marinated chicken breast, baby lettuce, chipotle ranch dressing, bacon, smoked gouda cheese, diced tomato, red onion, black bean puree and fried blue tortilla chips.

Simply Grilled Chicken Breast Sandwich

Served on a sesame roll
With mayonnaise, red onion, lettuce, tomato & french fries

Warm Grilled Chicken Caesar Salad

Grilled chicken sliced atop hearts of romaine, garlic croutons & parmesan cheese

Classic Grilled Meatloaf

House made meatloaf grilled and brushed with a tangy BBQ sauce, served with sour cream mashed potatoes, steamed asparagus spears, red wine sauce and fried onion strings

Brew House Burger

Our half pound burger char-broiled
Served on a sesame seed bun
With lettuce, tomato, onion, pickle, and french fries

Desserts

Old Fashioned Deep Dish Apple Crisp

Served with a scoop of Edy's vanilla ice cream
Or

Chef's Selection of the Day

(Coffee, Tea & Fountain Soda are included)

\$19.99 PER PERSON WITH DESSERT
\$15.99 PER PERSON WITHOUT DESSERT

Dinner Function Menu Option 1

STARTERS

Salad of Assorted Mixed Greens
Tossed with a Chianti red wine vinaigrette dressing
Or
Soup of the Day

ENTRÉE SELECTIONS

Old Fashioned Chicken Pot Pie

Served with all white meat, fresh vegetables, and a puff pastry lid

Smothered BBQ Chicken

Grilled chicken breast, caramelized onions, mushrooms, bacon, cheddar cheese, broccoli, house BBQ sauce and cheddar mashed potatoes

Shrimp Scampi

A rich scampi butter sauce, tomatoes, broccoli, and linguine

Steak Frite

An 8oz. Top Sirloin Steak served with rosemary parmesan steak fries, broccoli and Worcestershire butter.

Classic Grilled Meatloaf

House made meatloaf grilled and brushed with a tangy BBQ sauce, served with sour cream mashed potatoes, steamed asparagus spears, red wine sauce and fried onion strings

Orecchiette with Chicken and Sausage

Hearty pasta with chicken, Italian sausage, asparagus tips & diced tomatoes tossed in a rich garlic, white wine and parmesan cream sauce

Desserts

Old Fashioned Deep Dish Apple Crisp

Served with a scoop of Edy's vanilla ice cream
Or

Chef's Selection of the Day

(Coffee, Tea, & Fountain Sodas are included)

\$26.99 PER PERSON WITH DESSERT
\$22.99 PER PERSON WITHOUT DESSERT



Dinner Function Menu Option 2

STARTERS

Salad of Assorted Mixed Greens
Tossed with a Chianti red wine vinaigrette dressing
Or
Soup of the Day

ENTRÉE SELECTIONS

Salmon

Oven roasted Atlantic Salmon over vegetable cous cous and spinach with a coconut curry sauce.

Tuna Steak

Grilled tuna over jasmine rice with hoisin dressed mixed greens, red peppers and ponzu sauce

Crab Stuffed Tilapia

Tilapia filet topped with crabmeat and bread crumbs, served over Jasmine Rice with a sweet corn and red pepper ragout, with leek cream

Old Fashioned Chicken Pot Pie

Served with white meat, fresh vegetables & a puff pastry lid

Orecchiette with Chicken and Sausage

Hearty pasta with chicken
Italian sausage, asparagus tips, and diced tomatoes
tossed in a rich garlic, white wine & parmesan cream sauce

New York Strip**

A 12oz New York Strip over basil mashed potatoes, balsamic greens and fried leeks

Desserts

Old Fashioned Deep Dish Apple Crisp

Served with vanilla ice cream
Or

Chef's Selection of the Day

(Coffee, Tea, & Fountain Sodas are included)

\$29.99 PER PERSON WITH DESSERT
\$24.99 PER PERSON WITHOUT DESSERT

PLEASE CHOOSE EITHER SOUP OR SALAD, AND THREE ENTREES FOR YOUR GUESTS TO CHOOSE FROM.
IF SELECTED, BOTH DESSERT ITEMS ARE INCLUDED ON THE MENU.
PRICES DO NOT INCLUDE TAXES AND GRATUITY.
(**\$3 Surcharge per New York Steak)