



Open daily for lunch and dinner from 11:30 AM until 9 PM Sunday through Wednesday
and 11:30 AM to 10 PM Thursday through Saturday.

Late night menu served from 9 PM to 11 PM Sunday through Wednesday and 10 PM to midnight Thursday through Saturday.

Eighteen percent gratuity added to parties of eight or more.

Executive Chef - James DeCota

DINNER APPETIZERS

Potato Skins Vermont Cheddar, Bacon, Green Onion, Sour Cream.	8	Tips And Dip Guinness BBQ Marinated Steak Tips, Horseradish Cream Sauce, Caramelized Onion and Chili Pepper Sauce.	10
Nachos Corn Tortilla Chips, Vermont Cheddar, Monterey Jack Cheese, Jalapeños, Scallions, Sour Cream and Salsa. Add Cody Brown Ale Chili 3 Guacamole 1	9	Steamers Fresh Local Clams, Broth and Butter.	Market Price
Spinach and Artichoke Dip Sautéed Baby Spinach, Artichoke Hearts, Parmesan Cream Sauce, Corn Tortilla Chips or Pita Bread.	9	Shrimp Cocktail Jumbo Poached Shrimp, Cocktail Sauce, Lemon Wedge.	3.00 each
Chicken Fingers or Wings Fried Chicken Tenders or Wings, House Made Honey Dijon, Carrots and Celery.	9	Fried Calamari Calamari Rings, Garlic Sauce, Cherry Pepper Rings and Marinara.	10
Buffalo Chicken Fingers or Wings House Made Buffalo and Blue Cheese Dressing, Carrots and Celery.	10	Stuffed Clams Fresh Clams, Prosciutto and Lemon Grass Stuffing.	10
		Roasted Red Pepper Hummus House Made Hummus, Celery, Carrots and Pita Bread.	9
		Loaded Curry Fries Yellow Curry Powder, Cheddar Cheese, Bacon and Scallions.	8

SOUPS & CHILI

New England Clam Chowder Sea Clams, Diced Russet Potato, Sautéed Onion and Celery.	Cup 4 Bowl 6	Today's Soup Du Jour Daily Selection.	Cup 3 Bowl 6
Cody Brown Ale Chili Ground Beef, Cody Brown Ale, Tomato, Kidney Beans, Green Pepper, White Onion and Tortilla Chips. Add Cheddar 1	Cup 4 Bowl 8	French Onion Soup White Onions, Crustini and Swiss Cheese.	Bowl 6

CREATE YOUR OWN SALAD ENTRÉE

Create your own Salad Entrée by choosing one of our Six Base Salads listed below and adding one or more of our Seven Salad Toppings.
All Salads Available with Your Choice of Dressing, Unless Otherwise Noted.

BASE SALADS

House Salad Mesclun Greens, Shredded Carrots, Cherry Tomato, Sliced Cucumber.	7	Romaine Hearts Salad Half Romaine Lettuce Hearts topped with Peppered Bacon, Red Onion, Diced Tomato and Mango Vinaigrette.	9
Caesar Salad Romaine Hearts, Parmesan Cheese, Croutons and Caesar Dressing.	8	Cobb Salad Mesclun Greens, Vine Ripened Tomato, Bacon, Crumbled Blue Cheese, Hard Cooked Egg and Hass Avocado.	9
Emerald Rose Salad Mesclun Greens, Vine Ripened Tomato, Sliced Red Onion, Hass Avocado, Fresh Mozzarella and House Made Balsamic Dressing.	9	Tomato Mozzarella Salad Fresh Mozzarella, Vine Ripened Tomatoes, Mesclun Greens, Basil, Extra Virgin Olive Oil and Balsamic Glaze.	9

SALAD TOPPINGS

Grilled Chicken Breast	4	Grilled Gulf White Shrimp	3.00 each
Chicken Salad (Contains Walnuts)	4	Grilled Fresh Atlantic Salmon	7
Oven Roasted Turkey	5	Lobster Salad	14
Marinated Sirloin Steak Tips	7		

DRESSINGS AVAILABLE

Balsamic Vinaigrette, Blue Cheese, Ranch, Caesar, Peppercorn Parmesan,
Thousand Island, Italian, White Zinfandel, Honey Dijon

SANDWICHES

Served with a Choice of French Fries, Cole Slaw, Chips or Sweet Potato Fries.

Lobster Roll	17	Open Faced Turkey Sandwich	10
Maine Lobster Meat, Mayonnaise, Mesclun Greens, Grilled Hot Dog Bun.		Oven Roasted Turkey Breast, Stuffing, Cranberry Sauce, House Made Gravy and Grilled Ciabatta Bread.	
Chipotle Chicken	9	Pastrami	10
Marinated Chicken Breast, Vermont Cheddar, Green Leaf Lettuce, Vine Ripened Tomato, Sliced Red Onion, Chipotle Aioli and Grilled Bulkie Roll.		Black Pepper Cured Pastrami, House Beer Mustard, Swiss Cheese and Grilled Rye Bread.	
Chicken Salad Sandwich	9	Grilled Reuben	10
Chicken Breast, Dried Apricot, Walnuts, Red Onion, Celery, Mayonnaise, Mesclun Greens and Grilled Bulkie Roll.		Sliced Corned Beef, Sauerkraut, Russian Dressing, Swiss Cheese and Grilled Rye Bread.	
Hummus Chicken	9	Pulled Pork Sandwich	9
Marinated Chicken Breast, Roasted Red Pepper Hummus, Kalamata Olives, Swiss Cheese, Green Leaf Lettuce, Vine Ripened Tomato, Sliced Red Onion and Grilled Bulkie Roll.		Shredded Pork, Guinness BBQ Sauce, Caramelized Onions, Vermont Cheddar and Grilled Bulkie Roll.	
Club Sandwich	10	Haddock Sandwich	10
Stacked On Your Choice of White, Wheat or Rye. Green Leaf Lettuce, Vine Ripened Tomato, Bacon and Mayonnaise. With Your Choice of: Oven Roasted Turkey, Grilled Hamburger or Marinated Grilled Chicken Breast.		Atlantic Haddock, Cody Beer Batter, Mesclun Greens, Jalapeño Aioli, and Grilled Bulkie Roll.	
		Tomato & Prosciutto Grilled Cheese	8
		Vine Ripened Tomato, Prosciutto Ham, Provolone Cheese and Ciabatta Bread.	

BURGERS

All Burgers are served on a Bulkie Roll with Green Leaf Lettuce, Vine Ripened Tomato and Sliced Red Onion.
Served with your choice of French Fries, House Made Cole Slaw, Potato Chips or Sweet Potato Fries.

Build Your Own Burger - 8 oz. Burger Patty	9	Chili Burger	10
You Pick the Rest: Add Bacon 1.25 Mushroom .75 Sautéed Onion .50 American, Swiss or Cheddar 1.00 Blue Cheese 2.00		8 oz. Angus Patty, Cody Brown Ale Chili, Vermont Cheddar Cheese and Monterey Jack Cheese.	
Irish Burger	10	Smoked Gouda & Mushroom Burger	10
8 oz. Angus Patty, Guinness BBQ Sauce, Black and Tan Beer Battered Onion Rings.		8 oz. Angus Patty, Smoked Gouda and Sautéed Mushrooms.	
Black and Blue Burger	10		
8 oz. Angus Patty, Cajun Seasoning, Blue Cheese Crumbles and Bacon.			

ENTRÉES

Bangers and Mash	14	Cashew Chicken	16
Classic Irish Bangers, Irish Mashed Potato, Caramelized Onions, Asparagus and Bourbon Beef Gravy.		Marinated Chicken Breast, Roasted Cashew, Mango Salsa, Roasted Red Potatoes and Vegetable of the Day.	
Shepherd's Pie	13	Chicken Provencal	16
Ground Beef, Corn, Green Peas, Diced Carrots, Beef Gravy and Irish Mashed Potato.		Marinated Chicken Breast, Spinach, Artichoke, Roasted Red Pepper, Garlic, Olive Oil and Fettuccini.	
Chicken Pot Pie	13	Meat Loaf	15
Chicken Breast, Corn, Green Peas, Diced Carrots and Onions in a rich Velouté Sauce, Irish Mashed Potatoes and Pie Crust Topping.		Ground Beef, Diced Onion, Diced Green Peppers, Wrapped in Bacon, Bourbon Beef Gravy, Irish Mashed Potatoes and Vegetable of the Day.	
Turkey Dinner	14	Herb Crusted Pork Tenderloin	17
Oven Roasted Turkey Breast, Stuffing, House Made Gravy, Irish Mashed Potatoes and Vegetable of the Day.		Pork Tenderloin, Basil, Parsley, Scallion, Roasted Red Potatoes and Vegetable of the Day.	
Pan Seared Salmon	19	Mixed Grill	17
Fresh Atlantic Salmon, Lobster Risotto, Grilled Asparagus and Maple Bourbon Mustard Glaze.		Guinness BBQ Marinated Sirloin Tips, Marinated Chicken Breast, Irish Mashed Potatoes and Vegetable of the Day.	
Fish and Chips	16	Steak Tips	16
Fresh Atlantic Haddock, Cody Beer Batter, House Made Cole Slaw and French Fries.		Guinness BBQ Marinated Sirloin Tips, Irish Mashed Potatoes and Vegetable of the Day.	
Baked New England Haddock	17	New York Sirloin Steak	22
Fresh Atlantic Haddock, Ritz Crumbs, Wild Rice Pilaf and Vegetable of the Day.		12 oz. New York Strip Steak, Cracked Black Pepper Demi Glaze, Roasted Red Potatoes and Vegetable of the Day.	
Sea Scallops	19	Marinated Flat Iron Steak	17
Fresh Sea Scallops, Ritz Crumbs, Wild Rice Pilaf and Vegetable of the Day.		8 oz. Flat Iron Steak, Feta Cheese, Red Onion, Tomato, Roasted Red Potatoes and Vegetable of the Day.	
Seafood Primavera with Lobster Ravioli	20	Baked Macaroni and Cheese	12
Shrimp, Salmon, Haddock, Lobster Ravioli, Red Onion, Asparagus, Vine Ripened Tomato and White Wine Sauce.		Elbow Pasta and Vermont Cheddar Cheese Sauce. Served with a Garden Salad. Add Lobster 7 Bacon & Tomato 3	

HOUSE GARDEN SALAD with your Entrée 3 CAESAR SALAD with your Entrée 4

CHILDREN'S MENU (12 Years Old and Under) 6

* Macaroni and Cheese * Hot Dog with Fries * Chicken Tenders with Fries
*Grilled Cheese Sandwich with Fries * Penne with Marinara or Butter

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.