



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

LUNCH

APPETIZERS

Potato Skins Vermont Cheddar, Bacon, Green Onion and Sour Cream.	8	Shrimp Cocktail Jumbo Poached Shrimp, Cocktail Sauce, Lemon Wedge.	3.00 each
Nachos Corn Tortilla Chips, Vermont Cheddar, Monterey Jack Cheese, Jalapeños, Scallions, Sour Cream and Salsa. Add Cody Brown Ale Chili 3 Add Guacamole 1	9	Fried Calamari Calamari Rings, Garlic Sauce, Cherry Pepper Rings and Marinara.	10
Spinach and Artichoke Dip Sautéed Baby Spinach, Artichoke Hearts, Parmesan Cream Sauce, Corn Tortilla Chips or Pita Bread.	9	Stuffed Clams Fresh Clams, Prosciutto and Lemon Grass Stuffing.	10
Chicken Fingers or Wings Fried Chicken Tenders or Marinated Wings, House Made Honey Dijon, Carrots and Celery.	9	Steamers Fresh Local Clams, Broth and Butter.	Market Price
Buffalo Chicken Fingers or Wings House Made Buffalo and Blue Cheese Dressing, Carrots and Celery.	10	Roasted Red Pepper Hummus House Made Hummus, Celery, Carrots and Pita Bread.	9
Tips And Dip Guinness BBQ Marinated Steak Tips, Horseradish Cream Sauce, Caramelized Onion and Chili Pepper Sauce.	10	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.	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 and 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 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 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	Grilled Reuben	10
Marinated Chicken Breast, Vermont Cheddar, Green Leaf Lettuce, Vine Ripened Tomato, Sliced Red Onion, Chipotle Aioli and Grilled Bulkie Roll.		Sliced Corned Beef, Sauerkraut, Russian Dressing, Swiss Cheese and Grilled Rye Bread.	
Hummus Chicken	9	Pastrami	10
Marinated Chicken Breast, Roasted Red Pepper Hummus, Kalamata Olives, Swiss Cheese, Green Leaf Lettuce, Vine Ripened Tomato, Sliced Red Onion and Grilled Bulkie Roll.		Black Pepper Cured Pastrami, House Made Beer Mustard, Swiss Cheese and Grilled Rye Bread.	
Chicken Salad Sandwich	9	Pulled Pork Sandwich	9
Chicken Breast, Dried Apricot, Walnuts, Red Onion, Celery, Mayonnaise, Mesclun Greens 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. Your Choice of: Oven Roasted Turkey, Grilled Hamburger or Marinated Grilled Chicken Breast.		Atlantic Haddock, Cody Beer Batter, Mesclun Green, Jalapeño Aioli and Grilled Bulkie Roll.	
		Tomato and Prosciutto Grilled Cheese	8
		Vine Ripened Tomato, Prosciutto Ham, Provolone Cheese and Grilled Ciabatta Bread.	

BURGERS

All Burgers 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	9	Chili Burger	10
8 oz. Burger Patty. 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 and Monterey Jack Cheese.	
Irish Burger	10	Smoked Gouda & Mushroom Burger	10
8 oz. Angus Patty, Guinness BBQ Sauce and 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	12	Chicken Provencal	13
Classic Irish Bangers, Irish Mashed Potato, Caramelized Onions, Asparagus and Bourbon Beef Gravy.		Marinated Chicken Breast, Spinach, Artichoke, Roasted Red Pepper, Garlic, Olive Oil and Fettuccini.	
Shepherd's Pie	11	Cashew Chicken	13
Ground Beef, Corn, Green Peas, Diced Carrots, Beef Gravy and Irish Mashed Potato.		Marinated Chicken Breast, Roasted Cashews, Mango Salsa, Roasted Red Potatoes and Vegetable of the Day.	
Chicken Pot Pie	11	Mixed Grill	15
Chicken Breast, Corn, Green Peas, Diced Carrots and Onions in a rich Velouté Sauce, Irish Mashed Potatoes and Pie Crust Topping.		Guinness BBQ Marinated Sirloin Tips, Marinated Chicken Breast, Irish Mashed Potatoes and Vegetable of the Day.	
Turkey Dinner	12	Herb Crusted Pork Tenderloin	14
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.	
Meat Loaf	13	Steak Tips	14
Ground Beef, Diced Onion, Diced Green Peppers, Wrapped in Bacon, Bourbon Beef Gravy, Irish Mashed Potatoes and Vegetable of the Day.		Guinness BBQ Marinated Sirloin Tips, Irish Mashed Potatoes and Vegetable of the Day.	
Fish and Chips	14	New York Sirloin Steak	22
Fresh Atlantic Haddock, Cody Beer Batter, House Made Cole Slaw and French Fries.		12 oz. New York Strip Steak, Cracked Black Pepper Demi Glaze, Roasted Red Potatoes and Vegetable of the Day.	
Pan Seared Salmon	19	Marinated Flat Iron Steak	17
Fresh Atlantic Salmon, Lobster Risotto, Grilled Asparagus and Maple Bourbon Mustard Glaze.		8 oz. Flat Iron Steak, Feta Cheese, Red Onion, Tomato, Roasted Red Potatoes and Vegetable of the Day.	
Baked New England Haddock	15	Baked Macaroni and Cheese	10
Fresh Atlantic Haddock, Ritz Crumbs, Wild Rice Pilaf and Vegetable of the Day.		Elbow Pasta and Vermont Cheddar Cheese Sauce. Served with a Garden Salad. Add Lobster 7 Bacon & Tomato 3	
Sea Scallops	19		
Fresh Sea Scallops, Ritz Crumbs, Wild Rice Pilaf and Vegetable of the Day.			
Seafood Primavera with Lobster Ravioli	20		
Shrimp, Salmon, Haddock, Lobster Ravioli, Red Onion, Asparagus, Vine Ripened Tomato and White Wine Sauce.			

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

CHILDREN'S MENU (12 Years 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.