



OUTDOOR TENT PAVILION MENU

as of: 6.10.2020

APPETIZERS

Please Ask Your Server about Today's Specials

Quesadillas - Grilled flour tortilla with cheddar cheese, caramelized onions & peppers. Served w/ Pico de Gallo & Sour Cream - Chicken \$10
Steak \$12 - Veggie \$10 Add side of Guac + \$1

Crab Cakes - Housemade Maryland Style Lump Crab Cakes w/Peppadew Aioli - \$13

Chicken Tenders (5) or Chicken Wings (10)
Served Plain or tossed with Buffalo, BBQ or Teriyaki - \$10

Basket of Fries - \$5/basket

Onion Rings - \$6/basket

SALADS

Garden Salad - \$7

Caesar Salad - \$7

Topped w/Grilled Chicken, Tuna Salad or Chicken Walnut Salad + \$4 w/Steak Tips +\$8

SANDWICHES

*Classic Sandwiches include Side choice of: Bag of Chips, Homemade chips, Fries, Onion Rings or Coleslaw
Bread Choice: White, Wheat, Wrap, Brioche Bun*

Classic Sandwiches - Turkey, Tuna, BLT, OR Cranberry Walnut Chicken

Salad served w/ lettuce & tomato - \$9

Make it a Club - \$10

Fried Haddock Sandwich - Beer Battered Fresh Haddock w/Lettuce & Tomato on a Brioche Bun. Served with Slaw & Tartar Sauce - \$13

Pastrami Sandwich - Hot Black Pastrami on Grilled Rye w/ Spicy Mustard & Swiss Cheese - \$12

Marinated Grilled Chicken Sandwich -

Served on a Brioche Bun with Lettuce, Tomato - \$11

• Make it a *Buffalo wrap* w/ Bleu Cheese or Ranch \$12

• Make it a *Caesar Wrap* - \$11

Cutlet Sandwich - Tender Pork Cutlet topped with marinara, mozzarella & parmesan served on a Fantini Homestyle Loaf -\$12

Hillie Cheesesteak Sandwich - Seasoned shaved steak loaded with American cheese and served on a Fantini Homestyle Loaf -\$12

• Add onions, peppers, mushrooms, jalapenos - \$.75 each

Hot Dog w/Fries- \$4

Twin Dogs w/Fries -\$7

BURGERS

Hand Pressed 8 oz. Burger - served w/ lettuce, tomato & onion on a Brioche Bun - \$11

Add Cheese -\$1 Add Bacon -\$1

Add peppers, onions, mushrooms - \$.75

Black & Bleu Burger -

topped with Crumbled Bleu Cheese & Bacon - \$13

Rodeo Burger

BBQ Sauce, Cheddar Cheese & Onion Rings - \$13

Mexican Burger - Cheddar Cheese, Jalapenos, Pico de Gallo, Sour cream & Guacamole - \$13

ENTREES

Beer Battered Fish & Chips - Fresh Haddock fried to a golden brown, served with fries & cole slaw \$18

Chicken Capri - Sautéed Chicken Breasts in a garlic white wine sauce, topped with tomatoes, mozzarella basil & balsamic reduction, served over angel hair \$16

Steakhouse Marinated Steak Tips - 12 oz. Haverhill Beef tips served with Fries & Vegetable \$23

Cutlet Dinner - Tender Pork breaded & fried, topped with parmesan & mozzarella served over angel hair pasta \$16

••**PLEASE NOTE:** Consuming raw or undercooked meats may increase your risk of food-borne illness. Please inform your server of any food allergies or dietary restrictions. ••