

# Appetizers

## Loaded Potato Skins

The best part of the potato; deep fried and topped with shredded Monterey Jack and cheddar blend, bacon, and scallions, served with a side of sour cream.

\$7.95

## Fried Calamari

Combined with diced hot peppers and served with marinara sauce

\$8.95

## Mountain Nachos

Crisp tortilla chips topped with chili, melted Jack and cheddar cheese, jalapeños, black olives, tomatoes, and onions accompanied by sides of salsa and sour cream.

\$8.95

## Mozzarella Sticks

Italian breaded Mozzarella sticks deep fried to a golden brown, served with marinara sauce

\$7.95

## Jumbo Breaded Onion Rings

Deep fried to a golden brown and served with a horseradish sauce

\$6.95

## Boneless Buffalo Tenders

Boneless Chicken tenders tossed in a buffalo sauce, served with celery, carrots & bleu cheese dressing.

\$7.95

## Wachusett Sampler

A sampling of potato skins, boneless buffalo wings and beef teriyaki (no substitutions please).

\$9.95

## Gator Bites

Deep fried alligator, sautéed with green onion, roasted peppers and garlic, napped with alioli then topped with grated parmesan cheese

\$9.95

## Ahi Tuna

Fresh tuna strip coated with sesame seeds & seared to a perfect medium rare, sliced thin and served beside a bed of mesculin greens drizzled with a balsamic reduction

\$8.95

## Beef Teriyaki

Tender strips of beef, marinated in a teriyaki sauce and grilled, accompanied by a side of sesame dressing.

\$9.95

## Wachusett Cheese Fries

Seasoned Golden Brown French Fries topped with cheddar & jack cheese; served with creamy ranch dressing.

\$4.95

Add Bacon - \$1.00

Add Chili - \$1.50

# Soups

## New England Clam Chowder

Chopped clams, diced potatoes, celery, onions and bacon bits in reduced cream with a hint of smoked salmon..... Cup:\$3.25 Bowl: \$4.95

## Soup of the Day

Chefs' choice of homemade soup..... Cup: \$2.95 Bowl:\$ 3.95

## Onion Soup

Caramelized onions reduced in sherry wine combined with a rich beef stock baked in a crock and crusted with Swiss cheese and provolone cheese.

\$5.95

## Chili

Served in a crock topped with melted Cheddar and Monterey Jack cheese served with crisp tortilla chips.

\$6.95

# Side Salads

## Fresh Garden Side Salad

Fresh garden greens topped with cherry tomatoes, sliced cucumbers, red onions, croutons, and your favorite dressing

\$4.95

## Roasted Candied Pecan Salad

Sun dried tomatoes, roasted red peppers, artichoke hearts, black olives, raisins & candied pecans over mesclun greens topped with crumbled Blue Cheese and balsamic reduction.

\$7.95

## Side Caesar Salad

Fresh romaine lettuce and croutons tossed in a creamy Caesar dressing and lightly topped with Parmesan cheese

\$5.25

## French Country Salad

Mixed greens, grilled asparagus, fresh beets, goat cheese, and candied pecans served with a house vinaigrette.

\$7.95

## Soup and Salad

Cup of our homemade soup of the day accompanied with your choice of our side salad or side Caesar salad.

\$7.95

Add chowder for \$1.00

# Hearty Salads & Sandwiches

## Grilled Sirloin Burger

1/2 pound sirloin burger grilled to perfection on a sponge bulky with french fries

\$9.95

## Buffalo Chicken Salad

Crispy chicken tenders tossed in a delicious buffalo wing sauce, nestled on chopped greens and garnished with tomatoes, green onions and crumbled bleu cheese with bleu cheese dressing.

\$11.95

## ♥ Spinach Salad

Tender baby spinach, red onions, mushrooms, plum tomatoes, and chopped bacon drizzled with a balsamic dressing.

\$9.95

## Caesar Salad

Fresh romaine lettuce and croutons tossed in a Caesar dressing and lightly topped with parmesan cheese

\$9.95

*Add Chicken \$2.95*

*Add Shrimp \$5.95*

*Add Teriyaki Beef \$3.95*

## Greek Lamb Burger

Seasoned and grilled ground lamb topped with spinach, red onion, tomato, and Feta cheese drizzled with tzatziki sauce and served on a sponge bulky with chips.

\$8.95

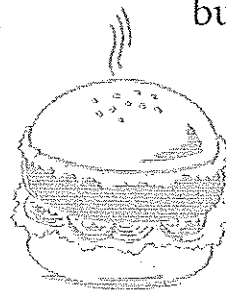
## ♥ Maine Lobster Salad

Lobster meat folded in a dill mayonnaise over a field green salad with cucumbers, red onions, cherry tomatoes, olives and your favorite dressing.

\$17.95

## Portabella-Tomato Pesto Sandwich

Portabella mushrooms topped with buffalo mozzarella, sliced roma tomatoes and a pesto and blasamic glaze, served on a sponge bulky roll with chips



*Add sweet potato fries \$1.50*

*Add French Fries \$1.00*

# New England Homestyle

## Wachusett Apple Chicken

Boneless chicken breast pan seared with fresh Granny Smith apples topped with melted cheddar cheese and a maple cream sauce.

\$15.95

## Wachusett New York Sirloin

A 10 oz. tender sirloin steak seasoned & grilled to your liking.

\$18.95

## Chicken Madeira

Chicken breast pan seared, topped with asparagus and mozzarella then baked and finished with a Wild Mushroom Madeira Wine Sauce served over wild mushroom ravioli.

\$15.95

## Chicken Parmesan

Tender chicken cutlet, deep fried and topped with marinara & provolone cheese over penne pasta

\$15.95

## Mile High Meatloaf

Our homemade seasoned meatloaf topped with a port wine mushroom sauce, served with mashed potato and finished with fried onion

rings

\$13.95

## Sirloin Beef Tips

Sirloin Beef tips marinated and grilled to your liking, served with wild rice and mixed vegetables.

\$14.95

## Ciao Bella

Sautéed artichoke hearts, black olives, sun-dried tomatoes and spinach finished with a garlic dijon cream sauce and topped with feta; served atop cheese ravioli.

\$13.95

## Butternut Squash Ravioli

Butternut ravioli tossed with fresh sautéed vegetables in an Amaretto Cream Sauce, topped with fresh, local goat cheese.

\$12.95

All entrées served with chefs potato and vegetable except pasta dishes

# Seafood Specialties

## Lazy Lobster Casserole

Fresh buttered Maine lobster meat served in a casserole topped with panko bread crumbs  
\$19.95

## New England Fried Scallop Plate

Fresh breaded sea scallops deep fried to a golden brown and served with tarter sauce, fries and coleslaw  
\$18.95

## Fried Haddock Plate

Fresh Pub style haddock filet deep fried and served with tarter sauce, fries, and coleslaw.  
\$17.95

## Atlantic Haddock

A fresh haddock filet baked with white wine, lemon, butter & light crumbs (exclude the butter for a healthier entrée).  
\$17.95

## Grilled Balsamic Tuna Steak

Fresh tuna steak grilled to a perfect medium and drizzled with balsamic reduction  
\$16.95

## Seafood Atlantis

Sautéed shrimp, scallops, and lobster meat with wild mushrooms, finished with a tarragon cream sauce and served over lobster ravioli.  
\$23.99



All entrées served with chef potato & vegetable unless noted.