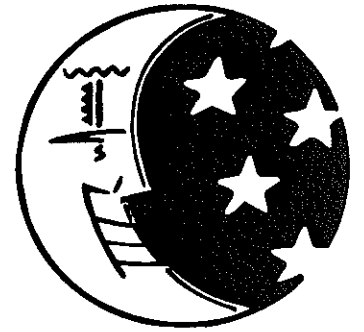


Late Night Menu



Appetizers

Beef Teriyaki

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

\$9.95

Boneless Buffalo Tenders

Deep fried chicken tenders served with celery, carrots & bleu cheese dressing

\$7.95

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

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

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

Wachusett Cheese Fries

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

\$4.95

Fried Calamari

Combined with diced hot peppers and served with marinara sauce

\$8.95

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

Gourmet Jumbo Onion Rings

Fresh, jumbo deep fried & golden with, horseradish cream sauce

\$6.95

Mozzarella Sticks

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

\$7.95

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

Salads

Side Salad

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

\$4.95

Caesar Salad

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

\$9.95

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

French Country Salad

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

\$7.95

Sandwiches

Grilled Sirloin Burger

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

\$9.95

Chicken Pesto Chicken Sandwich

Grilled chicken breast topped with Green Leaf Lettuce, Tomatoes, and Pesto Sauce, served on a bulky roll

\$8.95

Garden Burger (Vegetarian)

Flame grilled, all vegetable patty topped with your choice of cheese, green leaf lettuce and tomato on a toasted sponge bulky and served with chips

\$7.95

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