

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 mesculin 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

Sandwiches, Wraps & Burgers

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

Monte Cristo

Egg dipped Texas toast, ham, turkey, swiss and provolone cheese grilled to a perfect golden brown served with sweet potato fries & a maple dipping sauce

\$8.95

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

Tuna Salad Sandwich

Light Albacore tuna mixed with mayo, onions, and celery, served on a sponge bulky roll with lettuce, tomato, and chips.

\$6.95

Chicken Caesar Wrap

Your choice of grilled or blackened breast of chicken, tossed in a creamy Caesar dressing with romaine lettuce and shredded Parmesan cheese on a flour tortilla, served with chips

\$9.95

Turkey Club

Freshly sliced turkey breast layered with lettuce, tomato, bacon & swiss cheese on wheat toast with light mayonnaise, served with chips and a pickle.

\$8.95

Grilled Sirloin Burger

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

\$9.95

Lobster Roll

Lobster meat folded in dill mayonnaise served with romaine lettuce on a grilled hot dog roll with chips

\$15.95

♥ Verdura Wrap

Tomatoes, mushrooms and seasonal vegetables sautéed and topped with provolone cheese; served with field greens in a soft tortilla and chips (Exclude the cheese for a healthy heart)

\$8.95

Buffalo Chicken Wrap

Honey marinated grilled chicken breast tossed in a zesty hot sauce with chopped romaine lettuce drizzled with bleu cheese dressing and served with chips

\$9.95

Add french fries for \$1.00
Add sweet potato fries for \$1.50

Luncheon Salads & Entrées

♥ Atlantic Haddock

A fresh haddock filet baked with white wine, lemon, butter & light crumbs (exclude the butter for a healthier entrée).
\$13.95

♥ 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

Tuna Salad Plate

Light Albacore Tuna with a little mayo, English Cucumbers, tomato wedges, and red onion served atop mixed salad greens.
\$10.95

Romaine Caesar Salad

Fresh Romaine tossed in Caesar dressing topped with parmesan cheese and croutons.
\$9.95

Add Chicken - \$2.95

Add Shrimp - \$5.95

Add Teriyaki Beef - \$3.95

Fried Haddock Plate

Hand battered, fresh local haddock, fried crisp, served with fries and cole slaw.
\$11.95

Wachusett Apple Chicken

Boneless chicken breast sautéed with fresh Granny Smith apples in a Maple Cream Sauce topped with melted cheddar cheese served with rice pilaf.
\$12.95

♥ Spinach Salad

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

Sirloin Beef Tips

Sirloin Beef tips marinated and grilled to your liking, served with wild rice and mixed vegetables.
\$14.95