

Appetizers

Loaded Potato Skins

Deep fried and topped with bacon, scallions and shredded Monterey Jack cheddar blend

\$7.95

Gator Bites

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

cheese

\$9.95

Fried Calamari

Combined with diced hot peppers and served with marinara sauce

\$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

Beef Teriyaki

Tender strips of teriyaki marinated Beef, drizzled with a sesame dressing

\$8.95

Mozzarella Sticks

Mozzarella sticks deep fried to a golden brown; served with marinara sauce

\$7.95

Gourmet Jumbo Breaded Onion

Rings

Large rings of onion deep fried and served with a horseradish cream

\$6.95

Wachusett Sampler

Sample of Potato Skins, Spicy Wings and Beef Teriyaki (no substitutions please)

\$9.95

Crab Cakes

Homemade New England style crab cakes seared and baked to perfection served with a zesty Cajun remoulade

\$8.95

Mountain Nachos

Crisp tortilla chips topped with our Wachusett Ale chili, melted Jack & cheddar cheese, jalapeños, olives, tomatoes, onions, salsa & sour cream

\$8.95

Porcupine Scallops

Fresh Haikado jumbo sea scallops breaded in panko flakes, pan fried and served with a mango chutney

\$8.95

Wachusett Cheese Fries

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

\$4.95

Add Bacon for \$1.00

Add Chili for \$1.50

Hot Spicy Wings

Spicy wings with celery, carrots & bleu cheese dressing on or off the bone

\$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: \$2.95 Bowl: \$4.95

Soup of the Day

Chefs' choice of homemade soup Cup \$2.25 Bowl \$3.95

Onion Soup

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

\$5.95

♥ Wachusett Ale Chili

Wachusett Ale chili served in a crock topped with melted Cheddar 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

\$3.95

Roasted Candied Pecan Salad

Sun dried tomatoes, roasted red peppers, artichoke hearts, black olives, craisins & candied pecans over mesculin greens topped with crumbled bleu cheese and balsamic reduction

\$7.95

Side Caesar

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

\$4.25

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

\$6.95

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 a balsamic reduction and served on a sponge bulky with chips
\$8.95

Grilled Sirloin Burger

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

♥ Verdura Wrap

Tomatoes, mushrooms and seasonal vegetables sautéed & topped with provolone cheese; served with field greens in a soft tortilla and chips (Exclude the cheese for a healthy heart)
\$7.95

Chicago Chicken Wrap

Grilled honey marinated chicken breast tossed with a zesty hot sauce with romaine lettuce and chunky bleu cheese dressing, served with chips
\$8.95

Portabella-Tomato Pesto Sandwich

Portabella mushrooms topped with buffalo mozzarella, sliced roma tomatoes with pesto and a balsamic glaze; served on a sponge bulky with chips
\$8.95

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
\$7.95

Chicken Caesar Wrap

Your choice of grilled or blackend breast of chicken, tossed in a creamy Caesar dressing with romaine lettuce and shredded Parmesan cheese on a flour tortilla, served with chips
\$8.95

Lobster Roll

Lobster meat folded in dill mayonnaise served with roamine lettuce on a grilled hot dog roll with chips
\$15.95

Chicken Pesto Sandwich

Chicken breast, pesto mayonnaise, sliced tomato and mesculin greens on a sponge bulky with chips
\$9.95

♥ Garden Burger (Vegetarian)

Flame grilled, all vegetable patty topped with your choice of cheese, green leaf lettuce and tomato on a toasted sponge bulkie and served with chips
\$7.95

Tuna Salad Sandwich

Light Albacore tuna mixed with mayo, onions, and celery; served on a sponge bulky with lettuce, tomato and chips
\$6.95

Parmesan Sandwich

Breaded & deep fried veal or chicken cutlet, topped with marinara and provolone cheese on a sponge bulky roll; served with seasoned french fries

Chicken Cutlet: \$8.95
Veal Cutlet: \$9.95

Add french fries for \$1.00

Add sweet potato fries for \$1.50

Luncheon Salads & Entrées

♥ 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

Pasta Plate

Penne pasta topped with your choice of marinara or alfredo sauce

\$9.95

♥ Chef Salad

Ham, turkey, american cheese, swiss cheese, tomatoes, cucumbers, onions, and hard boiled egg atop garden greens makes this a true classic! Served with your choice of dressing

\$10.95

Tenderloin Beef Tips

Black angus tenderloin beef tips marinated and grilled, served with rice pilaf and mixed vegetables

\$10.95

Fried Haddock Plate

Fresh local haddock hand battered and fried crisp; served with fries and cole slaw

\$10.95

Romaine Caesar Salad

Fresh Romaine tossed in Caesar dressing topped with parmesan cheese and croutons

\$8.95

Add Chicken \$10.95

Add Shrimp \$14.95

Add Teriyaki Beef \$12.95

Buffalo Chicken Salad

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

\$10.95

General Gao Chicken

Crunchy pieces of chicken with sautéed red onion and bell peppers, covered in a zesty orange sauce and served with wild rice and mixed vegetables

\$10.95

Tuna Salad Plate

Light Albacore Tuna with a little mayo, English cucumbers, tomato wedges, and red onion served atop mixed salad greens

\$9.95

Wachusett Apple Chicken

Boneless chicken breast sautéed with fresh Granny Smith apples in a Calvados brandy cream sauce topped with melted cheddar cheese

\$12.95

Atlantic Haddock

A fresh filet baked with white wine, lemon, butter & light crumbs (Exclude the butter for a healthier entrée)

\$12.95

Spinach Salad

Grilled chicken breast served atop tender baby spinach, red onions, mushrooms, plum tomatoes and chopped bacon with balsamic dressing

\$10.95

Hearty Salads & Sandwiches

Grilled Sirloin Burger

1/2 pound of sirloin burger grilled to perfection on a sponge bulky with french fries
\$8.95

Greek Lamb Burger

Seasoned and grilled ground lamb topped with spinach, red onion, tomato, and Feta cheese drizzled with a balsamic reduction and served on a sponge bulky with chips
\$8.95

Buffalo Chicken Salad

Crispy chicken tenders tossed in a delicious buffalo wing sauce, on top of chopped greens and garnished with tomatoes, green onions and crumbled bleu cheese with buttermilk ranch dressing
\$10.95

♥ Spinach Salad

Tender baby spinach, red onions, mushrooms, plum tomatoes and chopped bacon with balsamic dressing \$9.95

Add Grilled Chicken \$10.95

Add Teriyaki Steak \$12.95

♥ Caesar Salad

Fresh Romaine tossed in a Caesar dressing topped with parmesan cheese and croutons \$8.95

Add Chicken \$10.95

Add Shrimp \$14.95

Add Teriyaki Beef \$12.95

Portabella-Tomato Pesto Sandwich

Portabella mushrooms topped with buffalo mozzarella, sliced roma tomatoes with pesto and a balsamic glaze; served on a sponge bulky with chips
\$8.95

Chef Salad

Ham, turkey, american cheese, swiss cheese, tomatoes, cucumbers, onions, and hard boiled egg atop garden greens makes this a true classic! Served with your choice of dressing
\$10.95

Chicken Pesto Sandwich

Chicken breast, pesto mayonnaise, sliced tomato and mesculin greens on a sponge bulky with chips
\$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

Asian Salad

Your choice of grilled duck sausage, glazed salmon or tuna steak atop mixed greens with English cucumbers, cherry tomatoes & red onions; served with a ginger sesame seed dressing

Duck Sausage: \$15.95

Tuna: \$16.95

Salmon: \$17.95

Add french fries \$1.00

Add sweet potato fries \$1.50



Seafood Specialties

Lazy Lobster Casserole

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

Fried Haddock Plate

Fresh Pub style haddock filet deep fried and served with tartar sauce, fries and coleslaw
\$16.95

New England Fried Scallop Plate

Fresh breaded sea scallops deep fried to a golden brown and served with tarter sauce, fries and coleslaw
\$17.95

Balsamic Tuna Steak

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

Atlantic Haddock

A fresh haddock filet baked with white wine, lemon, butter & Ritz cracker crumb
\$16.95

Seafood Atlantis

Sautéed scallops, shrimp, & lobster with wild mushrooms, finished with a tarragon cream sauce & served over lobster raviolis
\$22.95

Seafood Extravaganza

Sautéed shrimp and scallops with garlic, leeks and tomatoes; finished with an Asiago cream sauce and served over lobster raviolis
\$20.95

Maple Glazed Salmon

Fresh filet of salmon glazed with real maple and baked to perfection
\$17.95

Wild Side

Chipotle Buffalo Chop Steak

Open faced on Texas toast, topped with carmelized onions, peppers and melted pepper jack cheese
\$13.95

Denver Venison Steak

Grilled to your liking and dressed with a wild mushroom demi glaze
\$19.95

Smoked Brandy Duck Sausage

Sliced duck sausage sautéed in a carmelized onion and brandy cream sauce
\$15.95

All entrées served with chefs potato & vegetable unless noted.

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

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

Top Sirloin Au Poivre

A choice angus top sirloin black peppercorn encrusted, pan seared and finished with a Brandy cream sauce
\$17.95

Wachusett New York Sirloin

A 10 oz. tender sirloin steak seasoned & grilled to your liking
\$17.95

Pasta Parmesan

Your choice of a veal or chicken cutlet, deep fried and topped with marinara & provolone cheese over penne pasta

Chicken: \$15.95

Veal: \$16.95

Mile High Meatloaf

Our homemade seasoned meatloaf topped with a port wine mushroom sauce, served with mashed potato and finished with fried onion rings
\$12.95

Tenderloin Beef Tips

Black angus tenderloin beef tips marinated and grilled to your liking; served with wild rice and vegetables
\$13.95

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

♥ Penne with Shiitake

Mushroom Sauce

Sautéed shiitake and portabella mushrooms, with fresh plum tomatoes, garlic and basil, tossed with penne pasta and Romano cheese
\$15.95

All entrées served with chefs potato and vegetable unless noted.