

Dinner Menu

Soups

Made Fresh Daily...

Tomato - homemade with garden fresh tomatoes, topped with basil and a drizzle of sour-cream \$8

Chicken - hearty chunks of chicken with seasoned veggies and penne pasta

Lobster Bisque - heavenly taste of lobster in a creamy tomato bisque

NE Clam Chowder - chopped clams and potatoes with oyster crackers

*Ask about our **Soup of the Day**

Starters

Flatbreads...

Chicken - tomato base with peppers, onions, and mozzarella cheese \$12

Vegetable - tomato base with peppers, onions, spinach, asparagus, broccoli and mushrooms

Steak and Cheese - peppers and onions

Quesadillas...

Chicken - grilled or blackened - cheddar cheese, mushrooms, tomatoes & onions \$12

Steak - cheddar cheese, mushrooms, peppers and onions \$12

Veggie - cheddar cheese, spinach, mushrooms, tomatoes & onions \$11

Cheese - cheddar cheese \$10

Hamilton's Deviled Eggs - pickled and beautiful \$9

Steamed Mussels: 1) Downeast Cider with shallot and herb butter \$14

2) Cisco Grey Lady with shallot and crispy bacon \$14

Tri-colored Fingerling Potatoes - parmesan cheese and truffle oil \$10

N.E. Clam Chowdah - potatoes with oyster crackers \$8

Roasted Beets - honey glazed walnuts, micro basil and a medallion of fried goat cheese \$12

Guinness Braised Bone-in Baby Back Ribs - brushed in molasses barbeque sauce served with jalapeño cheddar cornbread \$13

Chicken Wings - choice of Hamilton, lemon pepper or buffalo. Served with ranch and celery \$12

Chicken Tenders - lightly breaded and deep fried. Served with ranch and celery (Hamilton or Buffalo upon request) \$12

Caesar Salad - house made Caesar dressing, Parmesan crisps, served with a white anchovy CHICKEN \$4, SHRIMP \$8, SALMON \$8, STEAK \$8 \$12

House Salad - mixed greens, red onion, English cucumber and heirloom cherry tomatoes tossed in house made lemon ginger vinaigrette CHICKEN \$4, SHRIMP \$8, SALMON \$8 STEAK \$8 \$12

Crispy Quinoa & Kale Salad - roasted red peppers, heirloom cherry tomatoes and lemon ginger vinaigrette. CHICKEN \$4, SHRIMP \$8, SALMON \$8, STEAK \$8 \$12

Fried Buffalo Turkey Leg - smoked, fried and sauced then sprinkled with crumbled blue cheese and scallion \$11

Main Courses

Beacon Street Bacon Burger - grass fed beef, sharp cheddar cheese, thick-cut bacon, herb mayonnaise on toasted brioche bun, served with hand cut fries \$16

Chicken Broccoli Alfredo - house made alfredo sauce - grilled chicken & penne \$16

Little Neck Clams with Spaghetti - tossed with parsley and lemon \$18

Fish Fingers and Fries - made daily with fresh beer-battered cod \$15

Guinness Beef Stew - grass fed beef, carrots, onions, and parsnip, topped with Irish mashed potatoes \$16

Marinated Steak Tip - mashed potatoes & house veg \$20

Half Roasted Chicken - seared brussel sprouts and roasted sweet potato \$24

New York Strips - yukon purée, house veg and herb butter \$28

Pan Seared Cod - mashed potatoes, ribboned carrots and sauteed heirloom tomatoes \$26

Herb Baked Salmon - shallot rice, sautéed mushrooms and house veg \$26

12oz Porter House Pork Chop - served with a sweet bourbon glaze and hearty roasted potatoes and brocolini \$18

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, POULTRY OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF YOU OR A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

