

starters

[GF] Gluten Free | [M] Can Be Modified to GF | [V] Vegetarian

SPINACH ARTICHOKE DIP [M | V]: Baby Spinach + Artichokes + Alfredo + Garlic + Grilled Pita \$13

FRIED PICKLES [V]: Spicy Breaded Pickle Chips + Ranch \$10

CLUB CHIPS [GF | V]: House Chips + Balsamic Vinaigrette + Crumbly Blue + Scallions \$11

LOADED FRIES [GF]: House Cut + Cheddar + Mozzarella + Bacon + Scallions + Ranch \$11

STUFFED TATER TOTS [GF]: House Made + Cheddar + Bacon + Chives + Sour Cream \$11

PRETZELS [V]: Pretzel Sticks + Cheese Sauce \$10

ONION RINGS [V]: Battered + BBQ \$9

MOZZARELLA WEDGES: House Made + Red Sauce \$10

CHICKEN WING DIP [GF]: Chicken + Frank's Red Hot + House Creamy & Crumbly Bleu + Mozzarella + Tortillas \$13

STUFFED MUSHROOMS: Italian Sausage + Parmesan + Bread Crumbs \$10

CHICKEN QUESADILLA: Grilled Chicken + Cheddar + Mozzarella + Peppers + Onions + Pico + Sour Cream \$13

VEGGIE QUESADILLA [V]: Herb Wrap + Cheddar + Mozzarella + Mushrooms + Spinach + Peppers + Onions + Artichokes + Pico + Sour Cream \$12

CALAMARI: Flash Fried Squid + Arugula + Sweet & Tangy \$14

SCALLOPS [GF]: Pan Seared + Pomodoro + Parmesan \$15

SHRIMP COCKTAIL: Jumbo Shrimp + Cocktail Sauce + Lemon \$14

FISH TACOS: 3 Flour Tortillas + Fish of the Day + Chef's Choice \$15

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Choice of Sauce + House Bleu Cheese + Celery
Only Split Sauces on Orders of 20 or More [Maximum Two Sauces]

WINGS

SAUCES: Mild | Medium | Hot | Inferno | Honey Cajun | BBQ | Honey BBQ | Spicy BBQ
Jack Daniels BBQ | Sweet & Tangy | Garlic Parmesan | Teriyaki | Cajun Dry Rub

BONE-IN [GF] OR BONELESS: 5 \$8 | 10 \$14 | 20 \$26 | 30 \$36

CHICKEN FINGER PLATE: House Cut Fries + Coleslaw \$15

CHICKEN WING PLATE [GF]: House Cut Fries + Coleslaw \$15

LUNCH COMBOS

11:30am – 3:30pm. No Substitutions.

CUP OF SOUP & WRAP:

Buffalo Chicken \$14
Turkey Rancher \$13 | Chicken Caesar \$13

CUP OF SOUP & HALF SALAD:

House \$7 | Caesar \$7 | Wedge \$9 | Greek \$9 | Chef \$10 | Goat Cheese \$9
Tomato Mozzarella \$9 | Toasted Sesame \$9 | Buffalo Chicken \$10

Drinks

***FRESH BREWED ICED TEA:** Unsweetened | Sweet \$3.25

JUICES: Cranberry | Orange | Apple | Grapefruit | Pineapple \$3.50

***MAJESTIC HILL COFFEE | *HOT TEA | *HOT CHOCOLATE | MILK | CHOCOLATE MILK \$3**

SAN PELLEGRINO SPARKLING WATER \$5 | SMART WATER \$3 | RED BULL \$4

***SODA:** Coke | Diet Coke | Ginger Ale | Sprite | Orange | Root Beer | Mello Yello | Dr. Pepper | Raspberry Tea | Lemonade \$3.25

FLAVORED LEMONADE | ITALIAN CREAM SODA \$3.50

Raspberry | Strawberry | Sweet Pear | Blueberry | Peach | Blackberry | Pomegranate | Watermelon | Dragon Fruit | Passion Fruit

*Includes Free Refills

WEEKLY SOUP: \$4.50 | \$5.50

BEEF BARLEY: \$4.50 | \$5.50

FRENCH ONION [M]: \$5 | \$6

SOUPS & SALADS

DRESSINGS: House Vinaigrette | Ranch | Cajun Ranch | House Creamy Bleu | Poppyseed | Greek | Caesar
House Lemon Vinaigrette | Pepper Parmesan | House Honey Mustard | French | House 1000 Island | Oriental Sesame
Lite Raspberry Vinaigrette | Crumbly Bleu \$.75

ADD ONS: Chicken \$4 | Cheeseburger \$7 | Fried Calamari \$7 | Shrimp [4] \$8 | Strip Steak \$9

HOUSE [M | V]: Mixed Greens + Tomato + Red Onion + Cucumber + Chickpeas + Croutons
+ Choice of Dressing \$4/\$8

CAESAR [M | V]: Romaine + Parmesan + Croutons + Caesar Dressing \$4/\$8

WEDGE [GF]: Iceberg + Bacon + Red Onion + Tomato + Crumbly Bleu + House Creamy Bleu + Balsamic Glaze \$8/\$11

GREEK [M | V]: Mixed Greens + Tomato + Red Onion + Cucumber + Kalamata Olive + Pepperoncini + Feta
+ Grilled Pita + Greek Dressing \$8/\$11

TOMATO MOZZARELLA [GF | V]: Mixed Greens + Roma Tomato + Fresh Mozzarella + Red Onion + Cucumber
+ Balsamic Glaze + House Vinaigrette \$8/\$11

TOASTED SESAME [M | V]: Mixed Greens + Tomato + Red Onion + Cucumber + Pepperoncini + Cheddar
+ Mozzarella + Toasted Almonds + Grilled Pita + Oriental Dressing \$8/\$11

GOAT CHEESE [GF | V]: Mixed Greens + Dried Cranberries + Red Onion + Goat Cheese + Toasted Almonds
+ Lemon Vinaigrette \$8/\$11

CHEF [M]: Mixed Greens + Black Forest Ham + Roasted Turkey + Tomato + Red Onion + Cucumber + Chickpeas
+ Pepperoncini + Crouton + Cheddar + Mozzarella + Choice of Dressing \$9/\$13

BUFFALO CHICKEN [M]: Mixed Greens + Buffalo Crispy Chicken + Tomato + Red Onion + Cucumber
+ Pepperoncini + Cheddar + Mozzarella + Choice of Dressing \$12/\$15

SMOKED CHICKEN TACO [M]: Taco Shell Bowl + Romaine + Smoked Chicken + Jalapenos + Cheddar + Mozzarella
+ Pico + Cajun Ranch \$14

STEAKHOUSE [M]: Mixed Greens + 6oz Strip Steak + Applewood Smoked Bacon + Red Onion + Tomato
+ Pepperoncini + Crumbly Bleu + Onion Strings + House Creamy Bleu \$18/\$21

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GRILLED PIZZAS

SUPREME: Italian Sausage + Pepperoni + Mozzarella + Red Onion + Banana Peppers \$15

MEAT LOVERS: Italian Sausage + Pepperoni + Bacon + Black Forest Ham
+ Chicken + Mozzarella \$15

Gluten Free Crust \$4

THE REDS

CHEESE [V]: Mozzarella \$15

PEPPERONI: Mozzarella + Pepperoni \$15

THE WHITES

THE CLUB

ARTICHOKE SPINACH & CHICKEN: Alfredo + Mozzarella + Grilled Chicken + Artichokes + Spinach \$15

BUFFALO CHICKEN: Frank's Red Hot + House Creamy & Crumbly Bleu + Mozzarella + Grilled Chicken \$15

CHICKEN BACON RANCH: Ranch + Mozzarella + Grilled Chicken + Bacon \$15

HONEY BBQ CHICKEN: Honey BBQ + Grilled Chicken + Red Onion + Banana Peppers + Mozzarella \$15

GOAT CHEESE & HONEY [V]: Olive Oil + Caramelized Onions + Goat Cheese + Honey Drizzle + Fresh Arugula \$15

FOUR CHEESE GARLIC [V]: Garlic Olive Oil + Mozzarella + Ricotta + Goat Cheese + Romano \$15

TRIPLE TRUFFLE [V]: Olive Oil + Black Truffle + Portobella + Button & Shiitake Blend + Mozzarella \$15

VEGETARIAN [V]: Olive Oil + Roasted Red Peppers + Artichokes + Mushrooms + Spinach
+ Mozzarella + Balsamic Glaze \$15

Burgers

Proudly Serving Thick Cut Applewood Smoked Bacon

Brisket + Short Rib & Chuck Custom Burger Blend + Brioche Bun + House Chips + Dill Pickles

ALL AMERICAN: Lettuce + Tomato + Red Onion + American + Hellman's Mayo \$13.50

BBQ BACON CHEDDAR: Bacon + Cheddar + Onion Strings + BBQ \$13.50

JACK DANIELS: Bacon + Cheddar + Jack Daniels BBQ \$13.50

BBQ BLEU: Bacon + Cheddar + Honey BBQ + House Creamy Bleu \$13.50

BRUNCH: Bacon + Pepper Jack + Fried Egg \$13.50

INFERNO: Pepper Jack + Jalapenos + Onion Strings + Sriracha Mayo \$13.50

BLACK & BLEU: Crumbly Bleu + Caramelized Onions + Cajun \$13.50

THE GOAT: Goat Cheese + Red Onion + Arugula + Tomato + Bacon \$13.50

MUSHROOM SWISS: Portobello, Button & Shiitake Blend + Swiss + Black Truffle Mayo \$13.50

PORTOBELLO [V]: Portobello Cap + Arugula + Roasted Red Peppers + Fresh Mozzarella + Balsamic Glaze \$13

Gluten Free: Remove Bun & Chips – Add a Salad!

Meat Temps:

Rare – Cold Red Center

Medium Rare – Cool Red Center

Medium – Warm Pink Center

Medium Well – Hot Center | Slight Pink

Well – Hot Center | No Pink

THE CLUB

CHICKEN SANDWICHES

Marinated & Grilled Chicken Breast + Brioche Bun + House Chips + Dill Pickles

ORIGINAL: Lettuce + Tomato + Red Onion + Dill Mayo \$12.50

RANCHER: Bacon + Swiss + Ranch \$12.50

SPICY RANCHER: Bacon + Swiss + Ranch + Buffalo \$12.50

WESTERN: Bacon + Cheddar + Onion Strings + BBQ \$12.50

MEDITERRANEAN: Artichokes + Roasted Red Peppers + Spinach + Mushrooms + Provolone + Red Pepper Aioli \$12.50

SWEET & TANGY: Bacon + Pepper Jack + Sweet & Tangy + House Creamy Bleu \$12.50

FIREY: Pepper Jack + Jalapenos + Onion Strings + Sriracha Mayo \$12.50

TRIPLE MUSHROOM: Portobello, Button & Shiitake Blend + Swiss + Black Truffle Mayo \$12.50

Gluten Free: Remove Bun & Chips – Add a Salad!

SMOKED BBQ

All BBQ Items Served with Cornbread

All Meats Are Slow Cooked + Smoked with Hickory & Red Oak - Due to this Timely Process, We May Sell Out & Apologize in Advance!

SAUCES: BBQ | Honey BBQ | Spicy BBQ | Jack Daniels BBQ | Cajun Dry Rub

PULLED PORK SANDWICH [M]: BBQ Pork + Coleslaw + Onion Strings + Brioche Bun + Side House Chips \$13.50

SMOKED CHICKEN TACOS [M]: 3 Flour Tortillas + Smoked Chicken + Lettuce + Cheddar + Pico + Cajun Ranch \$14

SMOKED BBQ GARBAGE PLATE [M]: Pork + Ribs + Wings + Coleslaw + House Cut Fries + Onion Strings \$25

BBQ PULLED PORK PLATE [M]: BBQ Pork + Onion Rings + Coleslaw \$17

RACK OF RIBS [M]: House Cut Fries + Coleslaw **Half Rack \$22 | Full Rack \$32**

[Please Note – Our Ribs do Have a Crispy Bark From Being Smoked!]

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Sandwiches

House Chips + Dill Pickles

THE CLUB: Triple Decker + Black Forest Ham + Roasted Turkey + Bacon + Cheddar + Swiss + Lettuce + Tomato + Hellman's Mayo + Toasted Wheat \$13

BLT: Applewood Smoked Bacon + Lettuce + Tomato + Hellman's Mayo + Toasted White \$11.50

REUBEN: Corned Beef + Sauerkraut + Swiss + 1000 Island + Toasted Rye \$12

FRENCH DIP: Shaved Beef + Caramelized Onions + Swiss + Sub Roll + Au Jus \$14

STEAK PHILLY: Shaved Beef + Provolone + Peppers + Onions + A1 + Hellman's Mayo + Everything Sub Roll \$14

TURKEY RANCHER WRAP: Roasted Turkey + Bacon + Lettuce + Tomato + Ranch \$12

CHICKEN CAESAR WRAP: Grilled Chicken + Romaine + Parmesan + Caesar + Herb Wrap \$12

BUFFALO CHICKEN WRAP: Crispy Chicken + Romaine + Red Onion + Cheddar + Mozzarella + Ranch \$13

VEGGIE MELT [V]: Roasted Red Peppers + Artichokes + Mushrooms + Spinach + Provolone + Balsamic Glaze + Toasted Wheat \$12

Gluten Free: Remove Bun & Chips – Add a Salad!

SIDES

House Cut Fries \$4	Baked Potato \$3	Wild Rice \$3	Cottage Cheese \$2
Stuffed Tater Tots \$5	Loaded Baked Potato \$4.50	Vegetable Medley \$3	Corn Bread \$2
Onion Rings \$5	Mashed Potatoes \$3	Steamed Broccoli \$3	Gravy \$.75
Sweet Potato Fries \$5	Mac & Cheese \$5	Coleslaw \$3	Extra Dressing \$.75
	Bacon Mac & Cheese \$5.50	Applesauce \$2	

Mac & Cheese

Cavatappi Pasta + House Made Cheese Sauce

Add Cup of Soup or House/Caesar Salad \$2

TRADITIONAL \$11/\$15

BACON: Applewood Smoked Bacon \$12/\$16

PULLED PORK: Smoked Pulled Pork + Honey BBQ Drizzle + Onion Strings \$12/\$16

MEAT LOVERS: Italian Sausage + Pepperoni + Bacon + Black Forest Ham + Chicken \$15/\$19

SMOKED CHICKEN: Smoked Chicken + Peppers + Onions + Onion Strings \$12/\$16

CHICKEN BACON RANCH: Grilled Chicken + Bacon + Ranch \$14/\$18

BUFFALO BLEU CHICKEN: Grilled Chicken + House Creamy & Crumbly Bleu + Frank's Red Hot \$14/\$18

MUSHROOM [V]: Portobello, Button & Shiitake Blend + Black Truffle \$13/\$17

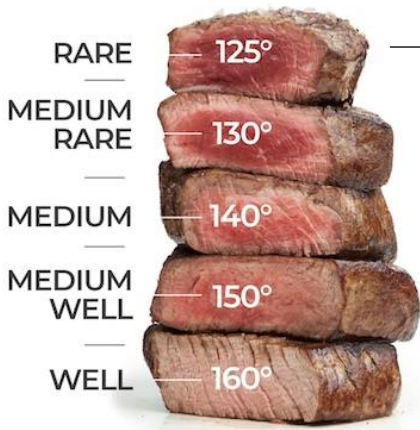
SCALLOP & BACON: Applewood Smoked Bacon + Fresh Scallops \$17/\$21

CAJUN SHRIMP & BLEU: Shrimp + Crumbly Bleu + Cajun \$16/\$20

VEGETARIAN [V]: Roasted Red Peppers + Artichokes + Mushrooms + Spinach \$12/\$16

Gluten Free Penne Pasta Available!

THE CLUB



Entrees

Served with Rolls & Honey Butter + Soup or House/Caesar Salad

TERIYAKI BOWL [GF]: Wild Rice + Peppers + Onions + Broccoli + Teriyaki
Vegetarian \$17 | Chicken \$20 | Shrimp \$22 | 8oz Steak \$23

FAJITAS: Flour Tortillas + Lettuce + Cheddar + Pico
+ Sour Cream + Peppers + Onions + Wild Rice
Chicken \$20 | Shrimp \$22 | 8oz Steak \$23

BEEF TIPS: Ribeye & Strip Steak Pieces + Wild Rice + Mushrooms
+ Onions + Gravy \$24

NY STRIP STEAK [GF]: Vegetable Medley + Choice of Side
8oz \$23 | 16oz \$33 | Add Shrimp \$2.50ea | Add Scallops \$3ea

[Please Note – All 16oz Strip Steaks Ordered Medium Well + Up will be Butterflied!]

PASTA

Served with Rolls & Honey Butter + Soup or House/Caesar Salad + Garlic Crostini + Parmesan

RED SAUCE [M]: House Red Sauce + Angel Hair \$15 | Add: House Made 10oz Meatball \$6

BAKED RIGATONI: House Meat Sauce + Mini Rigatoni + Mozzarella \$21

POMODORO [V]: Roma Tomatoes + Garlic + Onions + Basil + Angel Hair \$15

LINGUINE ALFREDO [M]: Chicken + Broccoli + Linguine \$20

SPICY PASTA [M]: House Alfredo + Sriracha + Grilled Chicken + Pepperoni + Peppers + Onions + Mini Rigatoni \$20

Gluten Free Penne Pasta Available!

CHICKEN

Served with Rolls & Honey Butter + Soup or House/Caesar Salad

CHICKEN MARSALA [M]: Floured + Pan Seared + Mushrooms + Marsala Sauce + Vegetable Medley + Side \$20

CHICKEN PARMESAN [M]: Breaded + Pan Seared + Red Sauce + Mozzarella + Angel Hair \$20

CHICKEN CORDON BLEU [M]: Breaded + Black Forest Ham + Swiss + Alfredo + Vegetable Medley + Side \$20

CHICKEN CUTLET [M]: Breaded + Pan Seared + Mixed Field Greens + Lemon Vinaigrette + Parmesan \$20

SEAFOOD

FISH TACOS: 3 Flour Tortillas + Fish of the Day + Chef's Choice \$15

Served with Rolls & Honey Butter + Soup or House/Caesar Salad

SEAFOOD PLATTER [GF]: Shrimp + Scallops + Haddock + Lemon + White Wine + Vegetable Medley + Side \$32

SEAFOOD CIOPPINO [M]: Shrimp + Scallops + Haddock + Fish of the Day + Calamari + Clams + Tomato Broth
+ Angel Hair + Garlic Crostini \$37

Proudly Serving FRESH Seafood Delivered from Foley Fish in New Bedford, MA – We Apologize if We Sell Out!

VEGETARIAN

Served with Rolls & Honey Butter + Soup or House/Caesar Salad

PORTOBELLO NAPOLEON [V]: Portobello Mushroom Caps + Roasted Red Peppers + Fresh Mozzarella + Arugula
+ Balsamic Glaze + Garlic Crostini \$19

VEGETARIAN PASTA [V]: Spinach + Roasted Red Peppers + Mushrooms + Artichokes + Olive Oil + Garlic
+ Mini Rigatoni + Garlic Crostini + Parmesan \$19

DESSERTS

▶ COOKIE SUNDAE: In House + Oven Fired \$9

DESSERT PIZZA [M]: Nutella, Marshmallows, Confectionary Sugar \$13

ROOT BEER FLOAT | MILKSHAKE: Chocolate | Strawberry | Vanilla \$6

Ask Your Server for Rotating Daily Desserts ◀

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