



## APPETIZERS

### BASKET OF BREAD 4.

6 pc. assorted | garlic herb butter

### FRIED CHEESE BITES 8.50

mozzarella | provolone | ricotta | housemade marinara

### WINGS 3 pc. 10. 6 pc. 18.

tri-fold wings baked then fried | tossed in buffalo, BBQ or teriyaki sauce

### STUFFED MUSHROOM CAPS 12.00

baked | housemade sausage stuffing

### SPINACH & ARTICHOKE DIP 13.50

baked | fresh parmesan chips

### FRIED PORK BELLY BITES 12.50

thick cut | sweet thai chili sauce

### SOFT PRETZEL STICKS 8.50

baked | tuckerman pale ale beer cheese

### \*OYSTERS ON THE HALF SHELL 16.50

half dozen | raw | cocktail sauce

### SHRIMP COCKTAIL 3.00 ea

large shrimp | cocktail sauce

### ONION RINGS 7.50

deep fried | thick cut | boom boom sauce

### NACHOS 14.

cheddar jack cheese | black olives | jalapenos | diced tomato | scallions | side sour cream and salsa  
add chicken or chili 8.

## SOUP & SALADS

### FRENCH ONION SOUP 9.

housemade | croutons | provolone cheese | scallions

### CLAM CHOWDER GF 9.

housemade | new england style

### STEAKHOUSE CHILI GF 9.

housemade | ground beef | onions | peppers | beans

### DINNER CAESAR SALAD 11.

romaine | parmesan | croutons | caesar dressing

### LOCALS FAVORITE SALAD GF 14.

spring mix | dried cherries | pecans | fresh blueberries | feta cheese | strawberry vinaigrette

### DINNER GARDEN SALAD GF 11.

spring mix | shredded carrots | cucumbers | cherry tomatoes | choice of dressing

add chicken to any salad 8. | \*add 6oz sirloin, salmon or shrimp to any salad 12.

## STEAKS

All Steaks are seasoned with smoked sea salt and cracked black pepper and served with your choice of garlic mashed potato, baked potato or wild rice

### \*PRIME RIB GF

slow roasted daily 8oz 31.50 12oz 41.50

\*Larger cuts available upon request

### \*12 OZ CENTER CUT DELMONICO GF

char-grilled | boneless ribeye 38.50

### \*BOURBON STREET SIRLOIN TIPS GF

char-grilled | 10 oz marinated steak tips 26.

add sautéed mushrooms and onions 1.50

### \*8 OZ FILET MIGNON GF

char-grilled | red wine demi glace 38.50

### \*12 OZ PIEDMONTSE SIRLOIN GF

char-grilled | piedmontese | grass fed 38.50

### \*18 OZ COWBOY STEAK GF

char-grilled | bone-in ribeye 48.50

### \*TOP SIRLOIN GF

char-grilled | herb maitre'd butter 8oz 20.

## SURF YOUR TURF

SINGLE BOILED LOBSTER mkt. price

LOBSTER TAIL mkt. price

BAKED STUFFED SHRIMP 12.

## ADDITIONAL FLAVORS

### CHIMICHURRI

1.50

### HERB MAITRE'D BUTTER

1.50

### RED WINE DEMI GLACE

1.50

### BLEU CHEESE CRUMBLES

1.50

### BEARNAISE

1.50

### CAJUN SPICE

1.00

## TEMPERATURES

**PITTSBURG:** Charred, Cold Red Center

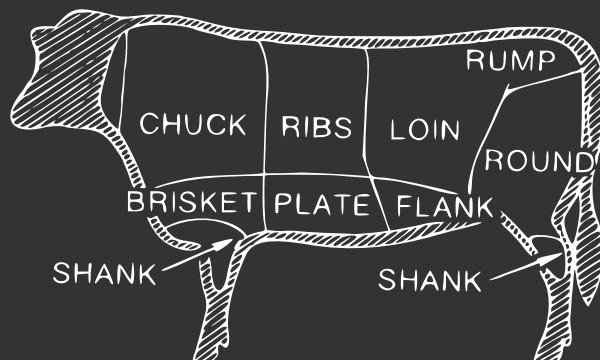
**RARE:** Cool Red Center

**MEDIUM RARE:** Warm Red Center

**MEDIUM:** Warm Pink Center

**MEDIUM WELL:** Warm Center, Little Pink

**WELL:** Hot Brown Center, No Pink



# ENTREES

## \*FILET OSCAR

8oz filet | maine lobster meat | grilled asparagus |  
bearnaise sauce | garlic mashed potato 44.50

## FULL RACK OF RIBS

slow roasted | st. louis style | housemade dry rub and beer |  
BBQ sauce | french fries and cole slaw 26.  
Half Rack 18.

## BRAISED BEEF

sous vide | veal demi glace | garlic mashed potato |  
maple glazed carrots 24.50

## PAN ROASTED SWORDFISH

10 oz swordfish | cherry tomatoes | capers | wild rice |  
grilled asparagus 24.50

## LEMON PEPPER PAN ROASTED CHICKEN

bone-in chicken breast | wild rice |  
garlic green beans 24.50

## BROCCOLI ALFREDO

steamed broccoli | garlic alfredo sauce | ziti 16.  
add chicken 8. | add shrimp 12.

## SHRIMP SCAMPI

sautéed shrimp | white wine | lemon | butter | garlic |  
linguini 24.50

## CHICKEN PARMESAN

breaded chicken breast | mozzarella | provolone | linguini |  
housemade marinara 22.50

## RAVIOLI

spinach and roasted garlic | vodka aurora sauce 19.50

## MEATBALL MARINARA

beef and pork meatballs | housemade marinara |  
linguini or ziti 16.

## SINGLE BOILED LOBSTER <sup>GF</sup>

steamed | 1 1/4lb soft shell lobster | butter |  
french fries and cole slaw mkt. price

## TWIN BOILED LOBSTER <sup>GF</sup>

steamed | two 1 1/4lb soft shell lobster | butter  
french fries and cole slaw mkt. price

# SIDES

GARLIC MASHED POTATO 4.

LOADED GARLIC MASHED POTATO 5.50

BAKED POTATO (AFTER 4PM) 4.

LOADED BAKED POTATO (AFTER 4PM) 5.50

WILD RICE 4.

STEAKHOUSE FRENCH FRIES 4.

SWEET POTATO FRENCH FRIES 4.

MAPLE GLAZED CARROTS 4.

GARLIC GREEN BEANS 4.

GRILLED ASPARAGUS 5.50

CAESAR SALAD 4.

GARDEN SALAD 4.

*\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase the risk of food borne illness.*

*No separate checks for parties of six or more.  
8.5% NH Rooms and Meals Tax will be added.  
Quality service is customarily acknowledged by a 20% gratuity.*

# BURGERS

*Served with steakhouse french fries or  
cole slaw | Substitute sweet potato fries or  
onion rings for 1.50*

## \*STEAKHOUSE SIGNATURE BURGER

pork belly | cheddar cheese | lettuce |  
tomato | red onion | merlino's trio sauce  
18.50

## \*TUCKERMANS

bacon | onion rings | cheddar cheese |  
BBQ sauce  
18.50

## \*PATTY MELT

diced onion | swiss cheese | grilled rye  
17.

## \*BUILD YOUR OWN

15.50  
cheese | raw or sauteed onion |  
mushroom | roasted peppers | add 1. each  
bacon | chili | add 1.50 each

*gluten free burger buns available for 1.50*

# SANDWICHES

*Served with steakhouse french fries or cole slaw |  
Substitute sweet potato fries or onion rings for 1.50*

## \*OPEN FACED PRIME RIB SANDWICH

6 oz pub cut | open faced  
19.50

## GRILLED CHICKEN

6oz grilled chicken breast | lettuce |  
tomato | red onion | toasted brioche bun  
13.50

## PASTRAMI REUBEN

swiss cheese | sauerkraut | grilled  
marble rye | 1000 island dressing  
16.50

## LOADED STEAK & CHEESE SUB

shaved prime rib | american cheese |  
onions | peppers | toasted sub roll  
18.50

## FRENCH DIP

roast beef | provolone cheese | toasted  
sub roll | side dipping au jus  
14.50

## TURKEY BLT

sliced turkey breast | bacon | lettuce |  
tomato | chipotle mayo |  
toasted sourdough bread  
15.

## LOBSTER ROLL

hot or cold | butter grilled brioche bun  
mkt. price

# DRINKS

PEPSI

DIET PEPSI

STARRY

GINGER ALE

MT. DEW

MUG ROOTBEER

ORANGE CRUSH

SODA WATER

TROPICANA PINK LEMONADE

LIPTON UNSWEETENED ICED TEA

LIPTON RASPBERRY ICED TEA

AQUAFINA BOTTLED WATER

HOT TEA

COFFEE

MILK

