



APPETIZERS

- BASKET OF BREAD** 5.
6 pc. assorted | garlic herb butter
- FRIED CHEESE BITES** 9.
mozzarella | provolone | ricotta |
housemade marinara
- WINGS** 3 pc. 10. 6 pc. 19.
tri-fold wings baked then fried | tossed
in buffalo, BBQ or teriyaki sauce
- STUFFED MUSHROOM CAPS** 12.
baked | housemade sausage stuffing
- SPINACH & ARTICHOKE DIP** 14.
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** 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 tips, salmon or shrimp to any salad
12.*

STEAKS

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

***10 OZ PRIME RIB** GF
slow roasted daily 38.50 add 2oz 5.
*Larger cuts available upon request

***12 OZ CENTER CUT DELMONICO** GF
char-grilled | boneless ribeye 45.

***BOURBON STREET SIRLOIN TIPS** GF
char-grilled | 10 oz marinated steak tips 28.
add sautéed mushrooms and onions 1.50

***8 OZ FILET MIGNON** GF
char-grilled | red wine demi glace 40.

***10 OZ WAGYU SIRLOIN** GF
char-grilled | australian wagyu | strip cut 46.

***18 OZ COWBOY STEAK** GF
char-grilled | bone-in ribeye 50.

***8 OZ TOP SIRLOIN** GF
char-grilled | herb maitre'd butter 24.

SURF YOUR TURF

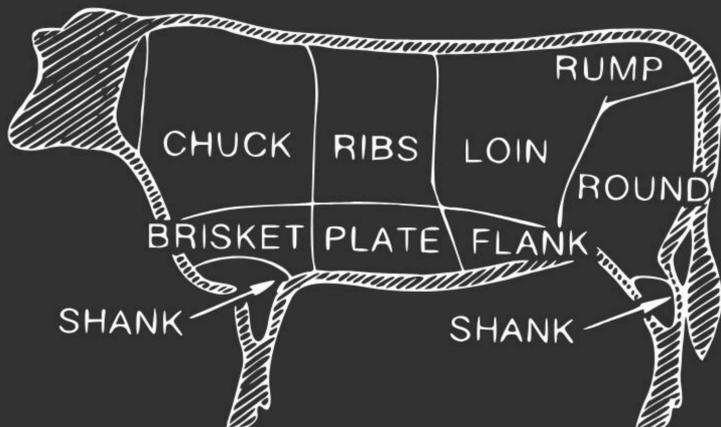
SINGLE BOILED LOBSTER mkt. price
LOBSTER TAIL mkt. price
BAKED STUFFED SHRIMP 16.
crabmeat and breadcrumb stuffing

ADDITIONAL FLAVORS

CHIMICHURRI 2.	HERB MAITRE'D BUTTER 2.
RED WINE DEMI GLACE 2.	BLEU CHEESE CRUMBLES 2.
BEARNAISE 2.	CAJUN SPICE 1.

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 50.

FULL RACK OF RIBS

slow roasted | st. louis style | housemade dry rub and beer | BBQ sauce | french fries and cole slaw 28.

Half Rack 19.

BRAISED BEEF

sous vide | veal demi glace | garlic mashed potato | maple glazed carrots 26.

PAN ROASTED SWORDFISH

10 oz swordfish | cherry tomatoes | capers | wild rice | grilled asparagus 26.

PESTO CRUSTED CHICKEN

sous vide chicken breast | pesto and panko breadcrumb | wild rice | garlic green beans 26.

BROCCOLI ALFREDO

steamed broccoli | garlic alfredo sauce | ziti 18.
add chicken 8. | add shrimp 12.

SHRIMP SCAMPI

sautéed shrimp | white wine | lemon | butter | garlic | red pepper flakes | linguine 28.

CHICKEN PARMESAN

breaded chicken breast | mozzarella | provolone | linguine | housemade marinara 26.

RAVIOLI

spinach and roasted garlic | vodka aurora sauce 20.

MEATBALL MARINARA

beef and pork meatballs | housemade marinara | linguine or ziti 20.

SINGLE BOILED LOBSTER ^{GF}

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

TWIN BOILED LOBSTER ^{GF}

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 6.

BAKED POTATO (AFTER 4PM) 4.

LOADED BAKED POTATO (AFTER 4PM) 6.

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.*

Before placing food orders, please inform your server of any and all food allergies.

*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

16.

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 22.

GRILLED CHICKEN

6oz grilled chicken breast | lettuce | tomato | red onion | toasted brioche bun 14.

PASTRAMI REUBEN

swiss cheese | sauerkraut | grilled marble rye | 1000 island dressing 16.

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 16.

TURKEY BLT

sliced turkey breast | bacon | lettuce | tomato | chipotle mayo | toasted sourdough bread 16.

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

HOT TEA

COFFEE

MILK

