ORDER NOW 🖰

STARTERS & WINGS

BONELESS WINGS SEAFOOD STUFFIES

BONELESS WINGS & SKINS SAMPLER Our signature hand-

Hand-breaded & dripping Plenty of scallops, shrimp with our signature spicy and delicious spices Buffalo or Gold Fever Sauce. stuffed on a scallop shell. (990-1110 Cal) Oven baked and served XL Order (1420-1660 Cal) with a fresh grilled lemon. (770 Cal)

breaded Boneless Buffalo Wings and Classic Potato Skins. (1550 Cal) **PRETZEL BITES** Freshly baked salted Bavarian pretzel bites.

Served with brewpub mustard sauce and warm queso sauce for dipping. (960 Cal) **SPINACH & ARTICHOKE DIP**

A skillet-baked creamy blend of Parmesan, spinach and artichoke hearts topped with

mozzarella and provolone cheeses and pico de gallo. Served with crispy tortilla chips. (960 Cal) **CLASSIC POTATO SKINS** Melted Monterey Jack and cheddar cheeses and applewood smoked bacon layered on top of crispy

potato skins. Served with sour cream. (1230 Cal)

WEDGE

DOUBLE BLEU ICEBERG A wedge of crisp lettuce smothered in creamy bleu cheese dressing Topped with tomatoes, crumbled bleu cheese and applewood smoked bacon. (500 Cal) HOUSE SALAD (GS)

Tomatoes, cucumbers, red

lightly fried and served with spicy Sriracha ranch dipping sauce. (710 Cal) **MOZZARELLA MOONS**

Mozzarella cheese lightly fried with a crispy, crunchy coating of Parmesan seasoned breadcrumbs. Served with classic tomato sauce. (850 Cal) **CHICKEN FAJITA**

CRISPY CAULIFLOWER

Tempura-style cauliflower

FLATBREAD Crisp flatbread glazed with queso and topped with fajita-spiced grilled

chicken, sautéed onions, peppers and Monterey Jack and cheddar cheeses. Finished with fresh pico de

gallo, chopped cilantro and chipotle sauce.

(800 Cal) FLATBREAD

STEAK & CHEESE Crisp flatbread glazed with cheese sauce topped with tender sliced steak, caramelized onions and melted mozzarella and provolone cheeses. Finished with chopped parsley and horseradish sauce. (1090 Cal)

SIDE SALADS & SOUPS SOUP DU JOUR (290-510 Cal) **SEAFOOD CHOWDER**

A favorite. Packed with

clams, shrimp, schrod

FRENCH ONION SOUP

and potatoes.

Cup

Crock (510 Cal) Cup (360 Cal)

A hearty crock with hints of burgundy and plenty onions, Parmesan cheese and croutons. Please order of onions. Topped with a without croutons if Gluten crouton and melted Swiss, Sensitive. (110-450 Cal) provolone and mozzarella cheeses. (350 Cal) **CAESAR SALAD** Fresh, crisp romaine

lettuce drizzled with Caesar dressing, sprinkled with croutons and cheese. (180 Cal)

FRESH ENTRÉE SALADS & BOWLS **SOUTHWEST FAJITA BOWLS** South of the border style with sautéed onions and peppers, crisp romaine, corn, black beans, fresh pico de gallo, guacamole, jalapeños and steamed brown rice. Topped with fresh cilantro and chipotle sauce.

• Plain, without protein 🚳 **CAESAR SALAD**

 Seasoned Chicken 68 Carne Asada Steak sprinkled with croutons and cheese. Grilled Chilled Chicken Plain, without protein Roasted Balsamic Salmon (1020 Cal) Broiled Sirloin Tips* **SOUTHWEST CHICKEN SALAD**

Fresh mixed greens with

and cheddar cheeses,

& TACOS

otherwise noted.

VERMONT

fajita-spiced grilled chicken, Monterey Jack

(610 Cal)

(870 Cal) (1030 Cal) Fresh, crisp romaine lettuce drizzled with Caesar dressing, (600 Cal) (450 Cal) (850 Cal) **CRISPY HONEY MUSTARD**

> **CHICKEN SALAD** Hand-breaded crispy

chicken tenders on a bed

Topped with applewood

of fresh mixed greens.

tomatoes, cucumbers, red smoked bacon, Monterey onions, fire-roasted corn, Jack and cheddar cheeses, tomatoes, cucumbers black beans and tortilla chips. Finished with fresh and red onions. Finished cilantro and served with with honey mustard avocado ranch dressing. dressing. Served with warm (770 Cal) flatbread. (1270 Cal)

BURGERS, SANDWICHES

Our tender and juicy beef burgers are seasoned, flame broiled to order and served on a brioche bun with all the fresh toppings. Served with french fries or coleslaw, unless

of New England. Cabot Vermont Cheddar cheese, caramelized onions applewood smoked bacon and real Vermont maple mayonnaise. (910 Cal) **CHEESE BURGER***

A classic, can't-go-wrong

favorite with American, Vermont Cheddar or Swiss

cheese. (700 Cal)

BACON & CHEESE

Melted American cheese and applewood smoked

Gluten Free roll and side if

bacon. Please order a

BURGER* 68

CHEDDAR BURGER*

Jam packed with the taste

Gluten Sensitive. (820 Cal) ALL STAR BURGER* 🕮 American cheese, applewood smoked bacon, sautéed onions, lettuce, tomato, pickles and our signature sauce. Served with french fries and coleslaw. Please order a Gluten Free roll and sides if Gluten Sensitive. (1770 Cal) CHICKEN

ORIGINAL CRISPY

sides. (1260 Cal)

and bleu cheese.

COUNTRY FRIED CHICKEN

Buttermilk-breaded

and Russet mashed

gravy. Served with cranberry sauce, a warm

potatoes with country

boneless chicken breast

Toss in our signature

Buffalo or Gold Fever

CHICKEN TENDERS

A crispy hand-breaded classic. Served with

honey mustard and two

sauce. Served with celery

honey-glazed biscuit and one side. (1270 Cal) **GRILLED BALSAMIC** CHICKEN (8) Tender, marinated chicken breast flame broiled with a balsamic glaze. Served with two sides. (410 Cal) **SURF & TURF**

glazed biscuit. Grilled BBQ Chicken Breast 8 oz. Top Sirloin* SIRLOIN TIPS* & CHICKEN TENDERS Our signature Broiled Sirloin Tips paired with a handful of our Original Crispy Chicken Tenders. Served with french fries and honey BBQ sauce. (1600 Cal) SEAFOOD **NEW ENGLAND FRIED SHRIMP** Golden-fried, hand-

breaded shrimp served

(1420 Cal)

FISH & CHIPS

Hand-breaded North Atlantic cod fried until

crispy. Served with tartar

sauce, french fries and

coleslaw. (1690 Cal)

BAKED HADDOCK

A favorite from the North Atlantic. Crusted with

seasoned cracker crumbs

STEAK, RIBS & MORE

and baked. Served with

SMOTHERED TIPS* (8)

Our signature Broiled Sirloin Tips smothered with fresh

sautéed onions, peppers

Served with potato and vegetable. (620 Cal)

Our signature tips, hand cut and marinated

and vegetable. (510 Cal)

Tender and juicy. An 8 oz.

top sirloin, cooked to your

flavor. Served with choice of

two: potato, House Salad or vegetable. (310 Cal)

taste and dripping with

with our secret recipe. Served with potato

TOP SIRLOIN STEAK*

and mushrooms.

SIRLOIN TIPS* (8)

BROILED

two sides. (590 Cal)

with french fries, coleslaw

and a tangy cocktail sauce.

SPICY CRISPY CHICKEN SANDWICH Crispy buttermilk tabascobreaded chicken breast drizzled with spicy Sriracha ranch sauce stacked with lettuce, tomato and pickles. Served on a brioche bun. (880 Cal)

Three tacos filled with fresh

gallo and chipotle sauce in

warm flour tortillas. Served with steamed brown rice, guacamole, sour cream

Crispy North Atlantic Cod

cabbage, fresh pico de

and a fresh lime.

Grilled Chicken

Crispy Cauliflower

(1120 Cal)

(1540 Cal)

(1410 Cal)

HONEY BBQ

(910 Cal)

TACOS

CHICKEN WRAP Hand-breaded crispy

chicken tenders with honey

BBQ sauce. Wrapped up with lettuce, tomatoes, Monterey

Jack and cheddar cheeses.

Carne Asada Steak (1480 Cal) **CHICKEN PARMIGIANA** New and improved with more to love! A generous, fried chicken cutlet topped with classic tomato sauce and melted mozzarella and provolone cheeses. Served with penne pasta and

warm Rustic Bread.

BUFFALO CHICKEN MAC & CHEESE

Skillet baked creamy

cavatappi Mac & Cheese

topped with crispy hand-

breaded chicken tossed

in our legendary Buffalo sauce, drizzled with

warm Rustic Bread.

(2090 Cal)

(2150 Cal)

(1630 Cal)

Sriracha ranch sauce and topped with bleu cheese crumbles. Served with

Also available with our Gold

Fever or Honey BBQ sauce.

(1770 Cal)

CRAVEABLE COMBOS A tender, juicy 8 oz. Top Sirloin* paired with your choice of seafood and served with one side. Seafood Trio (970 Cal) (980 Cal) Baked Stuffed Shrimp Make it a 3-Way Combo and add a Seafood Stuffie. **BABY BACK RIB COMBOS** Half rack of our signature fall-off-the-bone baby back ribs basted with BBQ sauce paired with your favorite below. Served with french fries, coleslaw and a warm honey

> **SEAFOOD TRIO** Tender shrimp, North Atlantic cod and sea scallops baked with seasoned cracker crumbs and butter. Served with two sides and a fresh grilled lemon. (670 Cal) **BAKED STUFFED SHRIMP** Jumbo shrimp filled with seafood stuffing and baked to perfection. Served with two sides. (590 Cal) ROASTED SALMON (8) North Atlantic salmon lightly seasoned and roasted. Choose simply seasoned or with balsamic

glaze. Served with two

sides. (580-670 Cal)

BABY BACK RIBS Fall-off-the-bone baby

back ribs slow cooked in house for hours, seasoned

sauce. Served with french fries, coleslaw and a warm honey-glazed biscuit.

and basted with BBQ

Full Rack (2830 Cal)

Half Rack (1840 Cal)

NEW YORK STRIP* (8)

12 oz. New York center cut. Expertly seasoned

and flame broiled to

perfection. Served with

House Salad or vegetable.

choice of two: potato,

(620 Cal)

MAKE ANY ENTRÉE A THREE COURSE MEAL Add a cup of Soup Du Jour, Seafood Chowder or a House Salad and a Petite Treat™ Dessert.

Russet Mashed Potatoes 🕮 (240 Cal) • Rice (310 Cal) Coleslaw (140 Cal) • Corn (120 Cal) • French Fries (500 Cal) Broccoli (8) (25 Cal) • Baked Potato after 4PM (250 Cal)

PREMIUM SIDES

A flavorful, five-star,

Available Fri. & Sat. after 4pm & all day Sun., while it lasts!

SIDES

Broccoli Casserole

Bacon Mac & Cheese Grilled Asparagus

Loaded Baked Potato after 4PM

Topped with cheese, bacon, and chives.

WEEKEND

SPECIAL

WRAPS & SANDWICHES Served with fries or coleslaw. **VERMONT CHEDDAR** савот **CHICKEN SANDWICH** Grilled chicken breast topped with Cabot Vermont Cheddar cheese, caramelized onions, applewood

smoked bacon and real Vermont maple mayo stacked with lettuce, tomato and pickles.

Served on a brioche bun.

GRILLED CHICKEN

Grilled chilled chicken

One half of Chicken Fajita

served with your choice of Soup or Salad.

Cup of Soup Du Jour

CLASSICS

Topped with your favorite:

Grilled Chilled Chicken

Broiled Sirloin Tips*

CLASSIC BURGER*

french fries or coleslaw. (760 Cal)

Make it a double decker

Topped with bacon

CAESAR SALAD

NEW ENGLAND SEAFOOD COMBO

or Cheese Flatbread

(110-400 Cal)

Chowder

(850 Cal)

(430 Cal)

Cup of Seafood

 Garden Salad Caesar Salad

(710 Cal)

BLT WRAP

PRIME RIB DINNER* Savor our new 16 oz. USDA Choice Prime Rib, crusted with a blend of seasonings and slow roasted for hours. Served in its natural juices with a side of creamy horseradish sauce, au jus for dipping and choice of two sides: potato, House Salad or vegetable. (1580 Cal)

> (130 Cal) (470 Cal)

(25 Cal)

(370 Cal)

SOUTHWEST CHICKEN

chicken wrapped

Jack and cheddar

Fajita-spiced grilled chilled

up with lettuce, Monterey

CRISPY FISH SANDWICH

Hand-breaded, delicately

chipotle mayo served on a brioche bun. (690 Cal)

fried North Atlantic cod stacked with lettuce,

tomato and a drizzle of

Your choice of salad paired with a cup of

Garden Salad

Caesar Salad

Wedge

A Seafood Stuffie filled with scallops, shrimp and spices on a scallop shell served with a cup of Seafood Chowder.

A juicy burger flame broiled to order on a brioche bun with American cheese, shredded lettuce, tomato, pickles and onions dripping with our signature sauce. Served with

(1010 Cal)

(1130 Cal)

PINK PALOMA

Sauza Hornitos Tequila,

ruby red grapefruit and

Soup Du Jour or Seafood

Chowder. (400-860 Cal)

Double Bleu Iceberg

cheeses, fresh pico de gallo and chipotle sauce. (780 Cal)

DAYTIME DEALS

Served Monday - Saturday until 5pm.

WRAP

breast wrapped up with lettuce, tomato, applewood smoked bacon and mayo. (740 Cal) LUNCH COMBOS **FLATBREAD COMBOS SOUP & SALAD COMBOS**

COCKTAILS **FRENCH MARTINI** Tito's Handmade Vodka and Chambord

MANGO MAI TAI

Lawley's Small Batch Rum, Gosling's Black

Seal Rum, Disaronno

mix. (330 Cal)

Amaretto, mango puree, pineapple juice and sour

FRESH FRUIT SANGRIA Our handcrafted recipe

blends Camila Malbec red wine, Patron Citrónge and fruit juices. Served chilled over ice with fresh citrus fruit. (330 Cal) COLD BEER Enjoy a frosty cold draft beer served in a 16 oz. chilled mug,

Miller Lite

Coors Light

BEER ALTERNATIVES

Dashwood Sauvignon

Sebastiani Chardonnay

Chalk Hill Chardonnay

Blanc

Sprinkled with croutons and cheese. (450 Cal) (600 Cal) Roasted Balsamic Salmon (1020 Cal) (850 Cal) HERBED GARLIC BUTTER TOPPED NEW YORK STRIP* A tender 8 oz. New York Strip flame broiled to perfection topped with herbed garlic butter. Served with one side.

our 23 oz. Blockbuster™ Mug or an ice-cold bottle. Our selection varies by restaurant. (65-364 Cal) DOMESTIC FAVORITES **CRAFTS & IMPORTS** Samuel Adams Wicked **Bud Light** Hazy IPA **Budweiser** Samuel Adams Seasonal Michelob Ultra

SPARKLING REFRESHERS All-natural puree and soda water. Raspberry Lime Strawberry Lemon (90 Cal) (160 Cal) **MANGO ICED TEA** (130 Cal)

(100 Cal)

Marca Prosecco. (180 Cal) **WOODFORD BOURBON** Muddled fresh fruit with Woodford Reserve Bourbon, Angostura bitters, 100% organic agave syrup and RIPE® Cold-Pressed all-natural sour mix. (190 Cal) **ESPRESSO MARTINI** Three Olives Espresso Vodka, Kahlua and Bailey's Irish Cream with a dollop of whipped cream. (302 Cal) **HOUSE CUERVO MARGARITA** All-natural margarita mix, Jose Cuervo and a fresh squeeze of lime. (270 Cal)

Samuel Adams Boston

Lager

Heineken Corona

Firestone Pinot Noir **EOS Merlot** Kuleto Frog Prince Red Blend

Raspberry Liqueur with a cranberry juices shaken dash of pineapple juice. and served over ice. Served with a sugar rim. Topped with sparkling La (200 Cal) **PLATINUM MARGARITA SOUR SMASH** Patrón Silver 100% Agave Tequila, all-natural RIPE® Cold-Pressed Agave Margarita mix and fresh lime. (300 Cal)

Blue Moon Belgian White Truly Wild Berry (68) Hard Seltzer Angry Orchard 🕮 HORSESHOE ALE Hard Cider A Celtic Red Ale with a Just the Haze IPA sweet, malty, toasty flavor brewed exclusively for us b (Non-Alcoholic) Athletic Brewing Co. (Non-Alcoholic)

SPARKLING Camila Malbec La Marca Prosecco Rickshaw Cabernet Sauvignon **FRESH BREWED**

Harpoon Brewery. (170 Cal) WINE A generous pour in a 7 oz. glass or enjoy a glass and a half in a Quartino. (122–273 Cal) WHITE ROSÉ **EOS Moscato** Acrobat Rosé Ferrari-Carano Pinot Grigio **RED**

FOUNTAIN DRINKS STRAWBERRY LEMONADE (0-200 Cal)

(0 Cal)

Drink Responsibly.

Drive **Responsibly**. ALCOHOL-FREE BEVERAGES Enjoy free refills on all except Frozen Lemonades. LIPTON ICED TEA (6 Cal) **NEW ENGLAND COFFEE**

<u> Sany</u> **FROZEN LEMONADES** All-natural and frosty. Tropicana. Raspberry Splash (270 Cal) • Strawberry Splash (260 Cal) Lipton Classic Lemonade (210 Cal)

DESSERTS **APPLE CRUMB PIE SKILLET** SALTED CARAMEL **CHEESECAKE** A seasonal favorite! Dutch Rich, creamy vanilla apple pie with a streusel

topping, skillet baked and cheesecake topped with crowned with vanilla bean rich caramel sauce and a ice cream. (700 Cal) sprinkle of salt. (680 Cal) CHOCOLATE CAKE

COOKIE SKILLET Four layers of decadent

chocolate cake, with a rich A warm and gooey New chocolate frosting, topped England classic. A fresh with chocolate shavings and skillet-baked chocolate served with whipped cream. chip cookie topped with Enjoy with Chambord creamy vanilla bean ice Raspberry Liqueur

cream and a drizzle of for even more decadence. (Adults 21+ only). (950 Cal) TOWERING MIDNIGHT **FUDGE CAKE** PETITE TREATS™

They're the perfect size so Oreo® cookie crumbles there's always room for dessert. Selection varies so ask your server for today's selection. (270–660 Cal)

BAKED CHOCOLATE CHIP chocolate sauce. (1150 Cal) Moist chocolate cake with with creamy vanilla bean

ice cream, hot fudge and whipped cream. (1680 Cal) Items and prices may vary by location. Additional nutrition information available upon request. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Calorie counts for menu items do not include sides unless specific sides are listed. *Cooked to order. "Consuming

raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions." All weights are prior to cooking. To Go Orders are subject to up to an 8% packaging charge which is retained by Ninety Nine Restaurants for packaging costs and/or

online services. The fee does not represent a tip or service charge for any employee. **Every effort has been made to ensure that the allergen information provided is accurate for those with gluten sensitivities. However, because of the handcrafted nature of our menu items, the variety of procedures used in our kitchens and our reliance on our suppliers, we can make no guarantees of its accuracy and

disclaim liability for the use of this information. (GS) = Before placing your order, please inform your server

if a person in your party has a gluten sensitivity.** Before placing your order, please inform your server if a person in your party has a food allergy. **OCT 2024**