

**NEW \$14.99** 

#### **CHOPPED SIRLOIN\***

Juicy ground sirloin seasoned and flame broiled, smothered with red wine sauce and sautéed mushrooms. Served with two sides. Topped with peppers and onions. Add 1.79



#### **CHICKEN MARSALA**

EAL MEALS

Tender chicken with sautéed mushrooms and melted mozzarella and provolone cheeses all topped with a marsala sauce served over a bed of linguine. Served with warm Rustic Bread.



**ROASTED TURKEY DINNER** Tender, slow-roasted turkey breast and cornbread stuffing smothered with a rich turkey gravy. Served with Russet mashed potatoes, cranberry sauce, warm honey-glazed biscuit and one side.

#### SMOTHERED BBQ GRILLED CHICKEN

A grilled chicken breast basted with BBQ sauce topped with melted cheddar cheese, sautéed peppers and onions and applewood smoked bacon. Served with a warm honey-glazed biscuit and one side.

#### **SHEPHERD'S PIE**

Jam packed! Ground sirloin seasoned and baked with Monterey Jack and cheddar cheeses, Russet mashed potatoes, red wine sauce, carrots, peas and corn. Served with a warm honey-glazed biscuit.



### **Give the Gift of** The Nines.

Ask your server for details.

## DESSERT

#### **NEW SALTED CARAMEL CHEESECAKE**

Rich, creamy vanilla cheesecake topped with rich caramel sauce and a sprinkle of salt. 7.99 > FESTIVE FLAVORS TO SAVOR

# DRINKS

#### **STELLA ARTOIS**

Celebrate the season with this premium lager brewed to perfection with a full flavor and a clean crisp taste. 16 oz. 7.69 / 23 oz. 8.69

#### SALTED CARAMEL MARTINI

Indulge! Bailey's Irish Cream and Tito's Handmade Vodka shaken and served up with a salted caramel rim. 12.09

#### **ESPRESSO MARTINI**

Three Olives Espresso Vodka, Kahlua and Bailey's Irish Cream with a dollop of whipped cream. 11.99

#### **APEROL SPRITZ**

A refreshing, bubbly creation of Aperol and sparkling La Marca Prosecco topped with a splash of soda water. 10.79

#### WOODFORD BOURBON SOUR SMASH

Muddled fresh fruit with Woodford Reserve Bourbon, Angostura bitters, 100% organic agave syrup and RIPE® Cold-Pressed all-natural sour mix. 11.29

#### **CONFETTI MARGARITA**

A margarita worth celebrating! Casamigos Blanco 100% Agave Tequila, all-natural RIPE® Cold-Pressed Agave Margarita mix and fresh lime. 11.79

#### **NEW MISTLETOE MARTINI**

Toast the holidays with this sweet raspberry martini made with Tito's Handmade Vodka and fresh lime. 11.99



# **APPETIZERS**

#### NEW LOBSTER FLATBREAD

Crisp flatbread glazed with a garlic lemon butter sauce topped with sweet and tender lobster meat and fresh grape tomatoes, finished with mozzarella and provolone cheeses. 14.99

#### **BUFFALO CHICKEN DIP**

Inspired by our legendary Boneless Buffalo Wings. Spicy, skillet-baked creany buffalo chicken dip topped with bleu cheese crumbles. Served with flatbread strips and tortilla chips for dipping. 10.79

#### **BUFFALO CHICKEN & SPINACH DIP DUO**

The best of both worlds! Our new spicy, creamy Buffalo Chicken Dip and our delicious Spinach & Artichoke Dip served with flatbread strips and tortilla chips for dipping. 11.79



Available for Lunch

Mon.-Sat. until 5pm.

#### THANKSGIVING SUB

Slow-roasted turkey, cornbread stuffing and cranberry aioli on a toasted sub roll. Served with turkey gravy for dipping and choice of french fries or coleslaw. 12.99

#### NEW LOBSTER TOPPED BAKED HADDOCK

North Atlantic haddock baked with a sweet and tender lobster crumb stuffing.

#### NEW NEW YORK STRIP' & LOBSTER CASSEROLE

A flame broiled 8 oz. New York strip topped with herbed garlic butter paired with North Atlantic Lobster Casserole baked with seasoned breadcrumbs and butter. Served with one side and a grilled lemon for a burst of flavor. 27.99

#### APPLE HARVEST CHICKEN SALAD

Fresh mixed greens with grilled chicken, green apples, cranberries, bleu cheese crumbles and sliced almonds. Served with choice of dressing. 14.29

#### HOMESTYLE CHICKEN POT PIE

Freshly baked to order. Tender white meat chicken simmered in gravy with carrots and peas. Topped with a buttery, flaky crust. Served with Russet mashed potatoes and cranberry squce. 15.99

#### SHORT RIB MAC & CHEESE

Tender, boneless short ribs braised with caramelized onions and red wine sauce over a skillet of creamy cavatappi Mac & Cheese. Served with warm Rustic Bread. 18,99



### WEEKEND SPECIAL

Available Friday after 4pm & all day Saturday & Sunday while it lasts!

#### **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. 34.99

\*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. Before placing your order, please inform your server if a person in your party has a food allergy.