HOUSE SALAD ® (110-450 Cal) Sensitive. **CAESAR SALAD** Fresh, crisp romaine dressing, sprinkled with croutons and cheese. (180 Cal) **SOUP DU JOUR**

(290-510 Cal) FRESH ENTRÉE SALADS & BOWLS

SOUTHWEST FAJITA BOWLS

• Plain, without protein 🚳

sprinkled with croutons and cheese.

• Seasoned Chicken 🚳

Grilled Chilled Chicken

Carne Asada Steak

CAESAR SALAD

and bleu cheese. **COUNTRY FRIED** CHICKEN A crispy breaded boneless chicken breast and Russet mashed potatoes with country gravy. Served with a warm honey-glazed biscuit and one side. (1410 Cal) Cranberry sauce upon request. **GRILLED BALSAMIC** CHICKEN (8) Tender, marinated chicken breast flame broiled with a

balsamic glaze. Served with two sides. (410 Cal)

SURF & TURF

Seafood Trio

Baked Stuffed Shrimp

honey-glazed biscuit.

8 oz. Top Sirloin*

BABY BACK RIB COMBOS

Grilled BBQ Chicken Breast

CRAVEABLE COMBOS

A tender, juicy 8 oz. Top Sirloin* paired with your choice

tomato, pickles and our

signature sauce. Served with french fries and

coleslaw. Please order a

CHICKEN

ORIGINAL CRISPY CHICKEN TENDERS

classic. Served with

Toss in our signature

Buffalo or Gold Fever

sides. (1260 Cal)

A crispy hand-breaded

honey mustard and two

sauce. Served with celery

(1770 Cal)

Gluten Free roll and sides if Gluten Sensitive.

SEAFOOD **NEW ENGLAND** FRIED SHRIMP Golden-fried, handbreaded shrimp served with french fries, coleslaw and a tangy cocktail sauce. (1420 Cal) **FISH & CHIPS** Hand-breaded North Atlantic cod fried until

BAKED HADDOCK

Atlantic. Crusted with seasoned cracker crumbs

two sides. (590 Cal)

DOUBLE BBQ TURKEY TIPS

with our signature

A favorite from the North

and baked. Served with

Hand-cut and marinated

seasoning, flame broiled

to perfection and basted

with our zesty BBQ sauce.

Tips smothered with fresh

sautéed onions, peppers

Served with potato and vegetable. (620 Cal)

Our signature tips, hand

and vegetable. (510 Cal)

with our secret recipe.

WEEKEND SPECIAL

Available Fri. after 4pm & all

day Sat & Sun., while it lasts!

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)

PRIME RIB DINNER* Savor our 16 oz. USDA Choice Prime Rib, crusted with a blend of seasonings

and mushrooms.

SIRLOIN TIPS* (8)

cut and marinated

Served with potato

BROILED

Crock (510 Cal) Cup (360 Cal) Cup FRENCH ONION SOUP A hearty crock with hints of burgundy and plenty of onions. Topped with a crouton and melted Swiss, provolone and mozzarella cheeses. (350 Cal)

South of the border style with sautéed onions and peppers, crisp romaine, corn, black beans, fresh pico de gallo, guacamole, jalapeños and now with rice pilaf. Topped with fresh cilantro and chipotle sauce. (600 Cal) (870 Cal) (1030 Cal) Please order with steamed brown rice if Gluten Sensitive.

> mayo stacked with lettuce, tomato and pickles. Served on a brioche bun. (710 Cal) **TACOS** Three tacos filled with fresh cabbage, fresh pico de gallo and chipotle sauce in warm flour tortillas. Served with guacamole, sour cream, a fresh lime and one side. Grilled Chicken (810 Cal) Crispy North Atlantic Cod (1230 Cal) Crispy Cauliflower (1090 Cal)

Carne Asada Steak

CHICKEN PARMIGIANA

A generous, fried chicken

cutlet topped with classic

tomato sauce and melted

mozzarella and provolone

pasta and warm Rustic Bread. (1770 Cal)

BUFFALO CHICKEN

Skillet baked creamy

sauce, drizzled with

(1630 Cal)

cavatappi Mac & Cheese

topped with crispy hand

breaded chicken tossed in our legendary Buffalo

Sriracha ranch sauce and

Also available with our Gold Fever or Honey BBQ sauce.

topped with bleu cheese

crumbles. Served with warm Rustic Bread.

MAC & CHEESE

cheeses. Served with penne

(1160 Cal)

of seafood and served with one side. (970 Cal) (980 Cal) Add a Seafood Stuffie for 4.99 more. 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 (2090 Cal) (2150 Cal) 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. (1470 Cal)

SEAFOOD TRIO

Tender shrimp, North

Atlantic cod and sea

scallops baked with

seasoned cracker crumbs

and butter. Served with

North Atlantic salmon

lightly seasoned and roasted. Choose simply

glaze. Served with two sides. (580-670 Cal)

BABY BACK RIBS

Fall-off-the-bone baby back ribs slow cooked in

and basted with BBQ

house for hours, seasoned

sauce. Served with french

fries, coleslaw and a warm

top sirloin, cooked to your

flavor. Served with choice of

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

taste and dripping with

NEW YORK STRIP* (8)

A flavorful, five-star, 12

oz. New York center cut.

Expertly seasoned and

potato, House Salad or vegetable. (620 Cal)

perfection. Served with

choice of two: potato, House Salad or vegetable.

(1000 Cal)

RIBEYE STEAK*

flame broiled to perfection.

A hand cut, juicy, flavorful 16 oz. Ribeye steak seasoned and flame broiled to

Served with choice of two:

seasoned or with balsamic

two sides and a fresh grilled lemon. (670 Cal)

BAKED STUFFED SHRIMP Jumbo shrimp filled with crispy. Served with tartar seafood stuffing and baked sauce, french fries and to perfection. Served with coleslaw. (1690 Cal) two sides. (590 Cal)

STEAK, RIBS & MORE

honey-glazed biscuit. Served with french fries, coleslaw and a warm Full Rack (2830 Cal) honey-glazed biscuit. Half Rack (1840 Cal) (750 Cal) SMOTHERED TIPS* (8) **TOP SIRLOIN STEAK*** Our signature Broiled Sirloin Tender and juicy. An 8 oz.

SIDES Russet Mashed Potatoes (6) (240 Cal) • Rice Pilaf (310 Cal) Coleslaw (140 Cal) • Corn (120 Cal) • French Fries (500 Cal) Broccoli (6) (25 Cal) • Baked Potato after 4PM (250 Cal) Steamed Brown Rice (8) (210 Cal) PREMIUM SIDES Sweet Potato Waffle Fries

Broccoli Casserole

TURKEY CLUB SUB

sub roll. (660 Cal)

REUBEN SANDWICH

and our special sauce

CHICKEN PARM SUB

Our original crispy chicken

served on thick slices of grilled marble rye. (1100 Cal)

Hand-carved, slow-roasted turkey, applewood smoked

bacon, lettuce, tomato and

mayo served on a toasted

Sliced corned beef topped

with Swiss cheese, coleslaw

Bacon Mac & Cheese **Grilled Asparagus**

Loaded Baked Potato after 4PM

Topped with cheese, bacon, and chives.

Served Monday - Saturday until 5pm.

DAYTIME DEALS

SANDWICHES & SUBS Served with french fries, coleslaw or potato chips.

Or substitute sweet potato waffle fries for an added charge.

tenders topped with classic tomato sauce and melted mozzarella and provolone cheeses. Served on a toasted sub roll. (700 Cal) STEAK SANDWICH Tender sliced steak served open-faced on a toasted sub roll topped with melted mozzarella and provolone cheeses, caramelized onions, horseradish sauce and chives. (870 Cal) **LUNCH COMBOS FLATBREAD COMBOS** One half of Chicken Fajita or Cheese Flatbread served with your choice of Soup or Salad. (110-400 Cal)

Cup of Seafood Chowder

NEW ENGLAND SEAFOOD COMBO

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

• Cup of Soup Du Jour

CLASSICS

Sprinkled with croutons

and cheese. (450 Cal)

Topped with your favorite:

Roasted Balsamic Salmon

Grilled Chilled Chicken

Broiled Sirloin Tips*

CHEESE BURGER*

A classic, can't-go-wrong favorite with American, Vermont Cheddar or Swiss cheese. Served with french

CAESAR SALAD

(600 Cal)

(1020 Cal)

(850 Cal)

 Garden Salad Caesar Salad

(850 Cal)

chilled over ice with fresh citrus fruit. (330 Cal) **HOUSE CUERVO MARGARITA** squeeze of lime. (270 Cal)

Man district **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.

(310 Cal)

(130 Cal) (470 Cal)

(25 Cal)

(370 Cal)

VERMONT CHEDDAR

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. (710 Cal)

GAME DAY SAUSAGE SUB A monster game day sub

packed with juicy and

flavorful sweet Italian

onions. (1130 Cal)

sausage, peppers and

Grilled chilled chicken wrapped up with fresh, crisp romaine lettuce, Caesar

dressing, croutons and cheese. (740 Ca)

CRISPY FISH SANDWICH

Hand-breaded, delicately

stacked with lettuce, tomato

fried North Atlantic cod

and a drizzle of chipotle mayo served on

a brioche bun. (690 Cal)

SOUP & SALAD COMBOS Your choice of salad paired

with a cup of Soup Du Jour

or Seafood Chowder. (400-860 Cal)

Garden Salad

Caesar Salad

CHICKEN CAESAR WRAP

CHICKEN SANDWICH CABOT

LUNCH BAKED SCHROD A favorite from the North Atlantic crusted with seasoned cracker crumbs and baked. Served with one side. (470 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. (430 Cal)

in a Quartino. (122–273 Cal) WHITE **RED EOS Moscato** Firestone Pinot Noir Ferrari-Carano Pinot Grigio **EOS Merlot**

WINE

Blanc

Jose Cuervo ana a tresh

Irish Cream with a dollop of whipped cream.

(302 Cal)

Tropicana Lipton

A generous pour in a 7 oz. glass or enjoy a glass and a half Dashwood Sauvignon Kuleto Frog Prince Red Blend Sebastiani Chardonnay Camila Malbec Chalk Hill Chardonnay Rickshaw Cabernet Sauvignon ROSÉ Acrobat Rosé

Enjoy with Chambord creamy vanilla bean ice Raspberry Liqueur cream and a drizzle of for even more decadence. chocolate sauce. (1150 Cal) (Adults 21+ only). (950 Cal) **TOWERING MIDNIGHT** PETITE TREATS™ **FUDGE CAKE** Moist chocolate cake with They're the perfect size so there's always room for Oreo® cookie crumbles baked inside. Served warm dessert. Selection varies so with creamy vanilla bean

 Strawberry Lemon (90 Cal) PEPSI STRAWBERRY LEMONADE (160 Cal) <u>(Starry</u> **MANGO ICED TEA** (130 Cal) **FRESH BREWED** LIPTONICED TEA (6 Cal) APPLE CRUMB PIE SKILLET **SALTED CARAMEL**

Drink Responsibly.

Drive **Responsibly**. **BOTTOMLESS** ALCOHOL-FREE BEVERAGES SPARKLING REFRESHERS All-natural puree and (0 Cal) soda water. **FOUNTAIN DRINKS** Raspberry Lime (100 Cal) (0-200 Cal)

CHEESECAKE A seasonal favorite! Dutch apple pie with a streusel Rich, creamy vanilla topping, skillet baked and cheesecake topped with crowned with vanilla bean rich caramel sauce and a sprinkle of salt. (680 Cal) ice cream. (700 Cal) **BAKED CHOCOLATE CHIP** 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 chip cookie topped with served with whipped cream.

SPARKLING La Marca Prosecco **NEW ENGLAND COFFEE**

COLD BEER Enjoy a frosty cold draft beer served in a 16 oz. chilled mug, our 23 oz. Blockbuster™ Mug or an ice-cold bottle. Our selection varies by restaurant. (65–364 Cal) DOMESTIC FAVORITES **CRAFTS & IMPORTS Bud Light** Samuel Adams Juicy IPA **Budweiser** Samuel Adams Seasonal Michelob Ultra Samuel Adams Boston Lager Miller Lite Heineken Coors Light Corona **BEER ALTERNATIVES** Blue Moon Belgian White Truly Wild Berry (68) Hard Seltzer BUD SELECT select 16 oz. (132 Cal) Angry Orchard 🕮 Hard Cider **NEW** Just the Haze IPA 🚱 HORSESHOE ALE (Non-Alcoholic) A full bodied Amber Ale Athletic Brewing Co. brewed exclusively for us by (Non-Alcoholic) Harpoon Brewery. (148 Cal)

ask your server for today's ice cream, hot fudge and selection. (270-660 Cal) whipped cream. (1680 Cal) KIDS MENU FOR KIDS AGES 10 & UNDER

All kids meals except Cheese Flatbread served with one side. All kids meals served with a free ice cream

JUMBO HOT DOG

GRILLED CHEESE Served on Wheat Bread.

(420 Cal)

(370 Cal)

PASTA

(330 Cal)

(120 Cal)

100% All Beef (480 Cal)

MACARONI & CHEESE

Kids House Salad (90 Cal)

Russet Mashed Potatoes (8)

French Fries (310 Cal)

Rice Pilaf (160 Cal)

Served with classic tomato or butter sauce. KAYEM

sandwich. (170 Cal)

CHEESE FLATBREAD

sauce and cheese.

CHICKEN TENDERS

roll if gluten sensitive.

SIDE ITEMS

Applesauce (6) (50 Cal)

In-Season Vegetable

Mott's® Natural

(25–140 Cal)

DESSERT

Mandarin Oranges (40 Cal)

whipped cream. (470 Cal)

specific sides are listed.

use of this information.

service charge for any employee.

LITTLE MIDNIGHT FUDGE HERO SUNDAE

Chocolate cake with Oreo® cookie pieces inside. Served with creamy vanilla bean ice cream, hot fudge and

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

*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

**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

(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

FFR 2025

a person in your party has a food allergy.

JUNIOR BURGER* WITH

CHEESE (6) (520-600 Cal) Please order a Gluten Free

(520 Cal)

(450 Cal)

KIDS ENTRÉES

Topped with classic tomato

fries. (700 Cal) BEVERAGES COCKTAILS **PLATINUM MARGARITA PINK PALOMA** Patrón Silver 100% Agave Sauza Hornitos Tequila, Tequila, all-natural RIPE® ruby red grapefruit and Cold-Pressed Agave cranberry juices shaken Margarita mix and fresh and served over ice. lime. (300 Cal) Topped with sparkling La Marca Prosecco. (180 Cal) **MANGO MAI TAI WOODFORD BOURBON** Lawley's Small Batch **SOUR SMASH** Rum, Gosling's Black Muddled fresh fruit Seal Rum, Disaronno Amaretto, mango puree, with Woodford Reserve pineapple juice and sour Bourbon, Angostura bitters, mix. (330 Cal) 100% organic agave syrup and RIPE® Cold-Pressed all-natural sour mix. FRESH FRUIT SANGRIA (190 Cal) Our handcrafted recipe blends Camila Malbec **ESPRESSO MARTINI** red wine, Patrón Citrónge Three Olives Espresso and fruit juices. Served Vodka, Kahlua and Bailey's

 Plain, without protein (450 Cal) Roasted Balsamic Salmon (1020 Cal) Broiled Sirloin Tips* (850 Cal) SPICY CRISPY SHRIMP **CRISPY HONEY MUSTARD SALAD CHICKEN SALAD** Crispy golden-fried Hand-breaded crispy shrimp with a spicy Cajun chicken tenders on a bed seasoning served on top of fresh mixed greens. of fresh mixed greens, Topped with applewood cucumbers, red onions smoked bacon, Monterey and tomatoes. Drizzled with Jack and cheddar cheeses, Sriracha ranch dressing. tomatoes, cucumbers (770 Cal) and red onions. Finished with honey mustard dressing. Served with warm flatbread. (1270 Cal) BURGERS, SANDWICHES & TACOS 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, coleslaw or potato chips unless otherwise noted. **VERMONT HONEY BBQ** CABOT **CHEDDAR BURGER* CHICKEN WRAP** Hand-breaded crispy Jam packed with the taste of New England. Cabot chicken tenders with honey Vermont Cheddar cheese, BBQ sauce. Wrapped up with caramelized onions, lettuce, tomatoes, Monterey applewood smoked bacon Jack and cheddar cheeses. and real Vermont (910 Cal) maple mayonnaise. (910 Cal) **SPICY CRISPY CHICKEN SANDWICH** CHEESE BURGER* (8) A crispy breaded chicken A classic, can't-go-wrong breast drizzled with spicy favorite with American, Sriracha ranch sauce red with lettur cheese. Please order a and pickles. Served on a Gluten Free roll and side if (1050 Cal) brioche bun. Gluten Sensitive. (700 Cal) **VERMONT CHEDDAR** CHICKEN SANDWICH CABOT **BACON & CHEESE BURGER*** 66 Grilled chicken breast topped with Cabot Melted American cheese Vermont Cheddar cheese, and applewood smoked caramelized onions, bacon. Please order a applewood smoked bacon Gluten Free roll and side if and real Vermont maple Gluten Sensitive. (820 Cal) ALL STAR BURGER* 🕮 American cheese, applewood smoked bacon, sautéed onions, lettuce,

Fresh, crisp romaine lettuce drizzled with Caesar dressing,

(600 Cal)

MOZZARELLA MOONS PRETZEL BITES Mozzarella cheese lightly Freshly baked salted Bavarian pretzel bites. fried with a crispy, crunchy coating of Parmesan Served with brewpub mustard sauce and warm seasoned breadcrumbs. queso sauce for dipping. Served with classic tomato (960 Cal) sauce. (850 Cal) **SPINACH & CHICKEN FAJITA** ARTICHOKE DIP **FLATBREAD** A skillet-baked creamy Crisp flatbread glazed blend of Parmesan, with queso and topped spinach and artichoke with fajita-spiced grilled hearts topped with chicken, sautéed onions, peppers and Monterey mozzarella and provolone cheeses and pico de gallo. Jack and cheddar cheeses. Served with crispy tortilla Finished with fresh pico de chips. (960 Cal) gallo, chopped cilantro and chipotle sauce. (800 Cal) **CLASSIC POTATO SKINS** Melted Monterey Jack and **STEAK & CHEESE** cheddar cheeses and **FLATBREAD** applewood smoked bacon Crisp flatbread glazed with layered on top of crispy cheese sauce topped potato skins. Served with with tender sliced steak, sour cream. (1230 Cal) caramelized onions and melted mozzarella and provolone cheeses. Finished with chopped parsley and horseradish sauce. (1090 Cal) SIDE SALADS & SOUPS SEAFOOD CHOWDER A favorite. Packed with Tomatoes, cucumbers, red clams, shrimp, schrod onions, Parmesan cheese and croutons. Please order and potatoes without croutons if Gluten lettuce drizzled with Caesar