
Appetizers

Fried Calamari • flash fried & served with sriracha aioli	12	Potstickers • pan fried pork dumplings, served with hoisin ginger dipping sauce	10
Ahi Tuna Wontons • crispy wontons, seaweed salad, ahi tuna & avocado topped with wasabi aioli	13	Spicy Bang Bang Cauliflower • crispy breaded cauliflower drizzled with spicy bang bang sauce	10
Wings • 6 crispy buffalo, jerk, or plain	9	Nachos • tortilla chips, melted jack cheese, onions, jalapenos, tomatoes & scallions • add chicken or pulled pork 15	12
Buffalo Chicken Spring Rolls • homemade spring rolls served with blue cheese dressing	11	Parmesan Truffle Fries • house fries drizzled with truffle oil & parmesan	7
Fried Brussels Sprouts • crispy sprouts tossed with maple bourbon glaze	10		

Soups & Salads

French Onion Soup • shredded jack & swiss cheese baked until golden brown	7
New England Clam Chowder • homemade new england clam chowder	5 cup 8 bowl
Chili • carne asada inspired chili topped with melted jack cheese	5 cup 8 bowl
Beer & Cheese Soup • vermont sharp cheddar & craft pilsner soup	5 cup 8 bowl
Gf Garden Salad • lettuce, tomato, onion, cucumber, parmesan cheese & choice of dressing	6.5
Caesar Salad • romaine, homemade croutons, parmesan cheese & caesar dressing	6.5
Gf Chicken Cobb Salad • grilled chicken breast, lettuce, tomato, bacon, avocado, egg, onion, gorgonzola cheese & champagne dijon vinaigrette	15.5
Gf Balsamic Steak Tip Salad • warm bacon, romaine, tomato, onion, gorgonzola cheese, balsamic vinaigrette & grilled steak tips	16.5
Gf Roasted Beet, Pear & Goat Cheese • roasted beets, poached pears, crumbled goat cheese, candied walnuts & balsamic dressed greens	14.5
Walter's Ahi Tuna Salad • chopped romaine, tomato, cucumber, onion, avocado, egg, ahi tuna & fried ramen noodles drizzled with wasabi dressing & soy syrup	15.5

Salad Toppers

• steak tips 10, grilled chicken 5, salmon 13, garlic shrimp 9 •

Gf GLUTEN FREE ITEMS

20% gratuity may be added to parties of 8 or more. consuming raw or undercooked meats, seafood, or egg products can increase your risk to foodborne illness.

Lighter Fare

(sandwiches served with french fries - try our sweet potato fries or onion rings 2.50)

• (gluten free bun 1.50) •

French Dip Au Jus • rare roast beef, melted swiss, served on ciabatta	12.5
Pulled Pork • smoked bbq pulled pork & apple slaw on grilled brioche roll	12
Basin Burger • grilled burger, swiss cheese, bacon, sautéed onions & mushrooms	12
Squam Burger • grilled burger, cheddar cheese & bacon, served on an english muffin	11.5
Black & Blue Burger • cajun seasoned burger topped with blue cheese steak sauce	11.5
Bowman Burger • grilled burger, pulled pork, bacon & swiss cheese	13
Lobster Salad Sliders • 2 mini brioche buns filled with homemade lobster salad	m/p
Pastrami Sandwich • grilled pastrami, caramelized onions, swiss cheese & guinness mustard	12.5
Smoked Maple & Dijon Chicken Sandwich • grilled chicken breast, smoked maple glaze, cheddar cheese & applewood bacon	12
Fish Tacos • fried haddock, cabbage, tomato, onion & sriracha aioli in flour tortillas	13.5
Buffalo Chicken Wrap • crispy buffalo chicken, lettuce, tomato, onion & coleslaw	12
Chicken Fingers • fried chicken tenders, buffalo or plain	11
Pastrami Reuben • grilled pastrami, sauerkraut, swiss cheese, thousand island, served on rye	11
Cuban • pulled pork, sliced ham, swiss, pickles & caramelized onions, topped with guinness mustard	12.5
Chicken Caesar Wrap • grilled chicken breast, croutons, romaine, shaved parmesan & caesar dressing wrapped in a flour tortilla	11
Fish-n-Chips • golden brown fried fresh haddock	16.5
Fried Scallops • golden brown fried scallops	20.5
Fried Shrimp • jumbo golden brown fried shrimp	18.5

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Entrée

Gf Baby Back Ribs • house smoked bbq baby back ribs, served with french fries & slaw	19
Gf Maple Bourbon Turkey Tips • seared turkey tips glazed with maple bourbon sauce, served with mashed potato & vegetable	16.5
Gf Smoked Maple & Dijon Salmon • seared salmon glazed with smoked maple syrup & dijon sauce, served with jasmine rice & vegetable	20
Lobster Mac & Cheese • maine lobster, jack cream sauce & cavatappi pasta topped with toasted panko bread crumbs	26
Gf Zucchini Scallops • caramelized jumbo scallops, sautéed mushrooms, garlic confit, basil & red sauce, tossed with zucchini noodles	24.5
Lobster Ravioli • jumbo lobster raviolis, tarragon & capers in sage brown butter	24
Tofu Ramen • seared tofu, caramelized onions, red peppers, sautéed mushrooms, garlic & scallions simmered in a vegetable miso broth over ramen	16
Steak Tips • grilled steak tips, served with mashed potato & vegetable • sauces: maple bourbon, sage demi, garlic teriyaki, blue cheese steak sauce	20
Black Truffle Sea Salt NY Sirloin • black truffle sea salt seasoned ny sirloin topped with sautéed mushrooms & bordelaise sauce, served with mashed potato & vegetable	25
Gf Roasted ½ Chicken • roasted ½ chicken, served with jasmine rice & vegetable	17
Braised Beef & Mushroom Ramen • Slow braised short ribs, caramelized onions, roasted red peppers & sautéed mushrooms simmered in a beef & hoisin broth over ramen	22
Gf Duck a l'Orange • crispy orange & grand marnier glazed ½ duck, served with jasmine rice & vegetable	22
Seafood Casserole • haddock, shrimp, lobster & scallops topped with ritz and parmesan crumbs, served with jasmine rice & vegetable	26
Gf Boneless Beef Short Ribs • braised beef & pan gravy, served with mashed potato & vegetable	22
Panko & Parmesan Haddock • pan fried panko bread crumb & parmesan cheese, served with jasmine rice & vegetable	19.5
Elk Meatloaf • elk meatloaf topped with caramelized onion demi-glace, served with mashed potato & vegetable	19.5
Seafood Cioppino • sautéed shrimp, scallops, haddock & lobster simmered in a spicy seafood red sauce, over fresh fettuccine	25

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