

# DINNER

## SNACKS & SPREADS (\*Made for Sharing)

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**Crabcakes**, Phillips, thyme scented, served with Val's English Style Tartar Sauce, and Dressed Greens... **14.95**

**Crispy Calamari** with Plain Roasted Tomato Marinara, Lemon Wedge ... **13.95\***

**Thai Calamari** –tossed in a Sweet, Spicy Honey glaze with Blistered Peppers and Green Beans ... **13.95\***

**Spanakopita**, Spinach Pie, Country Filo, Fresh Dill, Feta Cheese ... **10.95**

**Mediterranean Spreads** Grilled Pita with Tzatziki, Humus and Htipiti for dipping or spreading ...**10.95\***

**Blue Wings**- lightly spicy with Blue Cheese dip and Celery stix ... **10.95**

**Smoked Salmon Tostada** - Pico de Gallo, Goat Cheese, Capers, Red Pepper Aioli corn tortilla ...**10.95**

**Chips Fondue** Creamy Maytag Blue Dip served with Housemade Crispy Potato Chips.. **11**

## SOUPS

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**French Onion Crock**, based on Julia's heralded recipe, melted Swiss, topped with Frizzled Onions ... **7.95**

**Chef Peter's Soup of the Day** ... **5**

## POT OF BELGIUM P.E.I. MUSSELS & FRIES

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*Fries served with garlic and herb mayo (as an entrée with house salad add \$3)*

**Oreganata** –white wine, lemon, garlic and oregano ... **18.95**

**Fra Diablo** – prepared angry with tomato, basil and red pepper flakes ... **18.95**

**Coco-Curry** – Coconut Milk, Curry, touch of Cream, Scallion ... **18.95**



## ENTRÉE SALADS

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**Chop Chop Cobb Salad**, Turkey, Avocado, Maytag, Egg, Tomato, Bacon Lardons, Green Goddess ... **16.95**

**Salmon Salad**, Baby Greens, Avocado, Tomato, Chilled Asparagus, Honey Vinaigrette ... **17.95**

**Chicken Schnitzel**, Parmesan/Panko crusted chicken breasts (2) topped with Field Greens, Arugula, Shaved Pecorino, House Vinaigrette ... **16.95**

**Chicken Oriental**, Crispy strips tossed in our Asian sauce, Lo Mein, Napa Cabbage, Almonds, Crispy Tortilla Strips, Honey Ginger Dressing ... **15.95 w/Grilled Chicken 16.95**

**Southwestern Steak Salad Tostada**, Grilled Sliced Marinated Skirt Steak, Mixed Lettuces, Guacamole, Quattro Queso, Black Beans, Corn, Tomato, Beehive Vinaigrette ... **18.95**

**Chicken Souvlaki Salad**, Traditional Greek Salad topped with grilled souvlaki Chicken served with tzatziki and Grilled Pita ... **16.95**



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## LIGHTER FARE

### GRAINS & GREENS

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**Red Quinoa**, the South American Grain/Seed Hybrid Superfood prepared with plum tomato, scallions, herbs, lemon, and EVOO, served in a Mediterranean bowl with Field Greens ... **11.95**

**Romaine Caesar**, traditionally prepared using the Waldorf's Perfect Recipe, with Shaved Parmesan, and Brioche Croutons ... **10.95**

**Greek Salad**, The Classic, with Dolmades, Olives, and Feta (*ask for anchovies if you'd like*) ... **12.95**

**House Garden Salad** - Iceberg Romaine, Cucumbers, Peppers, Onions, and Beehive

Honey Vinaigrette Dressing ... **9.95**

add chicken ... **4.5**, colossal shrimp ... **8**, crabcake (2) ... **8**, salmon (8oz)... **8**, filet mignon ... **9**, red quinoa **5**  
(*blacken your protein at no extra charge*)

### ARTISAN SANDWICHES, WRAPS, BURGERS, SOUVLAKI

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*choice of dressed greens or fries or cole slaw; upgrade to sweet potato fries +1.95*

**Beehive Grilled Cheese** Greenleaf Panini Bread **10.95** w/ Tomato ... **11.5** with Bacon ... **12.5** Both ... **12.95**

**Ultimate Grilled Cheese** Bacon, Avocado, Cabot Monterey ... **13.95**

**Burgers** Fresh Ground (in house) USDA Prime Chuck on Brioche Roll - Plain ... **12.5** /Cheese ... **+1** Bacon **+1.50**

**English** – XL Thomas' Muffin, Cabot Cheddar, Sautéed Onions, Lettuce, Tomato, Red Onion ... **13.95**

**Chophouse** – Mushroom, Swiss and Frizzled Onions, Lettuce, Tomato, Slice Red Onion ... **14.50**

**Bacado** – Bacon, Avocado, Monterey Jack, Lettuce, Tomato, Slice Red Onion ... **14.95**

**Fulton Fish Burger** – Salmon Burger, Herb Mayo, Lettuce, Tomato (when available)... **15.95**

**Famous French Dip**, Shaved House Roast Beef, Frizzled Onions, Garlic Wedge, Cabot Jack, Beef Jus ... **15.95**

**Turkey Club** on our Greenleaf Panini Bread, Baby Lettuces, Tomato, Applewood Bacon, Pesto Mayo ... **14.95**

**Big Bird**, Grilled Chicken, Caramelized Onions, Finlandia Swiss, Grilled Pita, Honey Ginger ... **14.95**

**7 Grain Veggie** - Grilled Vegetable, Goat Cheese, 7 Grain Bistro roll, with Mixed Baby Greens ... **13.95**

**Reubenesque, Corned Beef**, Kraut, Swiss, Russian Dressing, Deli Mustard, Potato Salad ... **14.95**

**Portobello Wrap**, Balsamic Braised Portobello, Fresh Mozzarella, Red Peppers, Pesto Mayo ... **13.50**

**Buffalo Chix Wrap**, Frank's Tossed Chicken Tenders, Blue Cheese Dressed Romaine ... **13.95**

**Chicken Souvlaki** Wrapped in a Pita with LTO served with Housemade Tzatziki Sauce ... **13.95**

**Grilled Chicken Caesar Wrap** Caesar tossed Romaine, Grated Parmesan... **13.50**

**Chicken Souvlaki Platter** with Fries, Pita, Greek Salad, Tzatziki ... **15.95**

**Baja Fried Fish Tacos**, Codfish, Asian Slaw, Napa and Red Cabbages, Pico de Gallo, Chipotle Aioli... **16.95**



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# DINNER

## DAILY DINNER SPECIALS *our daily specials are available on a limited basis*

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Monday	<b>Cioppino</b> , Fisherman's Stew, Shrimp, Mussels, Clams, C.O.D., Crostini ... <b>22.95</b>
Tuesday	<b>Crispy ½ Chicken</b> , Buttermilk Soak, Whipped Potato, Honey Mustard Dip, Veggies <b>21.95</b>
Wednesday	<b>Tacos Carbon</b> , Skirt Steak, Rice, Black Beans, Guacamole, Pico De Gallo..... <b>21.95</b>
Thursday	<b>Roast Garlic Studded Brisket</b> , Mushroom Pan Gravy, Whipped Potato, Vegetable ... <b>19.95</b>
Friday	<b>Seafood Linguine</b> , Shrimp, Mussels, Clams, Scallops Roasted Tomato Basil ... <b>27.95</b>
Saturday	<b>Braised Short Ribs of Beef</b> , Whipped Potato, Vegetable Medley ... <b>23.95</b>
Sunday	<b>Slow Roasted BBQ Baby Back Ribs</b> , Bacon Cheddar Stuffed Baked Potato, Creamy Slaw ... <b>22.95</b>

## MAINS

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***includes house or Greek salad or cup of soup:***

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(substitute french onion \$2.95 extra, Caesar Salad \$1.50 extra)

### Mediterranean plates

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**Uncle Louie's Moussaka**, the Greek classic with Béchamel, Meat Sauce, Feta Crumbles ... **19.95**

**Shrimp Santorini**, Greek Feta, Plum Tomato, Basil, over Misko Orzo, or bed of Sautéed Spinach ... **23.95**

**Penne Vodka** Prosciutto, Roasted Tomato Basil, Creamy Absolut, Grilled Chicken ... **20.95**

### Classic plates

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**Chicken ala Francese**, Egg Battered, White Wine, and Lemon Butter over Misko Orzo ... **21.95**

**Martini Chicken**, Herb Breaded Cutlets, Garlic, White Wine, Lemon Butter over Misko Orzo ... **21.95**

**Chicken ala Parmigiana**, Tomato Basil, Fresh Mozzarella and Capellini ... **21.95**

**Thanksgiving Dinner**, Turkey, Cornbread Stuffing, Whipped Potatoes, Fresh Vegetables, Cranchutney...**20.95**

**Garlic and Herb Roast Chicken**, Whipped Potatoes, Vegetable Medley (\*Limited as Made Daily) ... **21.95**

**Calves Liver**, Madeira, Carmelized Onions, Applewood Bacon, Whipped Potatoes, Fresh Vegetable ... **20.95**

**Steak Frites**, Marinated Skirt Steak, sautéed Garlicky Spinach, Fries and topped with Frizzled Onions ... **25.95**

**"Duke" Filet Mignon**, Certified Angus 12oz, Whipped Potato, Sautéed Asparagus, Demi, Frizzled Rings... **34.95**

### Seafood Plates

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**Caramelized Asian Salmon**, served atop Stir Fry Baby Bok Choy and Ginger Mirin Vegetables ... **25.95**

**North Atlantic Filet of Sole Francese**, White Wine, Lemon, Capers and Butter over Orzo Pilaf ... **25.95**

**Fish -n- Chips**, Crispy Beer Battered Cod, Malt Vinegar Fries, Slaw, Val's English Style Tartar Sauce ... **19.95**

**Loup de Mer**, "The Greek Seabass" or "Branzino", Garlic Spinach, Rice Pilaf, Lemon Caper Butter ... **26.95**

♥ **Spa Chicken** (Grilled) with Steamed House Vegetables ... **19.95**♥

♥ **Spa Salmon** (Grilled) with Steamed House Vegetables ... **24.95**♥



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## KIDS MENU under 12, includes milk, juice or soda

Penne Marinara, Plain or Butter ... <b>8.95</b>	Kids Penne Vodka ... <b>9.95</b>	Grilled Cheese & Fries ... <b>8.95</b>
Burger or Cheeseburger & Fries ... <b>11.95</b>	Chicken Parmigiana & Spaghetti... <b>12.95</b>	Chix Fingers with fries... <b>10.95</b>
Kids Filet Mignon, Fries, Vegetable Medley ... <b>15.95</b>		

## SIDES & THINGS

Baked potato <b>3</b>	Fries <b>3</b>	Sweet potato fries <b>4</b>	Mashed potato <b>3</b>
Frizzled onions <b>4</b>	Rice <b>4</b>	Orzo <b>3</b>	Pasta <b>4</b>
Potato salad <b>3</b>	Coleslaw <b>3</b>	Pita <b>3</b>	Toast <b>2</b>
Broccoli <b>5</b>	Spinach <b>6</b>	String beans <b>5</b>	Medley <b>4</b>
Veg du jour <b>5</b>	House salad <b>5</b>	Caesar <b>5</b>	Greek salad <b>5</b>
Dolmades <b>2</b>	Blue cheese <b>2</b>	BBQ sauce <b>2</b>	Bacon <b>5</b>
Tzatziki <b>3</b>	Humus <b>3</b>	Tarama <b>3</b>	Salad dressing <b>2</b>

## UPGRADES & SUBSTITUTIONS

Sweet potato fries <b>1.95</b>	Side salad for greens or potato <b>3</b>	Extra or double veggie <b>2</b>
Additional ingredients <b>.50-\$1</b>	Sub vegetable for potato <b>2</b>	
Minimum substitution charge <b>1</b>		



## BEER & WINE



### HOUSE WINES BY THE GLASS

#### WHITE:

Chardonnay **9** Pinot Grigio **8** Sauvignon Blanc **9** Reisling **9** Blush White Zinfandel **8**

#### RED:

Cabernet Sauvignon **9** Malbec **9** Merlot **8.5** Shiraz **9** Pinot Noir **8** Chianti **10**  
Beehive Red Blend **8**

\*PLEASE SEE OUR WINE BOARDS\*

### BOTTLED BEER

Corona <b>5</b>	Heineken <b>6</b>	Sierra Nevada, Pale Ale <b>7</b>
Budweiser <b>5</b>	Heineken Lite <b>6</b>	Sam Adams <b>7</b>
Bud Light <b>5</b>	Stella Artois <b>6</b>	Sam Adams, Seasonal <b>7</b>
Magic Hat #9, Not Quite Pale Ale <b>7</b>		

## COFFEE & DRINKS

Fresh Brewed Coffee... <b>3.00</b>	Decaf ... <b>3.00</b>	
Hot Teas ... <b>2.95</b>	Herbal Teas ... <b>2.95</b>	
Espresso ... <b>3.95</b>	Double Espresso ... <b>4.95</b>	Cappuccino... <b>4.95</b>
Soft Drinks ... <b>2.95</b>	Iced Tea... <b>2.95</b>	
Boylan Sodas: Regular and Diet (Root Beer, Black Cherry, Cream)... <b>3.50</b>		

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