

~FRONT NINE~

Angus Meatloaf

Grilled angus meatloaf topped with a smokey BBQ demi-glaze. Served with yukon gold mashed potato and vegetable du jour. 11.99

🍷 Lobster Mac~n~Cheese

Fresh lobster meat tossed in our smoked gouda cheese sauce with cavatappi pasta. Topped with panko breadcrumbs and then oven baked. 15.99

Tuscan Shrimp

Jumbo gulf shrimp sautéed with capers, olives, tomatoes, and roasted red peppers in a lemon basil beurre blanc sauce and topped with mozzarella cheese. Served over cavatappi pasta al dente. 14.99

Mulligan Stew

A sautee of ground angus beef, mushrooms, cream corn, and demi-glaze. Topped with yukon gold mashed potatoes and oven baked. 10.99

Cheddar Alfredo

Cavatappi pasta cooked al dente and tossed in our creamy cheddar cheese alfredo sauce. 9.99

Add: seasoned grilled chicken 3.99

10 ounce sirloin 9.99

Gulf shrimp 5.99

Haddock Florentine

Fresh atlantic haddock stuffed with braised spinach and topped with seasoned bread crumbs and then oven baked. Finished with béarnaise sauce. 14.99



Braised Short Ribs

Slow cooked boneless short ribs served upon a wild berry sauce and topped with sweet potato shavings. Served with vegetable du jour. 16.99

Atlantic Haddock

Fresh haddock served either broiled, baked with crumb topping, or fried in our Wachusett ale batter. Served with your choice of potato and vegetable. 11.99

Beer Battered Shrimp

Tender jumbo gulf shrimp dipped in our Wachusett beer batter and fried to a golden brown. Served with red pepper aioli. 14.99

Pollo Di Parmigiana

Italian breaded boneless chicken breast pan seared in olive oil and then topped with marinara and mozzarella cheese. Served over linguini al dente. 12.99

New York Sirloin

10 oz. hand cut NY sirloin seasoned with our house rub and topped with herb butter. 16.99

Filet Mignon

8oz. center cut tenderloin of beef topped with gorgonzola butter, Guinness stout mushroom demi-glaze, and sweet potato shavings. Served with vegetable du jour. 21.99

Roasted Vegetable Ravioli

Roasted vegetable stuffed ravioli sautéed in a Madeira wine sauce, then topped with farmers goat cheese and golden beets. 12.99

Chicken Basilette

Tender boneless chicken sautéed in a basil cream sauce with roasted red peppers and romano cheese. Served over cavatappi pasta al dente. 12.99



Eggplant Parmesan

Thin sliced eggplant lightly breaded and layered high with three cheeses and marinara sauce. Served atop linguini al dente. 10.99



House Specialty

Consuming raw or undercooked foods may result in foodborn illness