



APPETIZERS

BASKET OF BREAD 4.

FRIED CHEESE BITES ^{NEW} 8.50
mozzarella | provolone | ricotta |
housemade marinara

WINGS 3 pc. 10. 6 pc. 18.
baked then fried | bone-in | tossed in
buffalo, BBQ or teriyaki sauce

STUFFED MUSHROOM CAPS 12.00
baked | housemade sausage stuffing

SPINACH & ARTICHOKE DIP 13.50
baked | fresh parmesan chips

FRIED PORK BELLY BITES ^{NEW} 12.50
thick cut | sweet thai chili sauce

SOFT PRETZEL STICKS 8.50
baked | tuckerman pale ale beer cheese

OYSTERS ON THE HALF SHELL 16.50
half dozen | raw | cocktail sauce

SHRIMP COCKTAIL ^{GF} 3.00 ea
large shrimp | cocktail sauce

ONION RINGS 7.50
deep fried | thick cut |
boom boom sauce

SOUP & SALADS

FRENCH ONION SOUP 9.
housemade | croutons | provolone
cheese | scallions

CLAM CHOWDER 9.
housemade | new england style

STEAKHOUSE CHILI ^{GF} 9.
housemade | ground beef | onions |
peppers | beans

DINNER CAESAR SALAD 11.
romaine | parmesan | croutons |
caesar dressing

THE LOCALS FAVORITE SALAD 14.
spring mix | dried cherries |
pecans | fresh blueberries | feta cheese |
strawberry vinaigrette

DINNER GARDEN SALAD ^{GF} 11.
spring mix | shredded carrots |
cucumbers | cherry tomatoes |
choice of dressing

**add chicken to any salad 8.
*add 6oz sirloin, salmon or
shrimp to any salad 12.*

STEAKS

All Steaks are seasoned with smoked sea salt and cracked black pepper and served with your choice of garlic mashed potato, baked potato or wild rice

***PRIME RIB** ^{GF}

slow roasted daily 8oz 31.50 12oz 41.50

*Larger cuts available upon request

***12 OZ CENTER CUT DELMONICO** ^{GF}

char-grilled | boneless ribeye 38.50

***BOURBON STREET SIRLOIN TIPS** ^{GF}

char-grilled | 10 oz marinated steak tips 26.

add sautéed mushrooms and onions 1.50

***8 OZ FILET MIGNON** ^{GF}

char-grilled | red wine demi glace 38.50

***12 OZ PIEDMONTESE SIRLOIN** ^{GF}

char-grilled | piedmontese | grass fed 38.50

***18 OZ COWBOY STEAK** ^{GF NEW}

char-grilled | bone-in ribeye 48.50

***TOP SIRLOIN** ^{GF}

char-grilled | herb maitre'd butter 8oz 20.

SURF YOUR TURF

SINGLE BOILED LOBSTER mkt. price

LOBSTER TAIL mkt. price

GARLIC HERB SHRIMP 12.

ADDITIONAL FLAVORS

CHIMICHURRI

1.50

HERB MAITRE'D BUTTER

1.50

RED WINE DEMI GLACE

1.50

BLEU CHEESE CRUMBLES

1.50

BEARNAISE

1.50

CAJUN SPICE

1.00

TEMPERATURES

PITTSBURG: Charred, Cold Red Center

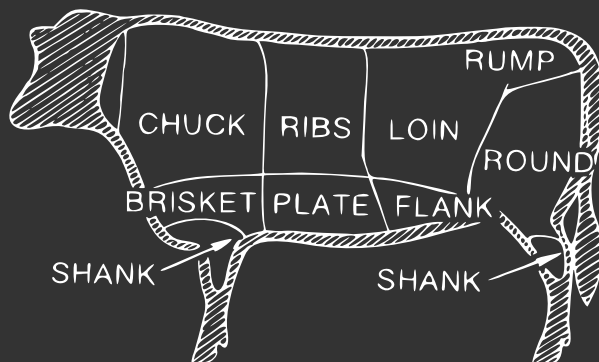
RARE: Cool Red Center

MEDIUM RARE: Warm Red Center

MEDIUM: Warm Pink Center

MEDIUM WELL: Warm Center, Little Pink

WELL: Hot Brown Center, No Pink



ENTREES

FILET OSCAR

8oz filet | maine lobster meat | grilled asparagus | bearnaise sauce | garlic mashed potato 44.50

FULL RACK OF RIBS

slow roasted | st. louis style | housemade dry rub and beer | BBQ sauce | french fries and cole slaw 26.
Half Rack 18.

BRAISED BEEF ^{NEW}

sous vide | veal demi glace | garlic mashed potato | maple glazed carrots 24.50

PAN ROASTED SWORDFISH

10 oz swordfish | cherry tomatoes | capers | wild rice | grilled asparagus 24.50

LEMON PEPPER PAN ROASTED CHICKEN

bone-in chicken breast | wild rice | garlic green beans 24.50

BROCCOLI ALFREDO

steamed broccoli | garlic alfredo sauce | ziti 16.
add chicken 8. | add shrimp 12.

*SHRIMP SCAMPI

sautéed shrimp | white wine | lemon | butter | garlic | linguini 24.50

*CHICKEN PARMESAN

breaded chicken breast | mozzarella | provolone | linguini | housemade marinara 22.50

RAVIOLI

spinach and roasted garlic | vodka aurora sauce 19.50

MEATBALL MARINARA

beef and pork meatballs | housemade marinara | linguini or ziti 16.

*SINGLE BOILED LOBSTER ^{GF}

steamed | 1 1/4lb soft shell lobster | butter | french fries and cole slaw mkt. price

*TWIN BOILED LOBSTER ^{GF}

steamed | two 1 1/4lb soft shell lobster | butter | french fries and cole slaw mkt. price

SIDES

GARLIC MASHED POTATO 4.

LOADED GARLIC MASHED POTATO 5.50

BAKED POTATO (AFTER 4PM) 4.

LOADED BAKED POTATO (AFTER 4PM) 5.50

WILD RICE 4.

STEAKHOUSE FRENCH FRIES 4.

SWEET POTATO FRENCH FRIES 4.

ROOT VEGETABLE MEDLEY 4.

MAPLE GLAZED CARROTS 4.

GARLIC GREEN BEANS 4.

GRILLED ASPARAGUS 5.50

CAESAR SALAD 4.

GARDEN SALAD 4.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.

No separate checks for parties of six or more.

8.5% NH Rooms and Meals Tax will be added.

Quality service is customarily acknowledged by a 20% gratuity.

BURGERS

Served with steakhouse french fries or cole slaw | Substitute sweet potato fries or onion rings for 1.50

STEAKHOUSE SIGNATURE BURGER ^{NEW}

cheese | pork belly | lettuce | tomato | red onion | merlino's trio sauce 18.50

*TUCKERMANS

bacon | onion rings | cheddar cheese | BBQ sauce 18.50

*PATTY MELT

white onions | swiss cheese | grilled rye 17.

BUILD YOUR OWN

18.50

cheese | red onion | mushroom | roasted peppers | BBQ sauce | buffalo sauce | bleu cheese crumble | garlic mayo | add 1. each
bacon | chili | add 1.50 each

SANDWICHES

Served with steakhouse french fries or cole slaw | Substitute sweet potato fries or onion rings for 1.50

*OPEN FACED PRIME RIB SANDWICH

6 oz pub cut | open faced 19.50

*GRILLED CHICKEN

6oz grilled chicken breast | lettuce | tomato | red onion | toasted brioche bun 13.50

PASTRAMI RUEBEN

swiss cheese | sauerkraut | grilled marble rye | 1000 island dressing 16.50

LOADED STEAK & CHEESE SUB

shaved prime rib | cheese | onions | peppers | toasted sub roll 18.50

FRENCH DIP

roast beef | cheese | toasted sub roll | side dipping au jus 14.50

PBLT

fried pork belly | lettuce | tomato | thai chili aioli | toasted white bread 14.50

*LOBSTER ROLL

hot or cold | butter grilled brioche bun mkt. price

DRINKS

PEPSI

DIET PEPSI

STARRY

GINGER ALE

MT. DEW

MUG ROOTBEER

ORANGE CRUSH

SODA WATER

TROPICANA PINK LEMONADE

LIPTON UNSWEETENED ICED TEA

LIPTON RASPBERRY ICED TEA

HOT TEA

COFFEE

MILK

