

The Gateway TAVERN

{ APPETIZERS }

Pretzel Stix

Soft Bavarian Pub Style Pretzel Stix served with a cheese sauce for dipping. 8.99

Seafood Stuffed Mushrooms

Jumbo mushroom caps stuffed with our house made seafood stuffing and baked till golden. 10.99

Buffalo Popcorn Chicken

Chicken bites tossed in buffalo sauce with celery and blue cheese dressing. 8.99

General Tso's Cauliflower

Crispy fried cauliflower florets, tossed in a sweet and spicy sauce. 9.99

Steak & Cheese Eggrolls

A variation of our famous egg rolls with hot peppers and onions, topped with fried onions and spicy aioli sauce. 9.99

Asian Potstickers

Pork and vegetable potstickers pan fried. Served with Ponzu soy sauce. 9.99

Drunken Dill Pickle Chips

Crisp, crunchy, super-fresh dill pickles fresh sliced, beer-batter breaded then deep fried. Served with a spicy horseradish aioli for dipping. 8.99

Steamed Edamame Beans

A heaping portion of tasty tender baby soybeans harvested at the peak of ripening, boiled then lightly dusted with sea salt. 9.99

Chicken on the Bone

Jumbo wings deep fried and hand-tossed with your choice of sauce: hot, 4-alarm, dry rubbed Jamaican jerk, cajun dry rubbed, Goldrush, mango habanero, parmesan garlic, buffaquer or plain. 10.99

Potato Skins

Plump Idaho spuds with your choice of local chourico or Applewood smoked bacon topped with our three-cheese blend and served with sour cream. 8.99

Boneless Chicken Tenders

A heaping portion of our Grade-A chicken tenderloins lightly breaded and deep-fried. Served plain or tossed in hot, 4-alarm or Goldrush, mango habanero, parmesan garlic, Buffaquer or plain. Small 9.99 | Large 15.99

Nachos Supreme

Fresh made crispy corn tortilla chips smothered under our own three-cheese blend, jalapeños, scallions, black olives and diced tomatoes and topped with chili served with chilled sour cream and salsa on the side. 11.99

Chicken Quesadilla

Soft flour tortillas stuffed with pan blackened chicken, diced tomatoes, jalapenos, black olives, scallions and our three-cheese blend. Served with chilled sour cream and salsa on the side. 12.99

Mozzarella Sticks

Thick cut mozzarella fried to a crisp and golden delicious. 8.99

A heaping basket of our own homemade finger-lickin' goodness.

Choose yours!

French Fries 5.99

Onion Rings 6.99

GT Crisps 6.99

Sweet Potato Fries 5.99

Cajun Waffle Fries 6.99

{ SNACKS FROM THE SEA }

Stuffed Quahog

Our locally-famous stuffie chuck full of fresh cut quahog, chopped scallions and sweet Vidalia onion. 4.99

Lobster Quesadilla

Fresh lobster meat, avocado, diced tomato and our three cheese blend in a grilled flour tortilla served with salsa and sour cream. Market Price

Portuguese Littlenecks

Local littlenecks sautéed with garlic, onions, & linguica in a spicy broth. 14.99

Scallops Wrapped in Bacon

Hand-wrapped with thick-cut Applewood smoked bacon. Served with lemon wedge and our own sweet chili glaze dipping sauce. 14.99

Coconut Shrimp

A Gateway classic, battered with coconut coating, deep fried to perfection served with sweet chili sauce. 12.99

{ CUP OR BOWL }

New England Clam Chowder

Award-winning thick and creamy chowder full of chopped quahogs and traditional spices. Bowl: 7.99 | Cup: 5.99

Black Angus Chili

Thick, hearty, and spicy, Topped with cheddar, mozzarella and provolone cheeses, and served with our fresh made corn tortilla chips Bowl: 6.99 | Cup: 4.99

Crock of French Onion Soup

Our secret recipe, with wine braised onions in a rich broth topped with a crouton and Swiss cheese baked in the oven served piping hot. 6.99

Chef's Soup of the Day

Hearty rich soup priced Daily

Add any of the following to your salad.
Grilled Seafood Trio of Salmon, Shrimp & Scallops - 12.99
Sirloin Steak Tips - 6.99
Sesame Seared Scallops - 11.99
Grilled Shrimp - 8.99
Grilled or Blackened Chicken Breast - 5.99
Plain, Buffalo or Gold Rush Tenders - 5.99
Grilled or Blackened Salmon Filet - 9.99
Tuna Salad - 5.99
Marion's Own Great Hill Blue Cheese Crumbles - 4.99

Strawberry Fields Salad

Grilled chicken breast with strawberries, avocado, red onion, cucumbers and feta cheese, served over spring greens with balsamic vinaigrette dressing. 13.99

Chicken Bacon Ranch Salad

Crispy fried boneless chicken over a fresh garden salad with crispy warm crumbled bacon and a side of Ranch dressing. 13.99

Wedge Salad

Crisp iceberg lettuce, gorgonzola cheese, grape tomatoes, Applewood smoked bacon, and red onion, with blue cheese dressing. 11.99

Traditional Caesar

Crisp romaine tossed with the classic Caesar ingredients. Anchovies? Just ask. Large 9.99 | Small 7.99

Taco Salad

Chili, cheese, green onions, red onions, tomatoes, black olives and jalapenos over romaine in a crispy tortilla shell. 11.99

{ CRISPY FLATBREADS }

Mac Attack

Our crispy flatbread topped with our three cheese blend, seasoned beef, shredded lettuce, pickles and Thousand Island dressing. 14.99

The Figgy Jalapeño One

Sweet Dalmatia fig spread, sliced prosciutto, and diced jalapeño and topped with our three cheese blend. 13.99

Bruschetta

Fresh basil and garlic pesto cream sauce, baby spinach, sliced vine ripened tomatoes, feta cheese, dusted with mozzarella. 12.99

Cheese Flatbread 10.99

Pepperoni Flatbread 11.99

{ TACO TIME }

Blackened Salmon Tacos

Blackened salmon in warm flour tortillas with lettuce, tomato, cheese and sabi sauce. 16.99

Lobster Tacos

Fresh lobster salad served in warm flour tortillas topped with cool mango salsa. MARKET PRICE

Fish Tacos

Fresh haddock filets battered and lightly fried until golden in warm flour tortillas with shredded lettuce, tomato, and our three cheese blend topped with horseradish aioli. 15.99

Pulled Pork Tacos

Pulled pork in warm flour tortillas topped with fresh cole slaw with lettuce, tomato and cheese. 14.99

{ SALADS }

Garden Salad

Crispy romaine, tomatoes, red onions, shredded carrots cucumbers, pepperoncini and croutons. Large 8.99 | Small 5.99

Thai Chicken Caesar Salad

Our large Caesar salad with Thai peanut chicken skewers. Topped with crispy Oriental noodles. 13.99

Lobster Stuffed Avocado Salad

Avocado stuffed with a 1/2 pound of fresh lobster over a mixed field greens salad with cucumbers, shredded carrots, Bermuda red onions and vine ripened tomatoes. MARKET PRICE

"The Great Hill Blue Cheese Salad"

Crispy fresh-chopped romaine lettuce, sliced ripe tomato and Bermuda red onions, topped with a generous portion of Marion's own Great Hill Blue cheese balsamic vinaigrette. 14.99

Traditional Greek Salad

Fresh romaine lettuce, cucumbers, grape tomatoes, red onion, Feta crumbles and kalamata olives. Served with Greek dressing on the side. Large 10.99 | Small 6.99

Walnut Chicken Salad

Walnut encrusted chicken over crisp mesclun greens, red onion, blue cheese crumbles, fresh sliced apples and strawberries. Served with balsamic vinaigrette. 14.99

All Entrees are served with your choice of two sides; Baked Potato, (after 5pm) Mashed Potato, (after 5pm) French Fries, Rice Pilaf, Vegetable of the Day, Green Beans, Pickled Beets or for .99c Sweet Potato Fries, Onion Rings, Waffle Fries or our house made GT Crisps unless otherwise specified excluding pasta dishes.

{ SEAFOOD SCENE }

Volcanic Tuna

Pan blackened Yellow Fin tuna steak, sliced thin and served with avocado, mango salsa, volcano aioli, jasmine rice and fresh beets. 21.99

Typhoon Salmon

Teriyaki glazed grilled salmon topped with flavorful Asian sautéed vegetables and a side of Jasmine rice. 21.99

Grilled Fresh Salmon Dinner

Fresh filet of salmon cooked to your liking. 19.99
Grilled or Pan Blackened.

Native Broiled Haddock

Traditionally prepared with a seasoned buttery Ritz cracker crumb topping with your choice of sides. 16.99

Rangoon Haddock

Fresh native haddock stuffed with our famous cream cheese and crab Rangoon stuffing topped with seasoned bread crumbs and baked till golden served with your choice of sides. 19.99

Baked Stuffed Haddock

Fresh native haddock stuffed with our house made seafood stuffing served topped with lobster Newburg cream sauce and your choice of sides. 21.99

Parmesan Garlic Haddock

Fresh native haddock marinated in a zesty parmesan garlic sauce and topped with a buttery Ritz cracker crumb topping broiled to perfection with your choice of sides. 18.99

2K Chowder

A bowl of our award winning chowder topped with a fresh piece of beer battered native haddock. 15.99

Healthy Trio

Fresh scallops, shrimp, and haddock topped with fresh pesto, Roma tomatoes and fresh parmesan cheese broiled to perfection with your choice of sides. 23.99

Lobster Mac and Cheese

We load this mac with fresh sweet lobster meat, served creamy and hot with rich cheese sauce penne pasta and bread crumb topping baked until golden brown always made to order. Market Price

Sesame Seared Tuna

Sesame seared tuna filet, sliced thin and served rare with sliced cucumber, wasabi aioli, seaweed salad and jasmine rice with soy sauce. 21.99

Georges Bank Broiled Scallops

Fresh tender sea scallops with a seasoned buttery Ritz cracker crumb topping and broiled to perfection. 24.99
Also Available with Nantucket bee honey and brown sugar topping.

Broiled Seafood Trio

Fresh haddock, scallops, and shrimp, baked with white wine, butter and Ritz crumbs, served with your choice of sides. 23.99

{ FRIED SEAFOOD SELECTIONS }

Fishermen's Platter

Fresh succulent jumbo shrimp, haddock, sea scallops, whole belly clams. 38.99

Fish and Chips

With our traditional hand breaded batter 15.99 OR prepared with our house-made beer batter. 16.99

Fried Whole Belly Clam Plate 25.99

Fried Scallop Plate 24.99

Fried Jumbo Shrimp Plate 21.99

Seafood Combo Plate

Choose two of the following: clams, haddock, scallops, or shrimp, Served with french fries and homemade coleslaw. 26.99

{ STEAKS AND SUCH }

New York Sirloin

Hand cut 12 ounce New York sirloin strip steak grilled to perfection, with your choice of sides. 23.99

Grilled Filet Mignon

Fork tender 8oz. Filet Mignon grilled to your liking and served with a your choice of sides. 26.99

Sirloin Steak Tips

A generous portion of our Seasoned Black Diamond fire grilled black angus tips. Choose a style: teriyaki, BBQ, plain or bourbon marinated 19.99
Smothered (gorgonzola cheese, mushrooms and caramelized onions) add 3.99

Cape Cod Combo

Full half order of our Black Angus sirloin tips paired with our succulent grilled sea scallops with your choice of sides 24.99

{ POULTRY, PASTA & PORK }

Chicken Florentini

Sautéed chicken tenders, with baby spinach and grape tomatoes, in a fresh garlic white wine cream sauce with cheese tortellini. 18.99

Fried Chicken Mac & Cheese

Crispy fried chicken tenders, tossed in buffalo OR BBQ sauce, and baked with penne pasta, rich alfredo sauce and toasted Ritz crumbs. 15.99

Blackened Chicken Mac and Cheese

Our rich homemade mac and cheese kicked up with Cajun blackened chicken. 16.99

BBQ Pulled Pork Dinner

Slow hickory smoked pulled pork, with our classic BBQ sauce and 14 spice rib rub, served with fries, corn bread and coleslaw. 16.99

Shake and Bake Pork Chops

Double cut boneless chops baked with our own top secret seasoned crumb served with apple sauce mashed potato and vegetable. 16.99

Portuguese Chicken and Shrimp

Sautéed chicken, and jumbo shrimp in a Mozambique sauce served over rice and thinly sliced fried potatoes. 21.99

Country Fried Chicken and Waffle Fries

Boneless fried chicken breast, served on a bed a crispy waffle fries topped with cream gravy and a side of cole slaw. 17.99

Chicken Parmesan

Hand breaded in our own Italian herbed breadcrumbs and oven baked topped with marinara and three cheeses served over linguini topped with fresh shredded Parmesan. Served with our warm garlic bread. 16.99

Chicken Marsala

Fresh chicken breast sautéed in a savory mushroom Marsala sauce over linguini. 17.99

Southern Style Baby Back Ribs

Slow cooked with our own 17 spice rib rub, until fall off the bone tender, grilled to order basted in our own mouth watering BBQ sauce, served up on a Texas sized platter with fries and cole slaw. 22.99

{ SANDWICHES }

The Gateway CBC Sandwich

Hand-breaded and fried chicken breast topped with thick-cut Applewood smoked bacon and our Wisconsin cheddar cheese blend. 13.99

Traditional Lobster Roll

Grilled buttered hot dog rolls piled high with fresh lobster salad and crisp iceberg lettuce with french fries and cole slaw. One, Two or Three Market Price

Cape Cod's Largest Lobster Roll

A mighty roll not for the faint of heart. A full half-pound of just-off-the-boat fresh lobster meat served piled high on a toasted baguette over greens. Served with our famous french fries and dill pickles. MARKET PRICE

Fried Clam Roll

Whole belly clams piled high atop a toasted hot dog roll and served with fries, house made coleslaw and dill pickle chips. 18.99

The Intimidator

Fried chicken breast, tossed in honey BBQ sauce with chopped Applewood smoked bacon, melted American cheese, and cole slaw served on a grilled bianco bun. 13.99

The Pastrami Rueben

Black Forest pastrami with Swiss, sauerkraut & 1000 island on marble rye. 13.99

Fresh Fried Haddock Sandwich

Hand breaded and deep-fried to golden brown deliciousness. Served on a toasted bulkie roll with French fries, pickles and our own house made coleslaw. Order it Olde English style and have it prepared in our own tasty beer batter! 14.99

Chicken Cheesesteak Bomb

Tender chicken sautéed with onions, peppers, and mushrooms. Topped with cheese and served on a toasted sub roll. 13.99

Crispy Chicken Sandwich

Fried chicken breast served naked, buffalo or Goldrush style. Served with Blue cheese dressing on a toasted bulkie roll. 11.99

White Albacore Tuna Melt Sandwich

Fancy white Albacore tuna topped with fresh juicy tomatoes and melted Swiss cheese. Served open faced on fresh sourdough bread. 9.99

{ BURGER }

The Bronco Burger

Two Angus burgers topped with apple wood smoked, bacon, cheddar and BBQ sauce. 13.99

The GT Double

Two 8 ounce burgers, topped with bacon, cheddar, and American cheese, pickles, 1000 island dressing, served on a bulkie with lettuce and tomato and, a steak knife. 16.99

Andy's Burger

Our 8 ounce Black Angus burger with blue cheese crumbles, fried onions, bacon and spicy aioli. 14.99

Smokehouse Three Cheese Burger

Topped with Applewood smoked bacon, Swiss, cheddar, and American cheeses served on a bulkie with lettuce and tomato. 13.99

Thom Burger

Topped with Applewood smoked bacon, sweet caramelized onions, and Swiss cheese served on a bulkie with lettuce and tomato. 13.99

Great Hill Blue Cheese Burger

Finished with Applewood bacon and locally made Great Hill blue cheese served on a bulkie with lettuce and tomato. 15.99

The Derby Burger

Topped with cheddar cheese, Applewood smoked bacon, sliced tomato, horseradish aioli served on grilled sourdough. 13.99

California Burger

Swiss cheese, sliced avocado, with lettuce and tomato and a bulkie roll. 13.99

The Plain Jane

Our 8 ounce Black Angus burger served naked on our fresh bulkie roll. 11.99

*CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

The Gateway TAVERN

{ Favorites }

“The Ultimate” GT Gin & Tonic

The Botanist Gin conceived, distilled and handcrafted on the island of Islay, this gin is mellow and cool, taste the purity of slow unhurried distillation, paired with Schweppes tonic water and rocks.

Strawberry Lemonade

Absolut Juice Strawberry with strawberry puree and pink lemonade.

Cucumber Mint Cooler Ketel One Cucumber

Mint infused vodka with pink lemonade and a splash of soda.

Blood Orange Spritz

Orange vodka, St. Elder Blood Orange liquor, with soda and a splash of OJ.

Blueberry Pom Crush

Blueberry vodka, with pomegranate splash of cran and soda water.

Crownberry Apple

Crown Royal Apple with cranberry juice on the rocks.

Cucumber Collins

Cucumber Vodka with soda water and sour.

Moscow Mule

Tito's Vodka, and ginger beer with a squeeze of lime.

Pink Whitney Mule

Pink lemonade flavored vodka with ginger beer and squeeze of lime.

Redemption Mule

Redemption bourbon and ginger beer with a squeeze of lime.

Bacon Bloody Mary

Our Bloody Mary made with Bacon Vodka garnished with a celery salt rim and all the fixins'.

Cucumber Mary

Our Bloody Mary made with our Bloody Mary mix and Pearl Cucumber Vodka, with a celery salt rim and all the fixins'.

Skull Candy

A little brain therapy - Raspberry vodka, Chambord, a splash of cranberry juice and a splash of sour mix- garnished with rock candy - BONUS.

Dark and Stormy

The Bermuda Fav - Gosling's Black Seal Rum and Ginger Beer OR try Dark and Skinny made with Gosling Diet Ginger Beer.

Rum Swizzle

A delicious blend of Gosling's Black Seal Rum, Goslings Gold Rum, pineapple juice, orange juice and bitters.

Señor Sangria

A perfect blend of wine and fresh fruit flavors.

Red: for a berry flavor.

White: for a hint of the tropics.

Prickly Pear Sangria

Made with prickly pear purée, white wine, peach and apricot brandy.

Porch Pounder (For Two)

Sailor Jerry Rum, Gosling's Gold Rum, Malibu, pineapple juice, OJ, and a Myers rum float.

Scorpion Bowl

Grab a friend and share if you dare...made with Myers Rum, Smirnoff vodka, Tanqueray Gin and a jungle full of fruit juices, with a 151 floater..and two straws of course.

Mai Tai

One sip of this classic Polynesian punch will transport you to your own island- Myers Rum, light rum, OJ, and almond syrup.

{ Margaritas }

Joe's Frescarita

Exotico 100% Blue Agave Silver Tequila, fresh squeezed lime juice, and Blue Agave Nectar, shaken and served over ice, for a fresh crisp taste!

Macintosh Margarita

A Local twist on a Mexican classic Cuervo Gold tequila, apple schnapps, cranberry juice, splash of sour, with cinnamon sugar rim.

Blackberry Margarita

Exotico 100% Blue Agave Silver Tequila, fresh squeezed lime juice, and Blue Agave Nectar, with muddled blackberries.

Vanilla Pineapple Rita

Exotico 100% Blue Agave Silver Tequila, fresh squeezed lime juice, and Blue Agave Nectar, vanilla flavors and pineapple juice.

Pomegranate Margarita

Exotico 100% Blue Agave Silver Tequila, fresh squeezed lime juice, and Blue Agave Nectar, with Pomegranate flavoring.

Skinny Margarita

Dulce Vida Lime Tequila or grapefruit and soda water.

Lime in the Coconut

Our fresh margarita with Jose Cuervo 1800 Coconut Tequila, and KeKe Key Lime Cream Liqueur.

Strawberry Basil Margarita

Fresh cut strawberries, fresh basil, fresh squeezed lime, then shaken with Exotico 100% Blue Agave Silver Tequila, and Blue Agave Nectar.

Sangria Margarita

Can't decide? Try our fresh margarita topped with red sangria shaken and served over ice.

{ Martinis }

Caramel Apple Martini

Chilled Smirnoff Caramel flavored vodka and Apple liqueur served straight up with a caramel rim.

Peachy Martini

Deep Eddy Peach vodka with amaretto, OJ and a splash of soda.

Peanut Butter Cup Martini

Screwball peanut butter whiskey, with Godiva Chocolate liquor, and dark crème de cacao.

Raspberry Lemon Drop

Citrus vodka, and Limoncello with raspberry puree and a sugared rim.

Cool as a Cucumber

Pearl Cucumber Vodka, Elderflower Liqueur, with a splash of soda water, garnished with a cucumber.

Espresso Martini

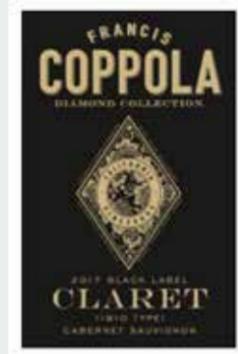
Vanilla vodka, Kahlua, fresh espresso, and a splash of Baileys.

{ Featured Wines }



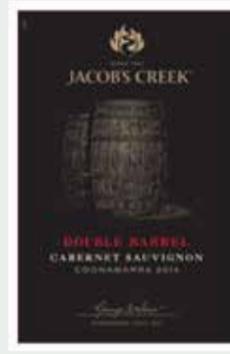
Benton-Lane, Pinot Noir
Estate Grown
Willamette Valley
(2016)

This dark crimson hued wine has aromas of black cherry and cassis. The texture is plush and velvety with integrated tannin and will pair with a variety of cuisines. The flavors are classic Oregon Pinot Noir with cherry and berry nuances and notes of baking spices layered throughout.
11 Glass 40 Bottle



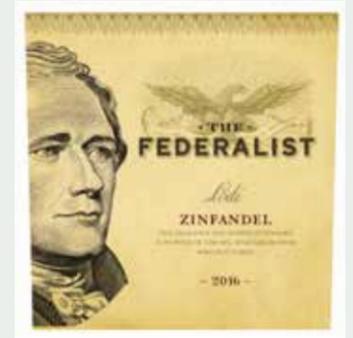
Francis Ford Coppola Winery, Diamond Collection Cabernet Sauvignon Claret
Black Label California
(2017)

Dark and luscious, Diamond Collection Claret delivers rich extraction, fragrant spice notes, supple tannins, and sophisticated character. The extended growing season produced highly concentrated fruit that's enhanced by a full body and long finish.
10 Glass 35 Bottle



Jacob's Creek, Cabernet Sauvignon Double Barrel
Coonawarra
(2016)

Complex, ripe and layered; the careful use of aged Irish Whiskey barrels within the finishing process adds power and complexity, while showcasing the premium fruit. Vibrant cassis aromas with mint and caramel notes are present on the nose. Tannins are evident at first, before giving way to rich fruit and berry flavors.
10 Glass 35 Bottle



The Federalist, Zinfandel Lodi
(2017)

Bright and snappy, with fruit-forward black cherry, smoky anise and pepper flavors. This full-bodied wine is broad in texture, ripe in flavor and rather light in terms of tannin and acidity, resulting in a soft mouthfeel.
10 Glass 35 Bottle

{ Wine Specials }

White Wines

	Glass	Bottle
Seaglass Riesling (California) Medium bodied with white peach, mandarin orange, and apricot flavors	7	26
Poggio Moscato (Italy) A sweet floral wine, displaying flavors of pear and cantaloupe	7	26
CK Mondavi Pinot Grigio (Italy) Tropical flavors combined with a touch of spice lead to a delightfully crisp finish.	6	
Ecco Domani Pinot Grigio (Italy) A crisp sophisticated wine with floral and tropical aromas	7.5	26
Oyster Bay Sauvignon Blanc (New Zealand) Fresh ripe tropical gooseberry flavors, very aromatic, lively and lingering	8	29
Brancott Estate Sauvignon Blanc (New Zealand) Vibrant tropical and citrus fruit notes with crisp herbal highlights	7	26
Kim Crawford Sauvignon Blanc (New Zealand) Tropical fruit and cut grass notes, the palate bursts with passion fruit, citrus and ripe stone fruit flavors.	9	35
Hess Select Chardonnay (California) Buttery, tropical aromas lead to flavors of pineapple, pear and vanilla	8	29
Corbett Canyon Chardonnay (California) Medium bodied with ample crisp apple and pear flavors	6	
Kendall-Jackson "Vintner's Reserve" Chardonnay (California) Forward fruit flavors and aromas of peach, green apple, melon and tropical fruit layered with butters	9	32
Sonoma- Cutrer Chardonnay (Russian River) Enough Said!	10.5	39

{ Wine Specials }

Blush Wines

	Glass	Bottle
Corbett Canyon White Zinfandel (California) Aromas of ripe strawberries, raspberries and the perfect amount of sweetness	6	
Beringer White Zinfandel (California) Red berries, citrus and melon flavors with hints of nutmeg and clove	6.5	24
Barton & Guestier Rose' (Cotes de Provence) A gorgeous hue of pale pink with crisp red fruit flavors	8	32
Whispering Angel Rose' Caves D'ESCLANS (Cotes de Provence Rose') An irresistible pink! Charming, refreshing, refined, and with plenty of juicy, enticing, strawberry and berry fruit.	12	40

Sparkling Wines

Ruffino Prosecco (Italy) Sparkling wine served chilled	9	
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Red Wines

Corbett Canyon Merlot (California) Medium bodied with deep blackberry aromas and a soft satisfying finish	6	
Kendall-Jackson "Vintner's Reserve" Merlot (California) A big rich wine brimming with ripe cherry and blueberry fruit notes	9.5	35
Corbett Canyon Cabernet Sauvignon (California) Full bodied, dry wine displaying lush blackberry and black cherry flavors	6	
Hess Select Cabernet Sauvignon (Napa) Flavors of cherries and raspberries, rich tannins, creating a lush silky texture	8.75	32
Josh Cabernet Sauvignon (California) Notes of blackberry, cassis, plum, currant, and spice	8.5	31
The Seven Deadly Zins (California) Brooding blackberry flavors with lively rhubarb accents	8	30
Mark West Pinot Noir (Appellation, California) Red and black cherry flavors abound with a note of spice from the oak aging	7.75	28
Meiomi Pinot Noir (California) Aged in French Barrels, this wine evolves into an elegant balance of spice and fruit, weight and restraint	11	44
Imagery Pinot Noir (California) Layered notes of jammy-strawberry, cherry and boysenberry.	8.5	31
Rosemount Shiraz (California) Bright With blueberry, plum and white pepper aromas and flavor	8	30
Rutta 22 Malbec (Argentina) Deep ruby color, rich smooth blackberry colors with vanilla aromas	8	29
Stemmari Pinot Noir (Italy) The richness of this wine is accompanied by a wild fruit bouquet accented with strong spicy notes	8	30
Querceto Chianti (Italy) Well-Structured, age worthy Chianti Classico grown wines that epitomize the best of the region	9	32

{ Kids Meals }

Meatball Grilled Cheese

Sliced meatballs with pizza cheese and side marina sauce. 6.99

Baby Back Ribs

A smaller portion of our famous BBQ ribs with french fries. 8.99

Fish and Chips

Fresh haddock lightly breaded and fried served with tartar sauce. 6.99

Chicken Tenders

Crispy breaded chicken bites plain or tossed in mild buffalo sauce served with blue cheese or ranch dressing. 6.99

Grilled Cheese 6.99

Cheeseburger 6.99

Hamburger 6.99

Kids Steak Tips 7.99

(All the above are served with your choice of side of fries, chips, rice, or apple slices)

Cheese or Pepperoni Pizza

Cheese Quesadilla

Macaroni and Cheese

Pasta with Sauce

6.99

Fun Mocktails with a Twist

{ Bella's Beverages }

Prickly Purple Lemonade Pink lemonade with soda water and sweet prickly pear puree.

Peach Bellini Lemonade Lemonade with peach and soda water.

Very Berry Lemonade Pink lemonade with raspberry and strawberry flavors.

Raspberry Limeade Raspberry and lime flavor with lemon-lime soda.

Mango Melon Fizz Mango and watermelon flavors with soda water and lemon lime soda.

Fizzy Pom Pomegranate, orange juice and soda water.

Cucumber Basil Crush Muddled cucumber, basil and soda water.

Berry Coconut Cooler Pineapple juice, cream of coconut and raspberry.

No complimentary refills.

{ Desserts }

Fried Cheesecake

Cream cheesecake wrapped in a crisp and flaky pastry tortilla. Served with vanilla ice cream, caramel and dusted with cinnamon and sugar.

Boston Creme Pie Bomb

A mini version of a traditional Boston Creme Pie covered in Chocolate Ganache with raspberry drizzle.

Traditional Cheesecake

A traditional cheesecake topped with strawberry sauce and whipped cream.

Lemonberry Mascarpone Cake

Layers of moist cream cake with cranberries, blueberries and cinnamon streusel baked into each cake then filled with fruit and lemon mascarpone cream.

Chocolate Decadence for Two

Chocolate fudge nestled on a chocolate cookie crumb crust and draped with a velvety chocolate ganache. Served with vanilla bean ice cream and fresh strawberries.

Fudgy Wudgy Chocolate Cake

Rich chocolate cake layered with fudgy chocolate frosting.

Pineapple Upside Down Cake

Served warm with hot caramel topping.

The Hot Blonde

Toll house chocolate chip cookie pie with walnuts, vanilla bean ice cream, caramel and chocolate.

Strawberry Shortcake

Soft sponge cake layered between strawberry and whipped cream filling topped with strawberry drizzle. GF