

Starters -

Parmesan Truffle Fries \$7

House Cut Maine Potato, Dusted with Parmesan Cheese & Truffle Oil. Served with Chardonnay Dipping Sauce

Spicy Mexican Shrimp & Avocado Cocktail \$13

Fresh Jumbo Shrimp, Avocado, Onion, Jalapeno with Citrus Cocktail Sauce & Grilled Lime

Barbeque Chicken Quesadilla \$8

Barbeque Roasted Chicken, Vermont Cheddar Cheese, Mango Salsa, & Chive Sour Cream

Pulled Pork Nachos \$10

Beer and Bacon Basted BBQ Pork, with layers of Vermont Cheddar Cheese, Tomato, Green Onions, Jalapeno Slices and side of Cilantro Sour Cream and Salsa Verde

Antipasto Platter \$12

Grilled Marinated Vegetables, Assorted Italian Cured Meats, Marinated Olives, & Fresh Mozzarella & Aged Provolone Cheeses with House Made Rosemary Focaccia Bread

Soups & Salads —

New England Clam Chowder \$6

Our award winning recipe made fresh daily

Garden Fresh Salad \$6

Blend of Mixed Baby Greens, Cucumbers, Tomato, Carrot, Onion, & Bell Pepper with a House Vinaigrette

Caesar Salad \$6

Artisan Romaine Lettuce, Parmesan Crisp, Caesar Dressing & Anchovies. Add Chicken or Steak \$4; Lobster or Shrimp \$7



- Hand Holds -

Fresh Lobster Roll \$17

Served on a Grilled Butter Brioche roll with Crisp Potato Chips and a Pickle

50 Warren Classic Burger \$8

Ground Sirloin, Choice of American, Vermont Cheddar or Swiss Cheese, Crisp Apple Wood Smoked Bacon, Lettuce and Onion on a Kaiser Roll with French Fries

50 Warren Locks Burger \$10

Ground Sirloin, Homemade pickle chips, crispy locks (fried Onions), garlic Aioli, Vermont Cheddar Cheese on a Kaiser Roll with French Fries

Signature Entrées

Grilled Teres Major Beef Tips \$14

Marinated Beef Tips with a side Caesar Salad & Seasoned Fries

Roasted Asiago Crusted Chicken

\$16

Asiago Crusted Statler Chicken Breast, Truffle Mashed Potatoes and Sautéed baby Spinach

Tuscan Fettuccini Pomodoro \$16

Fettuccini, Roasted Eggplant, Broccolini, Smoked Mozzarella with Fresh Tomato, Roasted Garlic, Basil and Olive Jus