

MENU



STARTERS

Hand Cut Onion Rings	\$9
Spinach Artichoke Dip	\$12
Creamy spinach and artichoke dip served with tortilla chips	
Chicken Wings	\$13
Six wings tossed with buffalo sauce, zippy sauce or lemon garlic sauce tenders available +\$1	
Bruschetta	\$12
Tomato, red onion, garlic, parmesan cheese marinated in olive oil, served on warm homemade garlic bread topped with a balsamic drizzle and basil	
Hummus	\$12
Red pepper hummus served with vegetables and naan bread	
Truffle Fries	\$12
Hand cut fries tossed with truffle oil, parmesan cheese, rosemary, parsley with sweet chili aioli	
Korean Shrimp	\$16
Fried shrimp tossed with korean BBQ sauce, mango salsa	
Crab Cake	\$18
lump crab meat, bell pepper, panko with a dijon sauce	
Mussels	\$15
PEI mussels, tomatoes, scallions and capers tossed in a white wine sauce	

SALADS

Classic Caesar	\$11
Add anchovies \$2	
Berry Salad	\$13
Mescaline lettuce mix, cherry tomato, red onion, blueberries, raspberries, strawberries, goat cheese tossed with raspberry dressing	
Garden Salad	\$11
Mescaline lettuce mix, shredded carrots, cherry tomato, cucumber and croutons tossed with Italian dressing	
add on: grilled chicken \$7 steak tips \$12 shrimp \$11 swordfish \$14 salmon \$13 chicken salad \$8	

FLAT BREAD

House made naan bread

BBQ Chicken	\$15
Margarita	\$12
Truffle Veggie	\$14

spinach, garlic, tomato, red onion, balsamic, basil truffle oil

ENTREES

Classic Burger	\$15
Fresh ground beef burger, lettuce, tomato served with house cut french fries and cole slaw add on: \$1 cheese, \$1 bacon, \$1.5 fried egg \$1 sweet potato fries	
Steak Tip Dinner	\$28
Marinated steak tips with choice of two sides	
Chicken Tenders	\$18
Fried chicken tenders served with house cut fries and cole slaw	
Mixed Grille	\$26
Grilled BBQ chicken tenders, marinated steak tips and shrimp, served over rice and vegetable medley	
Lamb Burger	\$20
Grilled lamb burger, feta olive topping, bacon, lettuce and red onion, served with house cut fries +\$1 sweet potato fries	
Rice Bowl	\$14
Coconut rice, cucumber, shredded carrots, pickled red onion, scallions, parsley, spicy aioli	
add on: grilled chicken \$7 steak tips \$12 shrimp \$11 swordfish \$14 salmon \$13	
Rosemary Lemon Salmon	\$27
Roasted farm raised salmon finished with rosemary and lemon slices, daily rice and vegetable medley	
Fish & Chips	\$21
Fresh atlantic haddock fried, served with house cut fries, cole slaw and caper tartar sauce	
Mango Swordfish	\$29
Grilled swordfish steak topped with mango salsa, daily rice and vegetable medley	

SIDES

Cole Slaw	\$4
House Cut Fries	\$5
Roasted Vegetable Medley	\$6
Cucumber Salad	\$5
Sweet Potato Fries	\$6

PLEASE INFORM SERVER OF FOOD ALLERGIES

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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