# MENU

## **STARTERS**

### **ENTREES**



Weekly Soup \$MRKT

Buffalo Chicken Dip

House made buffalo sauce mixed with shredded chicken breast, scallions, three cheese blend served with tortilla chips

Crab Cake

\$18

Lump crab meat, bell pepper, scallions, parsley, panko with a dijon sauce

Spinach Artichoke Dip \$12 Creamy spinach and artichoke dip served with tortilla chips

+\$6 add crab meat

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

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 and mango salsa

Truffle Veggie Flat Bread \$14
Spinach, garlic, tomato, red onion, balsamic,

Korean Chicken Flat Bread \$15 Spinach, garlic, tomato, red onion, grilled chicken, korean BBQ

#### SALADS

Garden Salad

\$12

Mescalin lettuce mix, shredded carrots, cherry tomato, cucumber and croutons tossed with Italian dressing

Classic Caesar

\$11

Add anchovies \$2

add on: grilled chicken \$7 steak tips \$14 shrimp \$11 swordfish \$15 salmon \$14 chicken salad \$8 Lemon Chicken Pasta

\$24

Seared chicken tossed with fettuccine pasta, lemon juice, garlic butter, scallions, capers and parsley

Mediterranean Pasta

\$17

Fettuccine pasta tossed with, artichokes, katamala olives, spinach, cherry tomatoes in a white wine garlic sauce add on: shrimp \$11 chicken \$7

Classic Burger

\$16

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

20

Marinated steak tips with choice of two sides

Fish & Chips

\$21

Fresh atlantic haddock fried, served with house cut fries, cole slaw and caper tartar sauce

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 pilaf and grilled marinated asparagus

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 \$14 shrimp \$11 swordfish \$15 salmon \$14

Teriyaki Salmon

\$28

Roasted farm raised salmon finished with teriyaki glaze, rice pilaf and grilled marinated asparagus

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

check us out on Facebook or Instagram for events

Tuesdays .75 cent wings after 4PM **SIDES** 

Cole Slaw \$4
House Cut Fries \$4
Grilled Asparagus \$6
Mashed Potatoes \$4
Sweet Potato Fries \$6
Rice Pilaf \$4

## PLEASE INFORM SERVER OF FOOD ALLERGIES

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