

PORT OF CALL

APPETIZERS

BUFFALO WINGS* 12

Flash-cripsed and sauce slathered. With carrot and celery sticks. Buffalo, Coca-Cola BBQ or Honey Sriracha. 1590 CAL

CHICKEN STRIPS* 11

Tender chicken breast battered and fried to a golden brown. Served with your choice of honey mustard or barbecue sauce and house made pub chips. 980 CAL

POUTINE* 10

Fresh hand-cut fries topped with local cheese curds and a caramelized onion demi glace. 400+ CAL

QUESADILLA* 8

Peppers, onions and a blend of cheeses grilled in a buttery tortilla. Served with salsa and sour cream. 1000 CAL Add grilled chicken \$4. 1120 CAL Add steak \$6. 1305 CAL Add shrimp \$6. 1090 CAL

HUMMUS & PITA 10

Blended chickpeas seasoned with sea salt, lemon and topped with pesto. Served with warm pita wedges, crisp vegetables, crumbled feta and green olives. 1650 CAL

SLIDERS* 12

Three mini burgers topped with crisp bacon, Cheddar cheese and a side of our house made pub chips. 1340 CAL

CRAB CAKES* 12

Two jumbo lump crab cakes served with traditional coleslaw and tartar sauce. 450 CAL

LOBSTAH RANGOONS* 12

Native lobster meat and cream cheese wrapped in crispy wontons. Served with sweet chili sauce and coleslaw. 480 CAL

NEW ENGLAND CLAM CHOWDAH* 9/14

Classic New England style clam chowder- clams, potatoes, bacon, onions, celery, rich cream, sherry and fresh herbs. 300+ CAL

FISH TACOS* 13

Fried haddock, shredded cabbage, fresh Pico de Gallo and a zesty cilantro lime sauce. 980 CAL

BURGERS & SANDWICHES

All of our burgers are served with lettuce, tomato, red onion and choice of fries or pub chips.

CLASSIC BURGER* 14

8 ozs. of char-broiled Angus, seasoned and topped with your choice of cheese. 680 CAL

BBQ BACON CHEDDAR BURGER* 15

8 ozs. of char-broiled Angus, seasoned and topped with barbecue sauce, crisp bacon and melted Cheddar. 1380 CAL

BUILD YOUR OWN BURGER* 14

8 ozs. of char-broiled Angus topped with your choice of the following toppings, Cheddar, Swiss, or Pepper Jack cheese, grilled onions, sautéed mushrooms, jalapeno peppers, Pico de Gallo. Add bacon for an additional \$1.75. 770+ CAL

TUSCAN CHICKEN SANDWICH* 14

Marinated chicken breast, grilled and topped with Provolone, roasted red pepper, crisp greens and sliced tomato. Served on a grilled Ciabatta with pesto mayonnaise. 1140 CAL

BLT CLUB WRAP* 14

Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheese wrapped in a flour tortilla. 1300 CAL

IMPOSSIBLE BURGER* 14

Grilled vegan Impossible Burger with lettuce, tomato, onion and pickle. 360 CAL

LOBSTAH ROLL* 17

Native lobster meat, mayonnaise and shredded romaine lettuce served on a grilled brioche roll. 650 CAL

SALADS

CAESAR SALAD* 9

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. 650 CAL Add grilled chicken \$4. 770 CAL Add steak \$6. 955 CAL Add shrimp \$6. 740 CAL

GRILLED SIRLOIN SALAD* 15

Sliced grilled sirloin served over mixed greens tossed with balsamic vinaigrette. Topped with blue cheese, tomatoes, red onion. 530 CAL

SOUTHWEST CHOPPED SALAD* 14

Mixed greens, grilled chicken breast, roasted corn, avocado, house made Pico de Gallo and a blend of cheeses tossed with chipotle ranch dressing. 1010 CAL

MAINE SALAD 10

Mixed greens, fresh blueberries, goat cheese crumbles and toasted sunflower seeds served with a blueberry vinaigrette. 700 CAL

ENTREES

Most of our Entrees are served with your choice of two sides; Pasta dishes are served with a side salad.

GARDEN PENNE PASTA* 14

Sautéed garden vegetables and penne pasta tossed with roasted red peppers and pesto. Topped with shaved Parmesan and served with grilled Ciabatta. 960 CAL Add grilled chicken \$4. 1080 CAL Add steak \$6. 1265 CAL Add shrimp \$6. 1050 CAL

ROSEMARY ARTICHOKE CHICKEN DINNER* 15

Marinated and grilled 6oz chicken breast topped with a rosemary artichoke gravy. 500 CAL

NEW ENGLAND FISH & CHIPS* 16

New England style fried haddock served with fresh hand-cut fries, coleslaw and house made tartar sauce. 800 CAL

SOUTHWEST CHICKEN & SHRIMP PENNE* 17

Penne pasta, grilled chicken breast, shrimp, peppers and onion in a delicious smoked chili cream sauce. 1520 CAL

BAKED HADDOCK* 19

Haddock seasoned and baked with a light cracker crumb, white wine, butter and lemon. 680 CAL

NEW YORK STRIP* 23

Grilled 12oz New York strip steak topped with a caramelized onion demi glace. 550 CAL

MAINE LOBSTAH DINNER* 34

Steamed Maine lobster served with corn on the cob, mashed red potato, coleslaw and a side of drawn butter. 600 CAL

DRINKS

COFFEE 0 CAL	3	FRENCH FRIES 280 CAL	6
TEA 0 CAL	3	RICE PILAF 210 CAL	6
MILK 150 CAL	2.5	PUB CHIPS 540 CAL	5
ASSORTED SOFT DRINKS 0-160 CAL	2.5	SEASONAL VEGETABLES 30 CAL	6

DESSERTS

NY CHEESECAKE 800 CAL	6	RED SKIN MASHED POTATOES 200 CAL	6
BROWNIE SUNDAE 1010 CAL	6	COLE SLAW 290 CAL	6
		SIDE SALAD 150 CAL	7

2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available upon request.

ROOM SERVICE - Dial Ext: 2145

20% gratuity charge and applicable sales tax will be added to the price of all items.

DINNER SERVED
11AM - 11PM DAILY

 **Holiday Inn**
AN IHG® HOTEL