



STARTERS

MAINE MUSSELS - \$18

Garlic butter, white wine sauce, grilled bread *GF w/mod*

FRIED CALAMARI - \$17

Fried calamari tossed with banana peppers and served with a sriracha aioli

FULL CHICKEN WINGS - \$16

House dry rub, celery, carrots, blue cheese, buffalo

BUFFALO CHICKEN TENDERS - \$13

Served with carrots, celery and a side of dressing

CRISPY BRUSSELS SPROUTS - \$16

Brussels sprouts with bacon tossed in sweet chili Thai sauce

PAN-SEARED AHITUNA* - \$18

Sesame-encrusted, seaweed salad, pickled ginger wasabi, ponzu *GF*

BEEF TATAKI* - \$19

Rare/med-rare beef tenderloin, seaweed salad pickled ginger, wasabi, ponzu *GF*

JAMAICAN JERK CHICKEN - \$16

Grilled authentic island-spiced chicken thighs, cobra sauce *GF*

FRIED VEGGIE SPRING ROLLS - \$12

Served with sweet Thai chili sauce

SAUSAGE-STUFFED MUSHROOMS - \$14

Sausage stuffing, marsala, muenster

SALADS AND SOUPS

CAESAR - \$15

Romaine, shaved parmesan, spiced croutons, capers, Caesar dressing

CLASSIC ITALIAN - \$15

Iceberg, tomatoes, green peppers, cucumbers, red onions, carrots pepperoncini, croutons, Italian dressing

ADD A PROTEIN: Scallops \$12, Steak* \$12, Shrimp \$10, Tuna \$12, Chicken \$6, Tofu \$5

DRESSINGS: Caesar, Blue Cheese, Italian Ranch, Balsamic Vinaigrette, Red Wine Vinaigrette

WEDGE SALAD - \$15

Iceberg lettuce topped with bleu cheese dressing, bacon tomatoes and a bleu cheese crumble

LEMON SALAD - \$15

Romaine, iceberg, feta, scallions, evoo, lemon, salt & pepper, croutons

SPINACH SALAD - \$15

Spinach, mushrooms, red onions, gorgonzola, hard-boiled egg bacon, red wine vinaigrette

SOUP DU JOUR - \$7 CUP / \$10 BOWL

BOWLS

BLACKENED HADDOCK & SLAW BOWL - \$18

Blackened haddock served atop a traditional coleslaw

PAD THAI - \$18

Rice noodles, egg, peanuts, bean sprouts, scallions, cilantro *GF*
Vegan option available without egg in a vegan sauce

THAI COCONUT CURRY BOWL - \$18

Basmati, edamame, red peppers, mushrooms, water chestnuts bean sprouts, cilantro, carrots in a Thai curry coconut broth *GF*

ADD ONS: Scallops \$12, Steak* \$12, Shrimp \$10, Tuna \$12, Chicken \$6, Tofu \$5

ENTREES

SHORT RIBS - \$29

Slow braised short ribs served atop sweet potato puree with roasted root veggies *GF*

CHICKEN ALFREDO - \$24

White meat chicken sauteed tender in a homemade alfredo sauce with pasta

TIM'S CHICKEN FRANCESE - \$25

Lightly battered pan-fried chicken breast in a white wine lemon and caper sauce over linguine

BAKED HADDOCK FLORENTINE - \$25

Spinach, tomatoes, feta, lemon butter sauce, basmati rice, veg du jour *GF*

NEW ENGLAND BAKED SCALLOPS - \$32

Roasted garlic butter, white wine, lemon, fresh herbs, bread crumbs basmati rice, veg du jour *GF w/mod*

KOREAN BBQ HANGER STEAK* - \$32

Sweet savory Korean-style BBQ sauce, onions, peppers mashed potato, veg du jour

PORK OSSO BUCCO* - \$30

Braised-pork shank, mashed potato, sauteed peppers and onions with a demi sauce *GF*

HANDHELDS

All sandwiches served with fries

Substitute sweet potato fries - \$1, add bacon - \$2, gluten free bun - \$2

CLASSIC BIGELOW BURGER* - \$18

8 oz burger, American cheese, lettuce, tomato, onion

BYH BURGER* - \$20

8 oz burger, smoked Gouda, crispy onions, BBQ, bacon, lettuce, tomato

BOURSIN BURGER* - \$20

8 oz burger, Boursin herbed cheese, lettuce, tomato, onion

FLAGSTAFF BURGER* - \$20

8 oz burger, cheddar, avocado, bacon, chipotle mayo, lettuce tomato, onion

MUSHROOM AND SWISS* - \$20

8 oz burger, Swiss, sauteed mushrooms, lettuce, tomato, onion

MEATBALL SUB - \$17

Meatballs and sauce topped with mozzarella cheese

FRIED HADDOCK SANDWICH - \$20

Haddock, American cheese, lettuce, tomato, onion, house-made tartar

HOT PASTRAMI - \$18

Sauerkraut, horseradish mustard aioli, Swiss on rye

ROAST BEEF AND BOURSIN - \$18

Boursin herbed cheese, lettuce, tomato, onion on rye

JERK CHICKEN SANDWICH - \$20

Island-spiced grilled chicken, lettuce, tomato, onion, avocado, with a cilantro lime sauce

FRIED CHICKEN SANDWICH - \$17

White meat chicken fried crispy topped with honey mustard served with lettuce, tomato, onions and pickles

PIZZA

Small 12" - 13.25, Large 16" - 18.75

Specialty Pizzas: 15.50/24.50

WITH MEAT

All pizzas are 12" or 16" with a white base unless noted (✳)

12" Gluten free crust available for \$3

WITH VEGETABLES

MASHED POTATO, BACON, SHALLOT, SOUR CREAM CHIVE DRIZZLE

CAPICOLA, PINEAPPLE, HOT HONEY

BUFFALO CHICKEN, RED ONION GORGONZOLA CRUMBLE

SMOKED BBQ PULLED PORK, FUJI APPLE RED ONION

SAUSAGE, FETA, BANANA PEPPER

JALAPEÑOS, PEPPERONCINI, ROASTED RED PEPPERS, CHICKEN, HOT HONEY ✳

SMOKED GOUDA, CHICKEN, BBQ SAUCE RED ONION, CILANTRO

BACON, SPINACH, ROASTED GARLIC

PESTO, SHRIMP, ARTICHOKE

CAPICOLA, MOZZARELLA, EVOO, LEMON DRESSED ARUGULA

MUSHROOM, BACON, GARLIC, MOZZARELLA ARUGULA, TRUFFLE OIL

PEPPERONI, GROUND BEEF, SAUSAGE, BACON ✳

PEACHES, BALSAMIC REDUCTION GOAT CHEESE, BASIL

SWEET POTATO, GOAT CHEESE HONEY DRIZZLE

MASHED POTATO, SPINACH, SHALLOT ROASTED RED PEPPERS

TOMATO, BASIL, BALSAMIC REDUCTION ✳

SPINACH, FETA, CALAMATA OLIVES, ROASTED RED PEPPERS, ARTICHOKE

SPINACH, PESTO, ROASTED GARLIC MOZZARELLA, BALSAMIC REDUCTION

RED PEPPER, MUSHROOM, BASIL ARUGULA, SWEET THAI CHILI SAUCE

SPINACH, FRESH TOMATO, GOAT CHEESE ✳

SPINACH, RICOTTA, GARLIC ✳

BUILD YOUR OWN (1.50/2.50 a topping)

Pepperoni, Bacon, Capicola, Sausage, Ground Beef, Chicken, Pulled Pork, Mushroom, Green Peppers, Onion, Roasted Garlic, Tomato, Roasted Red Peppers, Banana Pepper, Spinach, Arugula, Artichoke, Pineapple, Black Olives, Calamata Olives, Jalapeno, Hot Honey, Balsamic Reduction

SIDES

Fries - 6
Sweet Potato Fries - 8
Basmati Rice - 4
Veg du Jour - 5
Mashed Potatoes - 5

DESSERTS

Carrot Cake
Cheesecake
Sticky Toffee Pudding Cake
Chocolate Dream Cake (GF)
Lemon Italian Cream Cake

All desserts are \$9

KID'S MENU

Mac n' Cheese (\$9)
Buttered Noodles (\$9)
Grilled Cheese (\$9)
Chicken Tenders (\$11)

GF = Gluten Free

* This food is, or may be served raw or undercooked and/or may contain raw or undercooked foods. Consumption of this food may increase the risk of food borne illnesses. Please check with your physician if you have any questions about consuming raw or undercooked foods.