

Pub on the Green

menu

Just the Beginning

Pesto Burrata Bruschetta

Garlic toasted bread topped with beefsteak tomatoes, burrata cheese, arugula, house made pesto sauce, & balsamic glaze

\$17

Shrimp Cocktail

4 jumbo shrimp with cocktail sauce & fresh lemon

\$16

Chicken Wings

Mild, Medium, Hot, Guinness BBQ, Sweet & Sour, Caribbean Jerk, Chipotle BBQ, Cajun, Honey Cajun, Spicy Asian, & Garlic Parm

\$16

Pub Poutine

French fries topped with house gravy, cheese curds, & fresh parsley. Served with Malt Vinegar

\$16

Loaded Pub Fries

French fries topped with Bavarian cheese sauce, tomatoes, house bacon, scallions, & shredded cheddar jack cheese

\$16

served with sour cream & salsa

Artichoke French

Lightly egg battered artichokes sautéed in a sherry, lemon wine sauce. Finished with parsley & parmesan add spaghetti [3]

\$15

Chicken Tenders with Fries

4 chicken tenders with fries & your choice of sauce

\$14

Bavarian Pretzels

With Bavarian cheese sauce or Dion mustard

\$13

Garlic Parm Pomme Frites

French fries seasoned with sea salt & pepper, then tossed with garlic parmesan sauce

\$13

Quesadilla

Grilled flour tortilla stuffed with tomatoes, black olives, scallions, Monterey Jack, & cheddar cheese. Served with salsa & sour cream

\$12

add bacon [21], chicken [6], steak [10]

Salads

Add bacon [2], chicken salad[6], grilled chicken[6], breaded chicken cutlet [8], shrimp skewer [9], steak [10], salmon [14]

Italian, Balsamic Vinaigrette, Greek, Ranch, Blue Cheese, Caesar, Thousand Island, & Honey Mustard

Chef's Caesar

\$31

Grilled romaine lettuce, house bacon, peppadew peppers, tomato, pickled red onion, shaved Asiago, & crumbled croutons. Topped with blackened Norwegian salmon & Caesar dressing

The Harvest

\$16

Fresh greens, apples, dried cranberries, candied walnuts, & crumbly blue with balsamic vinaigrette

The Wedge

\$16

Baby iceberg lettuce, Danish bleu cheese, tomato, pickled red onion, house bacon, & croutons with creamy blue cheese

Athena Greek

\$15

Romaine lettuce, Kalamata olives, grape tomatoes, red onion, roasted red peppers, feta cheese, & Greek dressing

Classic Caesar

\$15

Chopped romaine lettuce, aged parmesan & house croutons, tossed with our signature Caesar dressing add anchovies [3]

House

\$12

Fresh greens, carrots, cucumbers, tomatoes & house croutons, served with your choice of dressing

Soup

Soup of the Day

Cup \$5/ Bowl \$7

French Onion

\$10

Caramelized onions in sherry infused broth with garlic croutons, provolone, & Swiss cheeses, & a green onion garnish

FRIDAY & SATURDAY ONLY

New England Clam

Cup \$7/ Bowl \$9

Chowder

Seafood Bisque

Cup \$9/ Bowl \$11

A fresh blend of blue crab, shrimp, & scallops

Signature Sandwiches

Served with pickles and your choice of french fries, tater tots, macaroni salad, coleslaw, side salad, or cup of soup of the day

Country White, Wheat Bread, Kaiser Roll, French Bread, Kimmelweck, Sourdough, Marble Rye, Pretzel Roll, & Flour Wrap. Gluten Free Roll [2]

French Onion Steak Sandwich

\$21

Grilled steak topped with melted Swiss cheese, caramelized onions, crispy fried onions, & mayo, served on garlic toasted French bread & french onion Au Jus

Chicken Parmesan Sandwich

\$18

Crispy panko-crusted chicken, topped with house marinara, melted fresh mozzarella, provolone, & shaved Asiago on grilled French Bread

Buttermilk Fried Chicken Sammy

\$17

Buttermilk marinated & seasoned chicken, deep fried & finished with lettuce, tomato, onion, pickles, & Sweet Heat Dijon mustard. Served on toasted Brioche
Make it Nashville Hot [1]

Chicken Waldorf Sandwich

\$17

Chicken salad with celery, onions, apples, candied walnuts, grapes, & fresh dill tossed with Honey Dijon Mayo. Served on a warm buttery croissant with melted Swiss cheese, lettuce, & tomato

Chef's Dip

\$17

Our slow-roasted beef dipped in Au Jus & topped with caramelized onions & melted provolone cheese. Finished with horseradish mayo, lettuce, & tomato. Served on French Bread.

Chicken French Panini

\$17

Our house Chicken French, served on grilled sourdough with melted provolone cheese & a side of French sauce for dipping

Corned Beef Reuben

\$16

Marble rye, house made corned beef, sauerkraut, Swiss cheese, & Thousand Island dressing

Hank's Roast Beef

\$16

Roast beef piled high on a Kimmelweck roll with lettuce, tomato, & mayo

Pub B.L.T.

\$16

House bacon, crisp lettuce, sliced tomatoes, & mayo

Grilled Chicken

\$15

Charbroiled marinated chicken breast served with lettuce, tomato, red onion, & mayo

Grilled Cheese

\$11

Grilled country white bread with American & provolone cheese



Bruschetta



French Onion
Steak Sandwich



Harvest Salad with
grilled chicken

Burgers

Served with pickles and your choice of french fries, tater tots, macaroni salad, coleslaw, side salad, or cup of soup of the day

Choice of Pretzel Roll or Kaiser Roll

Gluten Free Roll [2]

sub Impossible Burger [2]

Pittsburger

8 oz steak burger topped with house bacon, melted cheddar cheese, French fries, coleslaw, tomato, onion, pickles, ketchup & mayo

Portabella Black & Bleu Burger

Grilled portabella mushroom stuffed with melted Danish bleu cheese placed on top of a cajun seasoned 8 oz steak burger, grilled to your liking. Finished with house bacon, lettuce, tomato, red onion, & mayo

The Smokehouse

House bacon, Chipotle BBQ Sauce, beer-battered onion rings, & melted cheddar cheese, served on a Pretzel Roll

Pub Classic Burger

Topped with lettuce, tomato, mayo, meat hot sauce & melted American cheese

Impossible Burger

Plant based, gluten free burger patty, served with lettuce & tomato

The OGC Burger

8 oz steak burger with lettuce, tomato, red onion, pickles, mayo, & ketchup
add cheese [1]

Pub Plate

Two cheeseburgers served over mac salad & French fries. Topped with meat hot sauce, onions, ketchup & mustard

B.Y.O.B.

Build Your Own Burger, served with lettuce, tomato, & mayo
add bacon, over easy egg, meat hot sauce, or mushrooms [2]
add American, Cheddar, Crumbly Blue, Provolone, or Swiss [1]

Dessert

Holy Cannoli

Raspberry purée & chocolate ganache

Chocolate Volcano

warm, flourless chocolate cake topped with vanilla ice cream & finished with raspberry purée, whipped cream, & mint

Cowboy Cookie

Cast iron baked chocolate chip cookie, finished with vanilla ice cream & chocolate ganache

Sides

Coleslaw. Cup of Soup of the Day. French Fries. Macaroni Salad. Side Salad. Tater Tots

ADDITIONAL SIDES:

Garlic Parm Fries [+2], Mac & Cheese [+3], House Veggie [+3], Pasta with Marinara [+2], Onion Rings [+2], Side Harvest [+5], Side Athena Greek [+4] French Onion Soup [+4]

(Friday & Saturday Only)

Cup of New England Clam Chowder [+4]
Cup of Seafood Bisque [+7]



Pub Riggies



Chicken Milanese



Chicken French



Cowboy Cookie

Entrees

Delmonico

16 oz seasoned Angus Ribeye steak grilled to your liking. Topped with caramelized onion, broccolini, & portabella mushrooms. Served on garlic toast & finished with Au Jus

\$42

NY Strip Steak

16 oz Angus steak grilled to order
Served with 2 sides

\$38

French Duet

3 shrimp, half haddock lightly egg battered & sauteed in a sherry, lemon, wine sauce with broccolini served over spaghetti

\$34

Shrimp French

5 jumbo shrimp lightly egg battered & sauteed in sherry, lemon wine sauce with broccolini served over spaghetti

\$34

Asian Salmon

Pan seared, fresh Norwegian salmon glazed with hoisin sauce & sprinkled with sesame seeds. Served over a medley of sauteed bell peppers, onions, carrots, & broccolini served with 1 side

\$31

Twin Pork Chops

Two 8oz prime pork chops, seasoned & grilled. Served with roasted white corn & poblano peppers, topped with Fuji apple confit served with a side salad

\$29

Chicken French

Lightly egg battered chicken sauteed in a sherry, lemon wine sauce with broccolini served over spaghetti

\$27

Chicken Parmesan

Crispy panko-crusted chicken, topped with house marinara, melted fresh mozzarella, provolone, & shaved Asiago. Served over spaghetti served with garlic bread & a side salad

\$27

Haddock French

Lightly egg battered haddock, sauteed in a sherry, lemon wine sauce with broccolini served over spaghetti

\$26

Chicken Milanese

Fried chicken cutlet on a pesto cream sauce, topped with arugula, tomato, fresh mozzarella, Asiago, pickled red onion, balsamic glaze, & a lemon vinaigrette dressing
add shrimp [9]

\$26

Pub Riggies

Chef's twist! Pan seared prosciutto, artichoke hearts, sweet whole hearts, sweet whole peppadew peppers, fresh garlic, & a spicy habanero vodka cream sauce. Tossed with rigatoni pasta, Asiago & parmesan cheese served with a side salad
add grilled chicken [6], breaded chicken cutlet [8], shrimp skewer [9], steak [10], salmon [14]

\$24

Haddock Dinner

Beer battered or Broiled (regular, lemon pepper, or cajun)
served with 2 sides
add shrimp [9]

\$22