

# Pub on the Green

# MENU

## Just the Beginning

- Fried Calamari** \$18  
Fresh calamari tossed in seasoned flour & flash fried. Served with marinara, pesto aioli & arugula salad.
- Pesto Burrata Bruschetta** \$17  
Garlic toasted bread topped with beefsteak tomatoes, burrata cheese, arugula, house made pesto sauce & balsamic glaze
- Shrimp Cocktail** \$16  
4 jumbo shrimp with cocktail sauce & fresh lemon
- Chicken Wings** \$16  
Mild, Medium, Hot, Guinness BBQ, Sweet & Sour, Caribbean Jerk, Chipotle BBQ, Cajun, Honey Cajun, Spicy Asian & Garlic Parm
- Pub Poutine** \$16  
French fries topped with house gravy, cheese curds & fresh parsley. Served with Malt Vinegar
- Loaded Pub Fries or Tots** \$16  
French fries topped with Bavarian cheese sauce, tomatoes, house bacon, scallions & shredded cheddar jack cheese  
**Served with sour cream & salsa**
- Artichoke French** \$15  
Lightly egg battered artichokes sautéed in a sherry, lemon wine sauce. Finished with parsley & parmesan  
**Add spaghetti [3]**
- Chicken Tenders with Fries** \$14  
4 chicken tenders with fries & your choice of sauce
- Bavarian Pretzels** \$13  
With Bavarian cheese sauce or Dijon mustard
- Garlic Parm Pomme Frites** \$13  
French fries seasoned with sea salt & pepper, then tossed with garlic parmesan sauce
- Quesadilla** \$12  
Grilled flour tortilla stuffed with tomatoes, black olives, scallions, Monterey Jack & cheddar cheese.  
Served with salsa & sour cream  
**Add bacon [2], chicken [6], steak [10]**



*Pesto Burrata Bruschetta*

## Soup

- Soup of the Day**  
**Cup \$5/ Bowl \$7**
- French Onion**  
Caramelized onions in a sherry infused broth, with garlic croutons, provolone, and Swiss cheeses. Finished with green onion garnish  
**\$10**
- FRIDAY & SATURDAY ONLY**
- New England Clam Chowder**  
**Cup \$7/ Bowl \$9**
- Seafood Bisque**  
A fresh blend of blue crab, shrimp & scallops  
**Cup \$9/ Bowl \$11**

## Sides

- Coleslaw, Cup of Soup of the Day, French Fries, Macaroni Salad, Side Salad, Tater Tots, Garlic Mashed Potatoes, Pasta with Marinara or Baked Potato
- ADDITIONAL SIDES:**  
Garlic Parm Fries [+2], Sweet Potato Fries [+3], Mac & Cheese [+3], House Veggie [+3], Onion Rings [+2], Side Harvest [+5], Side Athena Greek [+4], French Onion Soup [+4], Loaded Fries or Tots [+4], Poutine [+4]  
**(Friday & Saturday Only)**  
Cup of New England Clam Chowder [+2]  
Cup of Seafood Bisque [+4]

**If you have a food allergy, please notify us!**  
**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.**

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## 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 or 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 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

**Tuna Melt \$15**

Albacore tuna salad served open faced with melted Swiss, beef steak tomatoes, sweet heat dijon sauce and fresh parsley.

**Grilled Cheese \$11**

Grilled country white bread with American & provolone cheese



French Onion  
Steak Sandwich

## 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





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## Entrees

All Entrees served with a side salad.

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

### Delmonico \$42

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

### NY Strip Steak \$38

16 oz Angus steak grilled to order  
**Served with 2 sides**

### French Duet \$34

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

### Shrimp French \$34

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

### Asian Salmon \$31

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

**Served with one side**

### Twin Pork Chops \$29

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

### Fisherman's Platter \$29

**(Friday & Saturday Only)**

Beer Battered or Panko crusted haddock, (3) coconut shrimp, and calamari. Served with cocktail and tartar sauce.



*Chicken French*

### Chicken French \$27

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

### Chicken Parmesan \$27

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

### Haddock French \$26

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

### Chicken Milanese \$26

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]**

### Pub Riggies \$24

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]**

### Haddock Dinner \$22

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

### Sliders \$17

Fried chicken or ground beef, melted cheddar, lettuce, tomato & mayo. Served on Hawaiian rolls with French Fries.



*Pub Riggies*

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### 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 \$19**

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

**Portabella Black & Bleu Burger \$19**

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 \$18**

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

**Pub Classic Burger \$17**

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

**Impossible Burger \$17**

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

**The OGC Burger \$16**

8 oz steak burger with lettuce, tomato, red onion, pickles, mayo & ketchup

**add cheese [1] \$16**

**Pub Plate \$16**

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

**B.Y.O.B. \$15**

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]



The Pittsburger



**RARE 125 F**

COOL, RED CENTER

**MEDIUM RARE 135 F**

WARM, RED CENTER

**MEDIUM 145 F**

WARM, PINK CENTER, TOUCH OF RED

**MEDIUM WELL 150 F**

WARM BROWN, PINK CENTER

**WELL DONE 160F**

HOT, BROWN CENTER, NO PINK

### Dessert

**Holy Cannoli \$12**

Raspberry purée & chocolate ganache

**Chocolate Volcano \$12**

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

**Cowboy Cookie \$12**

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



Cowboy Cookie