

Appetizers

Eggplant Stack \$20

Triple layered Panko crusted crispy fried eggplant, layered with Roma tomatoes, arugula and fresh mozzarella. Finished with balsamic glaze and grated parmesan.

Fried Calamari \$18

Fresh calamari tossed in seasoned flour & flash fried. Served with marinara, pesto aioli & arugula salad.

Pub Nachos \$18

Fried tortilla chips smothered in jalapeño cheese sauce, seasoned ground beef, shredded cheddar jack, fresh jalapeños, diced tomatoes, Mexi ranch and green onions.

Substitute BBQ pork [3]

Pesto Burrata Bruschetta \$17

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

Coconut Shrimp \$17

6 lightly breaded and fried coconut shrimp served with side of sweet chili sauce.

Boom Boom Shrimp Tacos \$18

Deep fried popcorn shrimp tossed in boom boom sauce. Topped with coleslaw, fresh mango salsa, cheddar jack cheese & garnished with cilantro. Comes with three tacos.

Chicken Wings \$17

Mild, Medium, Hot, BBQ Sauce, Guinness BBQ, Sweet & Sour, Chipotle BBQ, Cajun, Honey Cajun, Boom Boom, 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 and salsa.

Sliders \$18

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

Shrimp Cocktail \$16

4 jumbo shrimp with cocktail sauce & fresh lemon.

Potato Skins \$16

5 baked potato skins topped with cheddar jack cheese and bacon. Finished with chives and sour cream.

Substitute BBQ pork [3]

Bavarian Pretzels \$15

Served Bavarian cheese sauce or Dijon mustard.

Chicken Tenders with Fries \$15

4 chicken tenders with fries & your choice of sauce.

Garlic Parm Pomme Frites \$14

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

Quesadilla \$13

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

Add bacon [2], chicken or pork [6], 6 oz steak [10].

Soup

Soup of the Day

Cup \$7 / Bowl \$9

French Onion

Caramelized onions in a sherry infused broth, with garlic croutons, provolone, and Swiss cheese.

Finished with green onion garnish. \$10

FRIDAY AND SATURDAY ONLY

New England Clam Chowder

Cup \$8 / Bowl \$10

Seafood Bisque

A fresh blend of blue crab, shrimp & scallops.

Cup \$10 / Bowl \$12

Burgers

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

Pittsburger \$20

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

Portabella Black & Bleu Burger \$19

Grilled portabella mushroom stuffed with melted bleu cheese placed on top of a Cajun seasoned 8 oz steak burger. Finished with house bacon, lettuce, tomato, red onion & mayo mayo on a Kaiser roll.

The Smokehouse \$19

8 oz steak burger, house bacon, Chipotle BBQ Sauce, beer-battered onion rings & melted cheddar cheese. Served on a pretzel roll.

Impossible Burger \$18

Plant based, gluten free burger patty, topped with lettuce and tomato on a Kaiser roll.

All Day AM Burger \$19

8 oz steak burger with a fried egg, house bacon, melted cheddar, mayo and a golden hashbrown on a Brioche bun.

The OGC Burger \$18

8 oz steak burger with lettuce, tomato, red onion, pickles, mayo & ketchup on a Kaiser roll.

B.Y.O.B. \$17

Build your own burger, Comes with lettuce, tomato & mayo on a Kaiser roll.

Add bacon, over easy egg, meat hot sauce or mushrooms [2]

Add American, Cheddar, Crumbly Blue, Provolone or Swiss [1]

Pub Plate \$18

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

Bread options: Country White, Wheat Bread, Kaiser Roll, Brioche, French Bread, Sourdough, Marble Rye, Pretzel Roll or Flour Wrap, Gluten Free Roll [2].



Rare

Red with cold, soft centre
125 degrees

Medium-Rare

Red with warm, firm centre
130 degrees

Medium

Pink and firm centre
140 degrees

Medium-Well

Pink line in centre + firm
150 degrees

Well-Done

Gray Brown + completely Firm
160 degrees

Sides

French Fries, Tater Tots, Macaroni Salad, Coleslaw, Side Salad, cup of soup of the day.

UPGRADE YOUR SIDE:

Garlic Parm Fries [+2], Sweet Potato Fries [+3], Mac & Cheese [+3], House Veggie [+3], Onion Rings [+4], Side Harvest [+5], Side Athena Greek [+5], French Onion Soup [+5], Loaded Fries or Tots [+4], Poutine [+5], Pasta w/ Red Sauce [+3], Baked Potato [+5], Garlic Mash [+3]

[Friday & Saturday]

Cup/Bowl of New England Clam Chowder [+4/+6]
Cup/Bowl of Seafood Bisque [+5/+7]



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.

French Onion Steak Sandwich \$22

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 \$19

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

Cuban Melt \$18

Slow roasted pulled pork, ham, Swiss cheese, Sweet Heat Dijon mustard and pickles on sour dough bread.

Buttermilk Fried Chicken Sammy \$18

Buttermilk marinated & seasoned chicken, deep fried & finished with lettuce, tomato, onion, pickles & Sweet Heat Dijon mustard on a toasted Brioche bun.

Make it Nashville Hot [1]

Chicken Waldorf Sandwich \$18

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 \$18

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

Chicken French Panini \$18

Our house Chicken. French, served on grilled sour dough with melted provolone cheese & side of French sauce for dipping.

Corned Beef Reuben \$18

Marble rye, house made corned beef, sauerkraut, Swiss cheese & thousand Island Dressing.

Pub BLT \$17

House bacon, crisp lettuce, sliced tomatoes & mayo on Country White bread.

Grilled Chicken \$16

Charbroiled marinated chicken breast served with lettuce, tomato, red onion & mayo on a Kaiser roll.

Tuna Melt \$16

Albacore tuna salad served open faced with melted Swiss, beef steak tomatoes, sweet heat Dijon sauce and fresh parsley on Country White bread.

Grilled Cheese \$12

Country white bread with American & provolone cheese.



Salads

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

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

Fiesta Taco Salad \$19

Crisp chopped iceberg with cherry tomatoes, onion, black olives, fresh jalapeños with shredded cheddar jack cheese. Topped with a hearty scoop of taco meat and tortilla chips. Served with salsa ranch dressing.

The Harvest \$18

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

The Wedge \$17

Iceberg wedge, Danish bleu cheese, tomato, pickled red onion, house bacon & croutons with creamy blue cheese.

Athena Greek \$17

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

Classic Caesar \$17

Chopped romaine lettuce, aged parmesan & house croutons, tossed with our signature Caesar dressing.

Add anchovies [3]

House \$16

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



Entrees

All Entrees served with a side salad.

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

Delmonico \$43

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

NY Strip Steak \$39

16 oz Angus steak grilled to order and finished with Au Jus.

Served with 2 sides

French Duet \$36

3 shrimp, half haddock lightly egg battered & sautéed in a sherry lemon wine sauce with broccolini.

Served over spaghetti

Shrimp French \$34

5 jumbo shrimp lightly egg battered & sautéed in sherry, lemon wine sauce with broccolini.

Served over spaghetti

Asian Salmon \$34

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 \$33

Two 8oz pork chops, seasoned & grilled. Served with roasted corn & poblano peppers, topped with Fuji apple confit.

Fisherman's Platter \$33

(Friday & Saturday Only)

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

Chicken French \$28

Lightly egg battered chicken sautéed in a sherry, lemon wine sauce with broccolini.

Served over spaghetti



Chicken Parmesan \$28

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

Haddock French \$27

Lightly egg battered haddock, sautéed 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.

Pub Riggies \$26

Crispy prosciutto, artichoke hearts, peppadew peppers, fresh garlic & a spicy habanero vodka cream sauce, tossed with rigatoni pasta, Asiago & parmesan cheese.

Haddock Dinner \$23

Fresh beer battered, panko crusted or broiled (regular, lemon pepper or Cajun).

Served with 2 sides

Artichoke French \$16

Lightly egg battered artichokes sautéed in a sherry, lemon wine sauce. Finished with parsley and parmesan.

Add spaghetti [3]

ADD THE FOLLOWING TO ANY ENTREE

Grilled chicken [6], breaded chicken cutlet [8], shrimp skewer [9], 6 oz steak [10], salmon [14]

