

PUB MENU

Available 4:30 PM – 10:30 PM

APPETIZERS

10	Calamari	Fried calamari tossed in buffalo sauce or garlic parmesan scampi
10	Desmond Irish Chips	Kettle chips, Monterey Jack cheese, tomatoes, onions, jalapeños, black olives
9	Artichoke Dip	Served warm in a crusty boule with cubed baguette
9	Hummus Duet	Traditional and roasted pepper hummus, toasted pita
15	Fruit & Brie Platter	Puff pastry wrapped brie, served warm with sliced fruit and baguette
8	Blue Cheese Steak Crostini	Crostini spread with herb cream cheese, tender sirloin, blue cheese crumbles
14	New York Cheese Platter	Selection of three local cheeses, macerated berries, toasted crostini
12	Chicken Wings	Choice of Mild, Medium, Hot, BBQ, Lemon Pepper
11	Shrimp Cocktail	Four Jumbo, house-made cocktail sauce
10	Jumbo Pork Wings	Choice of Mild, Medium, Hot, BBQ, Lemon Pepper
7	Halfmoon Fried Mozzarella	Oven-roasted tomatoes, aged balsamic drizzle
11	Simpson's Flatbread Pizza	Prosciutto, baby spinach, caramelized onion, gorgonzola cheese, balsamic drizzle
11	Buffalo Chicken Flatbread Pizza	Zesty wing sauce, crumbled blue cheese, ranch dressing drizzle
11	Drunken Goat & Tomato Flatbread Pizza	Heirloom tomato, drunken goat cheese, basil chiffonade, sea salt

SALADS / ENTREES

6	New England Clam Chowder	Award-winning recipe, featuring North Atlantic clams
6	French Onion Gratiné	Mozzarella, aged Swiss and provolone
16	Drunken Goat Cheese Salad	Grilled chicken breast, pecans, strawberry halves, shredded Spanish-style red wine soaked goat cheese, mixed greens, cranberry vinaigrette
16	Salmon Fillet Salad	Atlantic salmon fillet, served warm on arugula with heirloom tomatoes, pecans, fried chickpeas, dill champagne vinaigrette

PUB FARE

12	Classic Burger	½ lb ground sirloin, lettuce, tomato, choice of cheese, brioche bun
13	Buffalo Sirloin Burger	½ lb ground sirloin, buffalo sauce, blue cheese crumbles, brioche bun
13	Argentine Burger	½ lb ground sirloin, provolone cheese, fried jalapenos, mixed greens, chimichurri sauce, brioche bun
13	Brie French Dip	Certified Angus sirloin, melted brie, side of au jus, French baguette
12	Turkey Avocado Panini	Smoked turkey, avocado, NY cheddar, basil mayo
29	Smothered Sirloin	Sautéed onions and mushrooms, white truffle potato wedges
19	Fettucine Carbonara	Housemade pasta tossed with smoked chicken, pancetta, sweet peas, and parmesan garlic cream, sundried tomato crostini
18	Tuscan Chicken	Artichokes, fire-roasted peppers, oven roasted tomatoes, spinach, fingerling potato mélange

Please let your server know of any food allergies when ordering and we will be happy to accommodate you.

An automatic 18% gratuity will be added to the total check for parties of 6 people or more.