

menu

STARTERS

BASKET OF HOMEMADE POTATO CHIPS | 7

ONION RINGS | 8

PINEHILLS NACHOS | 15

(PLAIN CHICKEN, BUFFALO CHICKEN, CHILI, SMOKED BRISKET ADD \$3)

CHICKEN TENDERS | 16

CHICKEN WINGS | 16

SOUPS

SOUP DU JOUR 6 CUP | 8 BOWL

TOMATO BISQUE 6 CUP | 8 BOWL

NEW ENGLAND CLAM CHOWDER 8 CUP | 10 BOWL

APPETIZERS

COCONUT SHRIMP | 17

FRIED COCONUT SHRIMP, SWEET THAI CHILI SAUCE

BUFFALO CHICKEN BREAD BOWL | 17

CREAMY BUFFALO CHICKEN DIP, BREAD BOWL, BLUE CHEESE CRUMBLES, BACON, CHIVES

SHORT RIB SLIDERS | 17

BRAISED BEEF SHORT RIB, WHITE CHEDDAR, APPLE JICAMA SLAW, PORTUGUESE MUFFINS

SALADS

Add Grilled Chicken Breast 9, Grilled Salmon 13, Grilled Shrimp 11, Char-Grilled Steak Tips 13, Pan Seared Sea Scallops **MKT**, Lobster Salad **MKT**.

GARDEN | 13

MESCLUN, ENGLISH CUCUMBER, CHERRY TOMATO, CARROT, RED ONION, CROUTONS

CAESAR | 14

CHOPPED ROMAINE HEARTS, CAESAR DRESSING, SHAVED PARMESAN, CROUTONS

WEDGE SALAD | 17

BABY ROMAINE, BLUE CHEESE, BACON, HEIRLOOM CHERRY TOMATO, RED ONION, BLUE CHEESE DRESSING, BALSAMIC SYRUP

QUINOA BOWL | 17

RED QUINOA, ARUGULA, ROASTED BRUSSEL SPROUTS, BUTTERNUT SQUASH, DRIED CRANBERRIES, CANDIED WALNUTS, BACON, HONEY APPLE VINAIGRETTE

SHORT RIB BURRITO BOWL | 25

BRAISED BEEF SHORT RIB, JASMINE RICE, SHREDDED LETTUCE, ROASTED CORN, QUESO, BLACK BEANS, QUESO FRESCO, SRIRACHA AIOLI, TORTILLA STRIPS

GRILLED SALMON | 31

GRILLED SEASONED FILLET OF SALMON, BED OF MIXED GREENS, SAUTÉED MUSHROOMS, CARAMELIZED ONIONS, CRAN RAISINS, CANDIED PECANS, GOAT CHEESE, LEMON POPPY SEED DRESSING

ENTREES

MACARONI AND CHEESE | 17

SHELL PASTA, VERMONT CHEDDAR BECHAMEL SAUCE, BAKED EN CASSEROLE WITH SEASONED CRUMBS

Add Lobster **\$MKT**, Shrimp \$10

Chicken \$7, Sausage \$6, House smoked brisket \$8

FISH AND CHIPS | 25

FRESH COD BATTERED AND FRIED GOLDEN BROWN, HOUSE FRIES, COLE SLAW

CHICKEN & SHRIMP | 28

SLICED GRILLED CHICKEN BREAST, SAUTÉED SHRIMP, RIGATONI PASTA, BABY SPINACH, PROSCIUTTO, ROASTED POBLANO CREAM SAUCE

EBG STEAK TIPS | 29

BOURBON MARINATED SIRLOIN TIPS, GREEN BEANS, CHOICE OF SIDE

COD | 30

BAKED ATLANTIC COD, SEASONED CRUMBS, RICE PILAF, GRILLED BROCCOLINI

SALMON | 35

PAN BLACKENED SALMON FILLET, WILD RICE, GRILLED ASPARAGUS, CIDER BUTTER SAUCE

SCALLOP GNOCCHI | 37

COFFEE RUBBED SEARED SEA SCALLOPS, PANCETTA, SWEET POTATO GNOCCHI, BABY SPINACH, MADEIRA CREAM

SHORT RIB | 37

COFFEE & RED WINE BRAISED BONELESS BEEF SHORT RIB, DEMI GLACE, WHIPPED TRUFFLE POTATO, SAUTÉED BABY SPINACH, FRIED ONION STRINGS

FILET MIGNON | 48

CHAR GRILLED 8OZ BEEF TENDERLOIN STEAK, BLUE CHEESE COMPOUND BUTTER, HAND CUT PARMESAN TRUFFLE FRIES, GRILLED BROCCOLINI

SIDES

RICE PILAF	5
WHIPPED POTATO	5
SAUTÉED SPINACH	7
PECORINO RISOTTO	7
BRUSSEL SPROUTS WITH BACON	7
GRILLED ASPARAGUS	8
BROCCOLINI	8

SANDWICHES

GRILLED CHEESE AND TOMATO BISQUE | 13

PROVOLONE, AMERICAN, CHEDDAR CHEESE, SOUR DOUGH, TOMATO BISQUE

TURKEY CLUB | 16

THINLY SLICED TURKEY, CRANBERRY MAYONNAISE, BACON, LETTUCE, TOMATO, TOASTED SOUR DOUGH

FISH SANDWICH | 16

PANKO ENCRUSTED FRIED COD, BULKIE ROLL, TARTAR SAUCE

SOUP & SANDWEDGE | 17

CHEF'S DAILY SANDWICH, CUP OF SOUP DU JOUR

TUSCAN CHICKEN | 17

FRIED CHICKEN CUTLET, FRESH MOZZARELLA, ARUGULA, TOMATO, PESTO MAYONNAISE, CIABATTA

TURKEY REUBEN | 18

SLICED TURKEY, COLE SLAW, SWISS CHEESE, RUSSIAN DRESSING, GRILLED MARBLE RYE

WAGYU BURGER | 21

CHAR-GRILLED HAND PACKED WAGYU GROUND BEEF, BOURSIN CHEESE, TOASTED BRIOCHE ROLL, CHOICE OF SIDE

GRILLED PIZZAS

BLANC | 16

PROSCIUTTO, BABY BELLA MUSHROOM, CARAMELIZED ONION, ARUGULA, PARMESAN TRUFFLE CREAM SAUCE

FORMAGGI | 15

RED SAUCE, MOZZARELLA, PROVOLONE, PARMESAN, FRESH BASIL

CALIENTE | 17

PEPPERONI, HOT HONEY, RED SAUCE, MOZZARELLA

THE NORTH END | 17

SLICED MEATBALL, BASIL PESTO, RED SAUCE, RICOTTA, MOZZARELLA

VEGGIE | 17

ROASTED PEPPERS, SPINACH, ARTICHOKE, CARAMELIZED ONION, GOAT CHEESE, MOZZARELLA, RED SAUCE

BUFFALO CHICKEN | 18

HOUSE MADE BUFFALO CHICKEN DIP BASE, BACON, CHIVES, TOMATOES, BLUE CHEESE CRUMBLES, MOZZARELLA

The above sandwiches are served with a choice of house fries, rice or cole slaw. Substitute Sweet Potato Fries, waffle fries or hand battered onion rings with any sandwich. Add \$2.00. All burgers can be substituted for a veggie burger.



GLUTEN FREE PASTA, PIZZA AND BREAD ARE AVAILABLE.

PLEASE NOTE: TABLES OF 8 OR MORE WILL RECEIVE ONE CHECK.

Please inform your server before you order if anyone in your party has a food allergy. Consuming raw or undercooked foods of animal origin such as meats, eggs or shellfish, may increase your risk of foodborne illness, especially if you have certain medical conditions. Peanut product may be used in some of our Daily Specials. Parties 8 or more 20% Gratuity is suggested.

EXECUTIVE CHEF **MATT MYETTE**

GENERAL MANAGER **JIM MARCH**

drink menu

WINES BY THE GLASS & BOTTLE

SPARKLING

PROSECCO, LA MARCA *(Italy)* | *(split)* 14 | 41

CHAMPAGNE, VEUVE CLICQUOT *(Reims, France)* | *(1/2 bottle)* 51 | 96

ROSE WINE

ANGELINE *(California)* | 11 | 40

FLEUR DE MER *(Provence, France)* | 14 | 49

WHITE WINES

listed from light to full bodied

MOSCATO, MIRASSOU *(California)* | 12 | 44

PINOT GRIGIO, ECCO DOMANI *(Italy)* | 12 | 44

PINOT GRIGIO, SANTA MARGHERITA *(Alto-Adige, Italy)* | 17 | 60

SAUVIGNON BLANC, HESS SHIRTTAIL RANCHES *(Napa Valley, California)* | 13 | 48

SAUVIGNON BLANC, WHITEHAVEN *(Marlborough, New Zealand)* | 15 | 53

RIESLING, ST. MICHELLE *(Washington)* | 12 | 44

CHARDONNAY, WILLIAM HILL *(Central Coast, California)* | 13 | 48

CHARDONNAY, BREAD AND BUTTER *(Napa Valley, California)* | 15 | 56

CHARDONNAY, LA CREMA *(Sonoma, California)* | 17 | 60

CHARDONNAY, PAHLMAYER "JAYSON" *(Napa Valley, California)* | 70

RED WINES

listed from light to full bodied

PINOT NOIR, MACMURRAY *(Central Coast, California)* | 14 | 52

PINOT NOIR, J. VINEYARDS *(Monterey/Sonoma/Santa Barbara, California)* | 15 | 53

PINOT NOIR, MEIOMI *(California)* | 16 | 57

MERLOT, ROBERT HALL *(Paso Robles, California)* | 13 | 48

MALBEC, GASCON *(Mendoza, Argentina)* | 12 | 44

BLEND, CONUNDRUM *(California)* | 13 | 48

BLEND, ORIN SWIFT WINE CELLARS "ABSTRACT" *(California)* | 80

SHIRAZ, GREG NORMAN *(Australia)* | 13 | 48

CHIANTI, DAVINCI "RESERVA" *(Tuscany, Italy)* | 16 | 57

CABERNET SAUVIGNON, FRANCISCAN *(Monterey, California)* | 15 | 55

CABERNET SAUVIGNON, BONANZA *(California)* | 15 | 55

CABERNET SAUVIGNON, FREI BROTHERS *(Russian River Valley, California)* | 16 | 56

CABERNET SAUVIGNON, HESS MAVERICK RANCHES *(Napa Valley, California)* | 20 | 72

CABERNET SAUVIGNON, FAUST *(Napa Valley, California)* | 21 | 75

SPECIALTY COCKTAILS

KELLI'S LEMONADE

STOLI STRAWBERRI, STOLI RAZBERRI, BLUEBERRY PUREE, LEMONADE
12

RAZBERRI LIME RICKY

STOLI RAZBERRI, RAZBERRY PUREE, FRESH LIME JUICE, SIERRA MIST
12

NANTUCKET MULE

NANTUCKET TRIPLE 8 CRANBERRY VODKA, GINGER BEER, LIME
12

CIDER SPRITZ

APEROL, APPLE CIDER, PROSECCO, SODA WATER
12

CRANBERRY GIN FIZZ

GRAY WHALE GIN, CRANBERRY JUICE, ORANGE JUICE, SODA
12

SEASONAL SANGRIA

HOUSE MADE SANGRIA, RED OR WHITE
13

PINEHILLS PAINKILLER

BACARDI WHITE RUM, CREAM OF COCONUT,
OJ, PINEAPPLE, DARK RUM FLOATER, NUTMEG
14

NICKLAUS OLD FASHIONED

REDEMPTION BOURBON, BROWN SUGAR,
BITTERS, ORANGE TWIST, LUXARDO CHERRY
15

CADILLAC MARGARITA

DON JULIO, TRIPLE SEC, RIPE SOUR, GRAND MARNIER FLOATER
16

MARTINIS

888 COSMOPOLITAN

NANTUCKET TRIPLE 8 BLUEBERRY VODKA, COINTREAU,
WHITE CRANBERRY JUICE
16

PERFECT PEAR

GREY GOOSE PEAR VODKA, STIRRING'S POMEGRANATE LIQUEUR,
FRESH LEMON JUICE
16

JONES MANHATTAN

BUFFALO TRACE BOURBON, BLACK WALNUT BITTERS, SWEET VERMOUTH
16

All prices are tax included.