

the
GRAND
SALOON



Soups

French Onion – Sautéed onions in rich beef au jus, topped with crispy garlic crostini and melted provolone cheese. 7

New England Clam Chowder – Creamy, hearty chowder with tender potatoes, carrots, celery, and chopped clams, served with crisp oyster crackers. 7

Appetizers

Garlic Shrimp – Shrimp sautéed in butter, paired with a zesty Portuguese pimento sauce. 16

Goat Cheese Fritters* – Walnut-crusting goat cheese complemented by a sweet blueberry sauce. 14

Sticky Chicken Wings – Braised to perfection, these chicken wings come coated in your choice of Buffalo, Thai Chili, Lemon Pepper, or Cajun seasoning. 14

Saloon Fries – Crispy, golden-brown fries, topped with smoky bacon, jalapeños, and smothered in rich provolone cheese sauce. 14

Short Rib Quesadilla – Braised short rib with caramelized onions and smoked provolone, folded in a golden, crispy tortilla. 16

Spinach Dip – Creamy spinach blended with a mix of cheeses, served warm with crispy bread and tortilla chips for dipping. 12

Whipped Ricotta Board

Velvety herb-infused ricotta, drizzled with golden honey, served with warm, crusty focaccia bread. 14

Bang Bang Shrimp – Tempura battered shrimp tossed in a sweet chili sauce. 16

Charcuterie Board* – A curated selection of three artisan cheeses and three premium meats, each carefully chosen to create a perfect harmony of flavors, accompanied by pickles, chutneys, olives, fresh fruit, and artisanal bread. 22

Nachos – Corn tortillas layered with melted cheese, jalapeños, and pico de gallo, with your choice of savory ground beef, grilled chicken, or tender BBQ short rib. 16 (Short rib +2)

Salads

ADD ON:
CHICKEN \$8, SHRIMP \$10, SALMON \$14, STEAK \$14

Beet and Goat Cheese* – Roasted beets with tangy goat cheese, sweet dried cranberries, crunchy walnuts, and red onion, served over romaine lettuce with a lemon vinaigrette. 16

House Salad – Fresh romaine lettuce with crisp cucumber, cherry tomatoes, red onion, shredded carrots, and crunchy croutons with a house vinaigrette. 12

Avocado Wedge – Crisp iceberg lettuce topped with ripe avocado, cherry tomatoes, creamy bleu cheese crumbles, and crispy bacon with a bleu cheese dressing. 14

Steak Salad – Grilled skirt steak, tender and flavorful, served atop fresh romaine lettuce with red onion, cucumber, cherry tomatoes, and sharp gorgonzola cheese with a house vinaigrette. 24

Quinoa Chickpea Salad – Nutty white quinoa mixed with baby arugula, tender chickpeas, fresh parsley, cilantro, scallions, and sweet dried cranberries with a champagne vinaigrette. 18

Sides

Side Salad – Crisp romaine lettuce, fresh cucumber, cherry tomatoes, and shredded carrots, tossed with your choice of dressing. 9

Fries – Golden crispy fries, perfectly seasoned. 6

Sweet Potato Fries – Crispy sweet potato fries, lightly salted, with a touch of sweetness. 7

Onion Rings – Thick-cut onion rings, battered & fried to a golden crisp. 7

Whipped Mashed Potatoes – Mashed potatoes whipped with roasted garlic and herbs. 7

Roasted Potatoes – Oven-roasted potatoes, crispy on the outside, tender on the inside, seasoned with fresh herbs. 7

Seasonal Vegetables – A fresh medley. 7

Sandwiches

ALL SERVED WITH FRIES

Saloon Burger – Juicy grass-fed beef, topped with a soft fried egg, crispy bacon, and melted American cheese, all brought together with a garlic aioli. 17

Jersey Cheese Steak – Thinly sliced sirloin steak, sautéed with peppers and onions, smothered in melted American cheese. 18

Blackened Salmon Burger – Atlantic salmon, blackened, with pickled bell peppers, onions, and a zesty horseradish aioli. 18

Veggie Burger – A flavorful blend of blanched quinoa and ground chickpeas, topped with fresh lettuce, ripe tomato, and a smoky chipotle aioli. 14

Grilled Chicken – Marinated grilled chicken breast, served with crisp lettuce and juicy tomato on a toasted bun. 16

Entrees

Our Signature Ribeye

A 16 oz Ribeye steak, char-grilled to your liking, topped with sautéed onion and mushroom served with roasted potatoes and seasonal vegetables. 44

Peppercorn Chicken – Roasted chicken breast, perfectly seasoned with crushed peppercorns, served with whipped mashed potatoes and seasonal vegetables. 28

Maple Glazed Chicken – Chicken breast, glazed with a sweet and tangy maple balsamic reduction, served with sautéed mushrooms, crispy bacon, whipped mashed potatoes, and seasonal vegetables. 32

Almond Crusted Pork Chop* – Boneless pork loin chop, crusted with finely ground almonds, and finished with a creamy apple cider sauce and caramelized apples. 34

Pastas

Vegetable Fettuccine Alfredo – Fettuccine pasta, coated in a rich, house-made Alfredo sauce, with sautéed shiitake mushrooms, green beans, peas, and chives. 22

Herbed Penne with Blackened Chicken – Al dente penne pasta, tossed in a herbed tomato cream sauce, topped with cajun-style blackened chicken. 24

Shrimp Linguine – Linguine tossed with succulent sautéed shrimp, fresh broccoli, and roasted garlic-infused olive oil. 28

Buttermilk Chicken

Free range chicken, breaded and topped with pickled cucumbers, onions, lettuce, tomato, and a smoky paprika sauce. 16

Short Rib Grilled Cheese – Rustic white bread, with melted provolone cheese, caramelized onions, and fresh arugula. 18

Ribeye Steak Sandwich – Grilled ribeye steak, served on toasted garlic bread with melted mozzarella cheese and sweet caramelized onions. 22

Avocado & Bacon Grilled Cheese – Rustic white bread filled with avocado, crispy bacon, and ripe tomato. 14

Marinated Skirt Steak – Char-grilled skirt steak, marinated to perfection, topped with chimichurri sauce, served with roasted potatoes and seasonal vegetables. 32

Sweet and Sour Salmon – Grilled wild-caught salmon, glazed with a honey-chili sauce, served with whipped mashed potatoes and seasonal vegetables. 32

Striploin Au Poivre – A 16 oz striploin, coated in a peppercorn crust and finished with a rich cream sauce, served with whipped mashed potatoes and seasonal vegetables. 38

Braised Short Ribs – Slow-braised short ribs, topped with a rich mushroom demi-glace, served alongside whipped mashed potatoes and fresh seasonal vegetables. 36

Shrimp Cassoulet – Shrimp sautéed in a delicate white wine and lemon sauce, with tomatoes, onions, scallions, spinach, mushrooms, and hearty white beans. 32

Steak House Pappardelle

Hand-cut pappardelle, sautéed with garlic, baby spinach, cherry tomatoes, and tangy bleu cheese crumbles, topped with tender braised short rib. 26