

CHAMPIONS DINNER

FOOD • DRINKS

STARTERS

FRIED MOZZARELLA WEDGES ^{NEW}
LIGHTLY FRIED, SERVED WITH MARINARA SAUCE 15

PHILLY CHEESESTEAK SPRING ROLLS ^{NEW}
HOUSE-MADE LIGHTLY FRIED WITH CARAMELIZED ONIONS, PEPPERS, CHEDDAR AND PEPPER JACK CHEESE, SERVED WITH SPICY KETCHUP AND PESTO AIOLI FOR DIPPING 18

ASIAN HOG WINGS ^{GF} ^{NEW}
THREE TENDER FALL OFF THE BONE BOAR SHANKS COOKED CRISPY, TOSSED IN AN ASIAN CHERRY REDUCED SET ON SEAWEED SALAD WITH A ZESTY BROWN MUSTARD SAUCE FOR DIPPING 20

EGGPLANT ROLLATINI ^{GF} ^{NEW}
FRESH GRILLED EGGPLANT (NOT BREADED) ROLLED & STUFFED WITH RICOTTA, HERB MASCARPONE CHEESE TOPPED WITH MARINARA, FRESH MOZZARELLA AND BAKED 18

CAJUN BREADED FRIED CALAMARI AND PEPPADEWS ^{NEW}
SERVED WITH MARINARA AND HOUSE-MADE BUTTERMILK RANCH DRESSING 17

SAUTÉED PEI MUSSELS
SAUTÉED WITH ROASTED GARLIC, SHALLOTS, FRESH BASIL IN A BUTTERY TOMATO SAUCE WITH CROSTINI BREAD 17

BONE IN BREADED CHICKEN WINGS
BREADED, LIGHTLY FRIED SERVED WITH BLEU CHEESE. CHOICE OF PLAIN, BBQ OR BUFFALO 18

BUTTERMILK BREADED CHICKEN STRIPS ^{NEW}
HOUSE-MADE TENDER BREADED CHICKEN STRIPS, FRIED AND SERVED WITH A CAJUN DIPPING SAUCE 17

TUNA & AVOCADO TOAST ^{NEW}
FOUR CROSTINI'S TOPPED WITH SEASONED SEARED RARE AHI TUNA, SLICED AVOCADO & FIRE ROASTED TOMATOES DRIZZLED WITH SIRACHA AIOLI 18

SALADS/SOUPS

CAESAR SALAD
ROMAINE LETTUCE HEARTS, SHAVED PARMESAN CHEESE AND GARLIC CROUTONS TOSSED IN A CREAMY CAESAR DRESSING
SIDE 7 DINNER 12

PV GARDEN SALAD ^{NEW}
MIXED GREENS, RED ONIONS, ENGLISH CUCUMBER, GRAPE TOMATOES AND CROUTONS DRIZZLED WITH HOUSE-MADE WHITE BALSAMIC DRESSING
SIDE 8 DINNER 14

SPRING SALAD ^{GF} ^{NEW}
ARUGULA, POACHED PEARS, CANDIED WALNUTS, APPLEWOOD SMOKED BACON, GORGONZOLA, RED ONION DRIZZLED WITH A WHITE VINAIGRETTE MADE FROM POACHING LIQUID 15

CHIMICHURRI MARINATED STEAK SALAD ^{GF} ^{NEW}
GRILLED CHIMICHURRI MARINATED STEAK SERVED OVER MIXED GREENS, GREEN BEANS, MARINATED ONIONS, GOAT CHEESE, ROASTED PEPPERS, DRIZZLED WITH ROASTED GARLIC BUTTERMILK RANCH DRESSING 27

BEEF STEAK TOMATO CAPRESE SALAD ^{GF} ^{NEW}
TOSSED ARUGULA WITH RED ONION, EXTRA VIRGIN OIL, SALT AND PEPPER TOPPED WITH SLICED TOMATO, FRESH MOZZARELLA, FRESH BASIL DRIZZLED WITH A BALSAMIC REDUCTION 15

SALAD ADDITIONS:
CHICKEN 9, SALMON 14,
JUMBO SHRIMP EACH 4,
CHIMICHURRI MARINATED STEAK 17,
TUNA SALAD 8,
CRANBERRY WALNUT CHICKEN SALAD 8

HOUSE MADE FRENCH ONION SOUP
BEEF STOCK AND ONIONS, TOPPED WITH CROUTON AND MELTED SWISS AND PROVOLONE CHEESE 9

NEW ENGLAND CLAM CHOWDER
TRADITIONAL NEW ENGLAND CLAM CHOWDER CUP 7 BOWL 9

SOUP DU JOUR
CUP 6 BOWL 9

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. CONSUMING RARE OR UNDERCOOKED MEAT, FISH, SHELLFISH & POULTRY MAY BE HARMFUL TO YOUR HEALTH AND INCREASE THE RISK OF FOODBORNE ILLNESS.
\$2 CHARGE FOR SPLIT PLATES.

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SANDWICHES

CHAMPIONS BURGER

8 OZ. FLATTOP SEARED GROUND CHUCK BURGER, LETTUCE, TOMATO, RED ONION, PICKLES, STEAK SAUCE AIOLI, CHOICE OF CHEESE AND SERVED ON A GRILLED BRIOCHE ROLL 18

CHEESE: AMERICAN, SWISS, CHEDDAR OR PROVOLONE

ADD SAUTÉED PEPPERS, MUSHROOMS OR ONIONS 1.5

ADD APPLEWOOD BACON OR AVOCADO 3

BUFFALO CHICKEN SANDWICH

BREADED FRIED CHICKEN THIGHS, TOSSED IN BUFFALO SAUCE, BLEU CHEESE DRESSING, SLICED TOMATO, LETTUCE ON A BRIOCHE ROLL 18

HAM & TURKEY CLUB SANDWICH ^{NEW}

DELI HAM, DELI TURKEY, APPLEWOOD SMOKED BACON, LETTUCE, SLICED TOMATO, RED ONION, SERVED ON THICKLY SLICED WHITE BREAD BRUSHED WITH MAYO 18

CRISPY CHICKEN CAESAR SALAD WRAP

BREADED FRIED CHICKEN TENDERS, ROMAINE LETTUCE, SHAVED PARMESAN, CROUTONS TOSSED IN CAESAR DRESSING IN A WRAP 18
CAESAR SALAD WRAP 15

CRANBERRY WALNUT CHICKEN SALAD WRAP

FRESH CHICKEN SALAD, CRANBERRIES, WALNUTS, LETTUCE, TOMATO, RED ONION & AMERICAN CHEESE IN A WHITE WRAP 18

TUNA SALAD WRAP

HOUSE-MADE TUNA SALAD, LETTUCE, TOMATO, RED ONION, AMERICAN CHEESE IN A WHITE WRAP 17

SANDWICHES HAVE CHOICE OF SIDE:

SEASONAL FRUIT, HOUSE-MADE CHIPS, FRENCH FRIES, COLE SLAW.

SWEET POTATO FRIES OR ONION RINGS ADD 3

EGGPLANT ROLLATINI DINNER ^{NEW}

4 FRESH GRILLED EGGPLANT, STUFFED WITH HERB RICOTTA, HERB MASCARPONE CHEESE, TOPPED WITH MARINARA SAUCE, FRESH MOZZARELLA CHEESE SERVED WITH A SIDE OF PAPPARDELLE PASTA TOSSED IN A PINK SAUCE. GF PASTA AVAILABLE 27

BEER BATTERED FISH AND CHIPS

BEER BATTERED ICELANDIC HADDOCK FRIED SERVED WITH FRENCH FRIES, COLE SLAW AND TARTAR SAUCE 27

ENTREES

FILET MIGNON ^{GF}

8 OZ. FILET TOPPED WITH HERBED ROASTED GARLIC COMPOUND BUTTER, RED WINE DEMI GLACE ON SIDE SERVED WITH RED BLISS MASHED POTATOES & SAUTÉED GREEN BEANS 45

STEAK & FRIES ^{GF}

14 OZ. GRILLED NY SIRLOIN TOPPED WITH PORTABELLA MUSHROOM & SHALLOT DEMI GLACE SET ATOP PARMESAN SEASONED FRENCH FRIES 38

MARINATED LOLLIPOP LAMB CHOPS ^{GF}

PAN-SEARED MARINATED LOLLIPOP LAMB CHOPS, SET ON CREAMY RISOTTO WITH ROASTED TOMATOES & ZUCCHINI DRIZZLED WITH HOUSE MADE MINT YOGURT SAUCE 36

SOUTHERN FRIED CHICKEN DINNER ^{NEW}

BONELESS CHICKEN THIGHS, BREADED, SEASONED, FRIED, DRIZZLED WITH CHICKEN GRAVY SERVED WITH RED BLISS MASHED POTATOES, SAUTÉED GREEN BEANS AND CORNBREAD 26

SEAFOOD ZUPPA ^{NEW}

SAUTÉED MUSSELS, SHRIMP, CALAMARI, SCALLOPS, LEEKS, ROASTED GARLIC, FRESH TOMATOES IN A CREAMY PESTO SAUCE OVER PAPPARDELLE PASTA. GF PASTA AVAILABLE 36

BLACKENED FAROE ISLAND SALMON ^{NEW} ^{GF}

PAN SEARED CAJUN SEASONED SALMON SERVED OVER CREAMY POLENTA TOPPED WITH WARM WHITE BEANS, BACON, RED ONION, ARUGULA SALAD TOSSED WITH HOUSE-MADE DIJON VINAIGRETTE 28

PESTO INFUSED SWORDFISH CUTLETS ^{NEW}

2- 5OZ PESTO INFUSED SWORDFISH CUTLETS GRILLED & SERVED OVER CREAMY STEWED TOMATO SAUCE, PANCETTA, LEEKS, BABY SPINACH, TOSSED WITH PAPPARDELLE PASTA. GF PASTA AVAILABLE 33

NEW ENGLAND BAKED HADDOCK

BUTTERY RITZ CRUMB TOPPING SERVED WITH HERB ROASTED FINGERLING POTATOES, SAUTÉED CARROTS & SHALLOTS 27

CHICKEN FRESCA ^{GF} ^{NEW}

PAN SEARED CHICKEN BREAST TOPPED WITH SAUTÉED ARTICHOKE HEARTS, FIRE ROASTED TOMATOES, ROASTED GARLIC, LEEKS, BABY SPINACH IN A LEMON WHITE WINE BUTTER SAUCE OVER RISOTTO 27

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