

CHAMPIONS DINNER

FOOD •

STARTERS

FRIED MOZZARELLA WEDGES

LIGHTLY FRIED, SERVED WITH MARINARA SAUCE 15

PITA, VEGETABLE & HUMMUS PLATE ^{NEW}

SLICED CARROT, CELERY, BROCCOLI, PEPPERS, PITA BREAD & HUMMUS FOR DIPPING 18

SWORDFISH TACOS ^{NEW}

TWO FLOUR TORTILLAS WITH GRILLED SWORDFISH, PICO DE GALLO, LETTUCE AND PESTO AIOLI 18

MUSSELS BLANCO ^{GF} ^{NEW}

SAUTÉED WITH LEEKS, GARLIC, TOMATOES, IN A WHITE WINE DIJON BROTH WITH CROSTINI BREAD 18

AHI TUNA ^{GF} ^{NEW}

AHI TUNA SEARED RARE, SLICED, SERVED WITH PEA SHOOTS, SWEET PEPPER DROPS, TOASTED SESAME SEEDS, TOPPED WITH CUCUMBER WASABI 20

FRIED CALAMARI ^{NEW}

LIGHTLY FRIED CALAMARI SERVED WITH GARLIC BUTTER, ARUGULA AND ROASTED SWEET PEPPERS 18

PHILLY CHEESESTEAK SPRING ROLLS

HOUSE-MADE LIGHTLY FRIED WITH CARAMELIZED ONIONS, PEPPERS, CHEDDAR AND PEPPER JACK CHEESE, SERVED WITH SPICY KETCHUP FOR DIPPING 18

LOLLIPOP LAMB CHOP APPETIZER ^{GF} ^{NEW}

FOUR GRILLED SINGLE BONE LOLLIPOP LAMB CHOPS SERVED OVER ORZO SALAD WITH MINT VINAIGRETTE 24

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

PIZZA OF THE DAY

DAILY CHEF'S CHOICE OF TOPPINGS 16

GLUTEN FREE CAULIFLOWER CRUST AVAILABLE FOR ADDITIONAL 4

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 15

WATERMELON FETA SALAD ^{GF} ^{NEW}

ARUGULA, WATERMELON, RED ONION, FETA CHEESE DRIZZLED WITH GREEK DRESSING 14

PROSCIUTTO CAPRESE SALAD ^{GF} ^{NEW}

SLICED TOMATO, FRESH MOZZARELLA, FRESH BASIL AND PROSCIUTTO DRIZZLED WITH EVOO AND A BALSAMIC REDUCTION 14

STEAK COBB SALAD ^{GF} ^{NEW}

8OZ GRILLED SIRLOIN SERVED OVER CHOPPED ROMANE, TOMATOES, ONIONS, AVOCADO, HARD BOILED EGG DRIZZLED WITH RANCH DRESSING 33

SALAD ADDITIONS:

CHICKEN 9, SALMON 15,

JUMBO SHRIMP EACH 4,

8OZ SIRLOIN STEAK 19

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, 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

FRIED CHICKEN SANDWICH ^{NEW}

BREADED FRIED CHICKEN THIGHS, LETTUCE, FRIED PICKLES AND BACON SRIRACHA ON A GRILLED BRIOCHE ROLL 18

CHICKEN PARM SANDWICH ^{NEW}

FRIED BREADED CHICKEN BREAST, MARINARA SAUCE, FRESH BASIL, MOZZARELLA CHEESE ON CIABATTA BREAD 19

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

BEER BATTERED FISH SANDWICH

BATTERED FRIED ICELANDIC HADDOCK FILET, TARTAR SAUCE, RED ONION, TOMATO, ON RUSTIC BREAD 20

EGGPLANT SANDWICH ^{NEW}

FRIED EGGPLANT, ROASTED RED PEPPERS, ARUGULA AND PESTO ON CIABATTA 18

SANDWICHES HAVE CHOICE OF SIDE:

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

SWEET POTATO FRIES OR ONION RINGS ADD 3

ENTREE

BEER BATTERED FISH AND CHIPS DINNER

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, SERVED WITH RED BLISS MASHED POTATOES, SAUTÉED GREEN BEANS AND RED WINE DEMI GLACE ON THE SIDE 45

STEAK & FRIES ^{GF} ^{NEW}

8OZ FLAT IRON STEAK TOPPED WITH HORSERADISH CREMA SERVED WITH FRENCH FRIES 37

STEAK TIPS & RAVIOLI ^{NEW}

FOUR 3OZ STEAK TIPS TOPPED WITH RED WINE DEMI GLACE SERVED OVER SPINACH & MUSHROOM RAVIOLI IN A LIGHT TOMATO BROTH 38

LOLLIPOP LAMB CHOPS DINNER ^{GF} ^{NEW}

3 DOUBLE BONE PAN-SEARED MARINATED LOLLIPOP LAMB CHOPS TOPPED WITH CHIMICHURRI SAUCE SERVED WITH MASHED POTATOES AND WILTED SPINACH 36

SCALLOP RISOTTO ^{NEW} ^{GF}

PAN SEARED SCALLOPS SERVED OVER SAFFRON RISOTTO WITH PEA SHOOTS AND PEPPER DROPS 36

SWEET CHILI SALMON ^{NEW} ^{GF}

PAN SEARED SALMON TOPPED WITH SWEET CHILI SAUCE, SERVED WITH MASHED POTATOES AND ASPARAGUS 29

GRILLED SWORDFISH ^{NEW} ^{GF}

GRILLED SWORDFISH SERVED OVER PESTO RISOTTO WITH ROASTED TOMATOES 34

NEW ENGLAND BAKED HADDOCK

BUTTERY RITZ CRUMB TOPPING SERVED WITH HERB ROASTED FINGERLING POTATOES, SAUTÉED CARROTS & SHALLOTS 28

ZESTY ORANGE CHICKEN ^{NEW}

TWO FRIED CHICKEN THIGHS TOSSED IN ZESTY ORANGE SAUCE SERVED WITH BROCCOLI FRIED RICE 28

CHICKEN PARMESAN ^{NEW}

BREADED CHICKEN BREAST TOPPED WITH MARINARA & MOZZARELLA CHEESE SERVED OVER PENNE 28

CHICKEN MILANESE ^{NEW}

PANKO CRUSTED CHICKEN BREAST SERVED WITH PAPPARDELLE AGLIO E OLIO, TOPPED WITH AN ARUGULA TOMATO ZESTY LEMON SALAD 29

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