CHAMPIONS DINNER FALL

FOOD •

CHAMPIONS CHARCUTERIE
CHEFS CHOICE 3 ITALIAN MEATS & CHEESES, FIG
SPREAD, WHOLE GRAIN MUSTARD & GRILLED
CROSTINI 18

FRIED MOZZARELLA WEDGES
LIGHTLY FRIED, SERVED WITH MARINARA SAUCE 15

STEAK & CHEESE EGG ROLLS HOUSE-MADE LIGHTLY FRIED WITH SHAVED STEAK, PEPPERS, ONIONS, AND PEPPER JACK CHEESE, SERVED WITH SPICY KETCHUP FOR DIPPING 18

LOLLIPOP LAMB CHOP APPETIZER FOUR GRILLED SINGLE BONE LOLLIPOP LAMB CHOPS SERVED OVER ARUGULA WITH WITH ROASTED TOMATOES DRIZZLED WITH MINT VINAIGRETTE 24

PAN SEARED CRAB CAKES AND HOUSE-MADE CRAB CAKES PAN SEARED SERVED ON BED OF GREENS WITH A SIDE RED PEPPER AIOLI 18

SWEET CHILI FRIED CALAMARI & LIGHTLY FRIED CALAMARI WITH SWEET CHILI SAUCE SERVED WITH ARUGULA AND TOMATOES 18

MUSSELS ROSSO & SAUTÉED WITH LEEKS, GARLIC, TOMATOES, IN A LIGHT SPICY TOMATO BROTH WITH GRILLED CROSTINI 18

GRILLED CHICKEN TACOS
TWO FLOUR TORTILLAS WITH GRILLED CHICKEN, AVOCADO, RED ONION, GREENS AND SRIRACHA AIOLI 16

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

BUTTERMILK BREADED CHICKEN STRIPS ADDRESS: HOUSE-MADE TENDER BREADED CHICKEN STRIPS, FRIED AND SERVED WITH A CAJUN DIPPING SAUCE 17

S/SOUF

CAESAR SALAD

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

PV GARDEN SALAD

MIXED GREENS, RED ONIONS, ENGLISH CUCUMBER, CHERRY TOMATOES AND CROUTONS DRIZZLED WITH HOUSE-MADE WHITE BALSAMIC DRESSING SIDE 8 DINNER 15

ROMAINE WEDGE SALAD
ROMAINE LETTUCE WITH BACON, BLUE CHEESE CRUMBLES, ROASTED TOMATO & CANDIES WALNUTS DRIZZLED WITH BLUE CHEESE DRESSING 14

GRILLED STEAK SALAD
80Z GRILLED SIRLOIN SERVED OVER ARUGULA,
ROASTED BUTTERNUT SQUASH, RED ONION,
AVOCADO, GOAT CHEESE DRIZZLED WITH LEMON
VINAIGRETTE 33

SALAD ADDITIONS:

CHICKEN 9, SALMON 15,

JUMBO SHRIMP EACH 4,

80Z 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

CHAMPIONS DINNER FALL

FOOD •

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 & BURRATA SANDWICH & BREADED FRIED CHICKEN BREAST, LETTUCE, TOMATO AND BACON SRIRACHA ON A GRILLED BRIOCHE ROLL 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

CORNED BEEF SANDWICH
CORNED BEEF, COLE SLAW, CHEDDAR CHEESE & SPICY MUSTARD ON RYE BREAD 19

THANKSGIVING SANDWICH
CARVED ROASTED TURKEY BREAST, BREAD STUFFING AND CRANBERRY AIOLI ON CHOICE OF BREAD 20

HAM CLUB SANDWICH & DELI HAM, BACON, LETTUCE, TOMATO, RED ONION WITH CAJUN AIOLI PM WHITE BREAD 18

SANDWICHES HAVE CHOICE OF SIDE: SEASONAL FRUIT, HOUSE-MADE CHIPS, FRENCH FRIES, COLE SLAW. SWEET POTATO FRIES OR ONION RINGS ADD 3

ENTREE

BUTTERNUT SQUASH RAVIOLI & BUTTERNUT SQUASH RAVIOLI TOPPED WITH SHRIMP, SPINACH, TOMATOES, ROASTED BUTTERNUT SQUASH IN A CREAMY GARLIC SAUCE TOPPED WITH GOAT CHEESE AND CANDIED WALNUTS 32

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FILET MIGNON ®

8 OZ. FILET TOPPED WITH HERBED ROASTED GARLIC COMPOUND BUTTER, SERVED WITH MASHED POTATOES, ROASTED BUTTERNUT SQUASH AND RED WINE DEMI GLACE ON THE SIDE 45

CAB STRIP STEAK (1) (2) 1402 CAB STRIP STEAK SERVED WITH ROASTED TRUFFLED PARMESAN POTATOES AND SAUTÉED ASPARAGUS 42

BRAISED SHORT RIB & 60
BRAISED SHORT RIB TOPPED WITH RED WINE DEMI
GLACE SERVED OVER PARMESAN RISOTTO WITH
SPINACH 35

ROASTED LAMB SHANK
ROASTED LAMB SHANK SERVED WITH MASHED POTATOES AND AROMATIC VEGETABLES 30

HONEY GINGER SALMON &
PAN SEARED SALMON TOPPED WITH HONEY GINGER,
SERVED WITH BACON PARMESAN RISOTTO AND
ASPARAGUS 29

SWORDFISH FRANCAISE SWORDFISH IN A LIGHT EGG BATTER TOPPED WITH A LEMON CAPER BUTTER SAUCE SERVED WITH PARMESAN RISOTTO AND SAUTÉED SPINACH 34

CRUMBLED BAKED HADDOCK

HADDOCK TOPPED WITH A MIX OF CRUMBLED POTATO CHIPS, BACON, ONION & GARLIC SERVED WITH MASHED POTATOES AND SAUTÉED CARROTS 29

ROASTED TURKEY DINNER
CARVED ROASTED TURKEY BREAST SERVED WITH BREAD STUFFING TOPPED WITH TURKEY GRAVY SERVED WITH ROASTED POTATOES, SAUTÉED CARROTS & CRANBERRY SAUCE 28

CHICKEN MARSALA & LIGHTLY BREADED PAN-SEARED CHICKEN BREAST & MUSHROOMS IN A MARSALA SAUCE SERVED OVER PAPPARDELLE PASTA 28

CHICKEN PARMESAN
BREADED CHICKEN BREAST TOPPED WITH
MARINARA, BASIL & MOZZARELLA CHEESE SERVED
WITH PAPPARDELLE PASTA IN HOUSE MADE RED
SAUCE 28