



# emerald rose

## DINNER MENU

### APPETIZERS

#### Brown Ale Chili

Slowly Cooked Ground Beef, Diced Tomato, Kidney Beans, Green Pepper, Onion & Smuttynose Brown Ale. Topped with Cheddar Cheese and Tri Colored Tortilla Chips. 4.95

#### Soup of The Day

Your server will offer you the Daily Selection. 3.95

#### New England Clam Chowder

Diced Sea Clams in a Thick, Creamy Sauce with Sweet Onions, Celery and Diced Potato. 4.95

#### Crock of French Onion Soup

Caramelized Sweet Onions in a Beef and Herb Stock topped with a Ciabatta Bread Crostini and Swiss Cheese. 5.95

#### Sea Scallops

Local Sea Scallops Pan Seared, with Walnut and Sage Risotto and Maple Bourbon Glaze. 13.95

#### Pretzel Bites

Soft Bavarian Style Pretzels served with a Pub Dip made from Whole Grain Mustard, Cheddar Cheese and Hardwood Smoked Bacon. 6.95

#### Irish Egg Roll

Crispy Egg Rolls Stuffed with Corned Beef, Sauerkraut and Swiss Cheese Served with Russian Dressing. 9.95

#### Pub Chips

Hand Cut Potato Chips served with French Onion Dip. 6.95

#### Fried Calamari

Lightly breaded Calamari Rings and Cherry Pepper Rings tossed in a Garlic Glaze. Served with Marinara Sauce. 9.95

#### Oysters on the Half Shell

Six Fresh, Local and Sustainable Oysters served with Cocktail Sauce and Fresh Horseradish. 9.95

#### Nachos

Tri-Colored Corn Tortilla Chips smothered with melted Cheddar Cheese. Topped with Fresh Jalapeños, Chopped Scallions, Salsa, Sour Cream and Guacamole. 10.95

#### Shrimp Cocktail

Four Jumbo Poached Shrimp served with a Spicy Cocktail Sauce. 9.95

#### Spinach and Artichoke Dip

Sautéed Baby Spinach and Artichoke Hearts cooked in Creamy Ricotta, Cheddar and Parmesan Cheese Mixture. Served with Corn Tortilla Chips and Fried Pita Bread. 8.95

#### Beer Batter Onion Rings

Sweet Onion lightly Coated with our Sam Adams Beer Batter and served with Spicy Chipotle Aioli. 6.95

#### Chicken Tenders or Wings

Oatmeal Breaded Chicken Tenders or Marinated Wings served with Carrots, Celery and a choice of sauce to dip: Sweet Chili, Guinness BBQ or Honey Dijon. Also available Buffalo Style with Blue Cheese Dressing. 8.95

#### Guinness Mussels

Fresh Mussels cooked In a Guinness Cream Sauce with Hardwood Smoked Bacon & Fresh Parsley. Served with Garlic Bread. 9.95

#### Buffalo Chicken Mac & Cheese Croquettes

Lightly Breaded Buffalo Chicken and Macaroni & Cheese Balls Served with Blue Cheese Dressing. 8.95

Open daily for lunch and dinner from 11:30 AM until 9 PM Sunday through Wednesday and 11:30 AM to 10 PM Thursday through Saturday.

Late night menu served from 9 PM to 11 PM Sunday through Wednesday and 10 PM to midnight Thursday through Saturday.

Executive Chef - James DeCota

Bread Basket Served on Request

### FLATBREADS 7.95

#### BBQ Pork

Slow Cooked Pulled Pork, Guinness BBQ Sauce, Red Onion and Cheddar Cheese.

#### Cheeseburger

Black Angus Ground Beef, Cheddar Cheese, Lettuce, Tomato and Red Onion.

#### Buffalo Chicken

Oatmeal Breaded Chicken tossed in Buffalo Sauce with Blue Cheese Dressing and Cheddar Cheese.

### CREATE YOUR OWN SALAD ENTRÉE

Choose One of our Four Base Salads and add One of Our Six Salad Toppings

#### House Salad

Spring Greens topped with Shredded Carrots, Sliced Red Onion, Cherry Tomato and Sliced Cucumber. 6.95

#### Emerald Rose Salad

Spring Greens tossed in Balsamic Dressing. Topped with Vine Ripened Tomato, Sliced Red Onion, Hass Avocado and Fresh Mozzarella. 8.95


#### Caesar Salad

Romaine Lettuce tossed in Caesar Dressing. Topped with Fresh Shredded Parmesan Cheese and Croutons. 7.95

#### Cobb Salad

Spring Greens topped with Vine Ripened Tomato, Hardwood Smoked Bacon, Crumbled Blue Cheese, Sliced Hard Cooked Egg and Hass Avocado. 9.95

### SALAD TOPPINGS

 All salad toppings can be prepared gluten free with the exception of BBQ marinated steak tips.

Grilled Chicken Breast 4.95

Cocktail Shrimp 3.25 each

Oven Roasted Turkey 4.95

Grilled Fresh Atlantic Salmon 7.95

BBQ Marinated Steak Tips 8.95

Pan Seared Scallops 8.95

#### Salad Dressings Available

Balsamic Vinaigrette, Blue Cheese, Ranch, Caesar, Honey Dijon, Russian, White Zinfandel

 Menu Item Is Made or Can Be Made Gluten Free

Before placing your order, please inform your server if a person in your party has a food allergy.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

## SANDWICHES

All Sandwiches are served with *Hand Cut Fries* unless otherwise noted.

**Substitute Sweet Potato Fries 1.50**

**Substitute Beer Battered Onion Rings 2.25**

### Grilled Reuben Sandwich

Sliced Corned Beef, Sauerkraut, Russian Dressing and Swiss on Grilled Rye Bread. 11.95

### Haddock Sandwich

Fresh Atlantic Haddock coated in Sam Adams Beer Batter with Spring Greens and Jalapeño Aioli. Served on a Grilled Brioche Roll. 11.95

### Supreme Grilled Cheese

American, Swiss and Cheddar Cheese on Grilled Ciabatta Bread with Hardwood Smoked Bacon and Vine Ripened Tomato. 8.95

### Lobster Roll

Maine Lobster Meat mixed with Mayonnaise on a Grilled Hot Dog Bun with Mixed Field Greens. 19.95

### Black and Blue Burger

1/2 Pound Hand Formed Certified Black Angus Beef Patty dusted with Cajun Seasoning with Blue Cheese Crumbles and Hardwood Smoked Bacon. Served with Green Leaf Lettuce, Vine Ripened Tomato, Sliced Red Onion atop a Grilled Brioche Roll. 11.95

### Open Faced Turkey Sandwich

Oven Roasted Turkey Breast and Stuffing on Grilled Ciabatta Bread, topped with Turkey Gravy. Served with Mashed Potatoes. 10.95

### Pilgrim Club Sandwich

Oven Roasted Turkey, Herb Stuffing, Stacked on Your Choice of toasted White, Wheat or Rye Bread, with Green Leaf Lettuce, Vine Ripened Tomato, Bacon and Cranberry Mayonnaise. 11.95

### Chipotle Chicken Sandwich

Grilled Herb Marinated Chicken Breast topped with Cheddar Cheese, Green Leaf Lettuce, Vine Ripened Tomato, Sliced Red Onion and Chipotle Aioli on a Grilled Brioche Roll. 9.95

### Classic Cheeseburger

1/2 Pound Hand Formed Certified Black Angus Beef Patty with Green Leaf Lettuce, Vine Ripened Tomato, Sliced Red Onion on a Grilled Brioche Roll and your choice of American, Swiss, Cheddar or Blue Cheese. 10.95

**Additional Toppings available:** Sautéed Onion, Sautéed Mushrooms, Bacon \$.75 each.

## SIDES

Mashed Potato 2.95

Macaroni and Cheese 2.95

Wild Rice Pilaf 2.95

Butternut Squash 2.95

Seasonal Vegetable 2.95

Walnut and Sage Risotto 3.95

Grilled Asparagus 4.95

## CHILDREN'S MENU 7.95

**Hot Dog with Fries**

**Mac & Cheese**

**Chicken Tenders with Fries**

**Grilled Cheese Sandwich with Fries**

**Penne with Marinara or Butter**

## ENTREES

### Bangers and Mashed

Irish Sage Pork Sausage made in house, Served with Mashed Potato, Caramelized Onions and Bourbon Beef Gravy. 14.95

### Shepherd's Pie

Ground Angus Beef, Corn, Peas and Diced Carrots blended together in a Beef Gravy, Topped with Golden Brown Mashed Potato. 14.95

### Chicken Risotto

Herb Marinated pan roasted Chicken Breast with Mushroom Risotto. 15.95

### Meat Loaf

All Ground Angus Beef wrapped with Bacon. Served with Mashed Potatoes or Seasonal Vegetables and Bourbon Beef Gravy. 15.95

### Spinach and Artichoke Chicken

Herb Marinated pan Roasted Chicken Breast Smothered in a Spinach and Artichoke Sauce Served over Penne Pasta tossed in a Garlic Butter and White Wine Sauce. 15.95

### Roast Turkey Dinner

Oven Roasted Turkey Breast served with Stuffing, Mashed Potatoes, Seasonal Vegetables and Turkey Gravy. 15.95

### Chicken Pot Pie

Diced Chicken Breast, Corn, Peas and Carrots blended with a thick Chicken Sauce, Served over Mashed Potatoes and topped with a Crispy Puff Pastry topping. 13.95

### Fish and Chips

Fresh Atlantic Haddock coated in Sam Adams Beer Batter. Served with Hand Cut Fries and Cole Slaw. 17.95

### Pan Seared Salmon

Pan Seared Fresh Atlantic Salmon served with Lobster Risotto and Grilled Asparagus with a Maple Bourbon Mustard Glaze. 23.95

### Roasted Half Chicken

Oven Roasted Bone In Half Chicken Rubbed with Rosemary Thyme and Garlic Served with Mashed Potato or Seasonal Vegetables. 15.95

### Fresh Spinach and Tomato Mac & Cheese

Sauteed Baby Spinach and Fresh Tomato with a Creamy Three Cheese Cavatappi Macaroni and Cheese. 14.95  
**Add Hardwood Smoked Bacon 1.95**

### Baked New England Haddock

Fresh Atlantic Haddock topped with Ritz Cracker Crumbs, White Wine and Butter. Served with Wild Rice Pilaf or Seasonal Vegetables. 17.95

### Baked Scallops

Local Sea Scallops baked with Ritz Cracker Crumbs. Served with Wild Rice Pilaf or Seasonal Vegetables. 26.95

### Steak Tips

Grilled Guinness BBQ Marinated Steak Tips served with Mashed Potato or Seasonal Vegetables. 18.95

### Grilled Chicken Gumbo

Herb Marinated Grilled Chicken Breast served over Wild Rice Pilaf with a Traditional Okra and Tomato Gumbo Style Sauce. 15.95

### New York Sirloin Steak

12 oz. New York Angus Strip Steak, topped with Roasted Garlic Thyme Butter, served with Mashed Potato or Seasonal Vegetables. 23.95

### Italian Sausage Crema Rosa

House Made Italian Sausage Tossed in a Creamy Tomato Sauce with Fresh Basil and Penne Pasta. 17.95

**SIDE HOUSE SALAD 3.95 **

**SIDE CAESAR SALAD 4.95 **

 **Menu item is or can be made gluten free.**

\*Items are fried in the same oil as products that contain gluten. The Emerald Rose is not a gluten free certified restaurant. We follow strict and rigid procedures when preparing food in order to accommodate allergies; however, please be advised that products containing gluten are used in this establishment.