



DINNER MENU

APPETIZERS

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

Brown Ale Chili

Finished with Cheddar Cheese. 4.95

Irish Tater Tots

Beer Cheese, Bacon Bits and Scallions. 9.95

Sea Scallops

Local Sea Scallops Pan Seared and served with Pineapple Lime Salsa and Citrus Vinaigrette. 13.95

Pub Chips

Our House Made Russet Potato Chips served with Onion Dip. 5.95

Pretzel Bites

Soft Bavarian Style Pretzels served with Irish Beer Cheese. 7.95

Irish Egg Roll

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

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. 13.50

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

Chicken Tenders or Wings

Breaded Chicken Tenders or Wings served with your choice of Dipping Sauce: Sweet Chili, Guinness BBQ or Honey-Dijon. Also available tossed Buffalo Style with Carrots, Celery and Blue Cheese Dressing. 8.95

Guinness Mussels

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

Serving 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: Casey Wilkins

Bread Basket Served on Request

FLATBREADS 9.95

Fig and Blue Cheese

Fontina and Blue Cheese, Black Mission Figs, Arugula and Balsamic Glaze.

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

Chose any of our Five Base Salads and add one of our Six Salad Toppings.

House Salad

Arcadia Mix Greens topped with Shredded Carrots, Sliced Red Onion, Cherry Tomato and Sliced Cucumber. 7.95

Watermelon and Feta Salad

Baby Spinach, Watermelon, Feta Cheese, toasted Almonds and sliced Red Onions, tossed in a Citrus Vinaigrette. 9.95

Emerald Rose Salad

Arcadia Mix Greens tossed in Balsamic Dressing. Topped with Vine Ripened Tomato, Sliced Red Onion, Hass Avocado and Fresh Mozzarella. 9.95


Caesar Salad

Romaine Lettuce tossed in Caesar Dressing. Topped with fresh shredded Parmesan Cheese and Croutons. 8.95

Cobb Salad

Arcadia Mix 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)

Grilled Fresh Atlantic Salmon 8.95

BBQ Marinated Steak Tips 8.95

Pan Seared Scallops 8.95

Roasted Chicken Salad \$4.95

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

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 Arcadia Mix Greens and Jalapeño Aioli. Served on a Grilled Brioche Roll. 12.95

Supreme Grilled Cheese

American, Swiss and Cheddar Cheese on Grilled Ciabatta Bread with Hardwood Smoked Bacon and Vine Ripened Tomato. 10.95

Lobster Roll

Maine Lobster Meat mixed with Mayonnaise on a Grilled Hot Dog Bun with Mixed Field Greens. 17.95

Black and Blue Burger

1/2 Pound Hand Formed 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. 12.95

Chicken Salad Sandwich

Roasted Chicken Salad served with Lettuce and Tomato on a Grilled Brioche Roll. 10.95

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. 10.95

Classic Cheeseburger

1/2 Pound Hand Formed 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.

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. 12.95

SIDES

Mashed Potato 3.50

Macaroni and Cheese 3.50

Wild Rice Pilaf 3.50

Fresh Seasonal Vegetable 3.50

Grilled Asparagus 4.95

Cole Slaw 3.50

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 Mash

Irish Sage Pork Sausage made in house, Served with Mashed Potato, Caramelized Onions and Bourbon Beef Gravy. 15.95

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

Grilled Chicken with Orzo Pasta

Herb Marinated and Grilled chicken Breast served over Orzo Pasta Salad made with fresh Asparagus and Grape Tomatoes. 16.95

Meat Loaf

All Ground Angus Beef wrapped with Bacon. Served with Mashed Potatoes, Fresh Seasonal Vegetable and Bourbon Beef Gravy. 16.95

Spinach and Artichoke Chicken

Two 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. 16.95

Roast Turkey Dinner

Oven Roasted Turkey Breast Served with Stuffing, Mashed Potatoes, Fresh Seasonal Vegetable and Turkey Gravy. 16.95

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. 24.95

Roasted Half Chicken

Oven Roasted Bone In Half Chicken, rubbed with Rosemary, Thyme and Garlic, served with Mashed Potato and Fresh Seasonal Vegetable. 16.95

Fresh Spinach and Tomato Mac & Cheese

Sautéed 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 and Fresh Seasonal Vegetable. 18.95

Baked Scallops

Local Sea Scallops baked with Ritz Cracker Crumbs. Served with Wild Rice Pilaf and Fresh Seasonal Vegetable. 26.95

Steak Tips

Grilled Guinness BBQ Marinated Steak Tips served with Mashed Potato and Fresh Seasonal Vegetable. 20.95

Cider Brined Pork

Center Cut Pork Chop, Bourbon Maple Glaze, served with Mashed Potato and fresh Seasonal Vegetable. 17.95

New York Sirloin Steak

12 oz. New York Angus Strip Steak, topped with Roasted Garlic Thyme Butter, served with Mashed Potato and Fresh Seasonal Vegetable. 25.95

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.