



emerald rose

LUNCH 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 and 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 Focaccia Bread Crostini and Swiss Cheese. 5.95

Brown Ale Chili

Finished with Cheddar Cheese. 4.95

Asparagus Bundle

Fresh Asparagus wrapped in Prosciutto with an herb spread, Olive Oil and Balsamic reduction. 7.95

Seared Sea Scallops

With smoked Bacon infused Cauliflower Puree, Finished with a Bacon Vinaigrette and garnished with Carrot Frites. 14.95

Pub Charcuterie Board

Traditional Irish Assortment of; House made Grilled Banger, Irish Egg Rolls, Pretzel Bites and warm homemade Pub Dip. 13.95

Pub Chips

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

Pretzel Bites

Soft Bavarian Style Pretzels served with warm homemade Pub Dip. 7.95

Irish Egg Rolls

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, Teriyaki Sesame or Honey Garlic Parmesan. 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 & Fresh Parsley. 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: Natalie Hayes

Bread Basket Served on Request

FLATBREADS

Margherita

Fresh Basil, Heirloom Tomatoes, EVOO, fresh Mozzarella, Italian Spices and Balsamic Reduction. \$9.95

Add Grilled Chicken \$4.95

Sausage, Pepper and Onion

House made Italian Sausage, roasted Red Peppers, Caramelized Onions, Ricotta Cheese and Nut-Free Pesto. \$10.95

Buffalo Chicken

Breaded Chicken tossed in Buffalo Sauce with Blue Cheese Dressing and Cheddar Cheese. \$10.95

CREATE YOUR OWN SALAD ENTRÉE

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

House Salad

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

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

Ultimate Wedge

Crisp Iceberg Lettuce, crumbled Blue Cheese, chopped Egg, Bacon Bits, Tomato wedges, Bermuda Onion and Blue Cheese Dressing. 9.95

Beet and Fried Goat Cheese

Baby spinach tossed in a Bacon Vinaigrette, topped with fried Goat Cheese, Beets, Candied Walnuts, and diced Honey Sweet Potatoes. 10.95

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

SIDE HOUSE SALAD With Entrée 3.95 

SIDE CAESAR SALAD With Entrée 4.95 

Salad Dressings Available

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

 Menu Item Is 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 and Burgers are served with *Hand Cut Fries* unless otherwise noted.

Substitute Sweet Potato Fries 1.50

The Irish Lassy

Grilled Chicken Breast, Sweet Potato Slaw, Avocado Pesto, our special house Guinness BBQ Sauce and Cheddar Cheese. Served on homemade Focaccia. 11.95

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. 12.95

Grilled Reuben Sandwich

Sliced Corned Beef, Sauerkraut, Russian Dressing and Swiss on Grilled Rye Bread. 12.95

Lobster Roll

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

Grilled Eggplant Rollatini

Grilled Eggplant, fresh Baby Spinach, grilled Red Onion, Honey Ricotta and Lemon Aioli, all rolled in a Wrap. 9.95

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

Open Faced Turkey Sandwich

Oven Roasted Turkey Breast and Stuffing on Grilled Focaccia Bread, topped with Turkey Gravy. Served with Mashed Potatoes. 12.95

BURGERS

Classic Cheeseburger

1/2 Pound 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.

Black and Blue Burger

1/2 Pound 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

Whiskey River Burger

1/2 Pound Black Angus Beef Patty with Smoked Bacon, fried Onion Straws, Cheddar Cheese and sweet Whiskey glaze. Topped with a fried Pickle and served on a grilled Brioche Roll. 12.95

Corned Beef Brisket Burger

1/2 Pound Angus Beef Patty with Sauerkraut, Boston Corned Beef Brisket, Russian Dressing and Swiss Cheese. Served with Green Leaf Lettuce, Vine Ripened Tomato, and sliced Red Onion on a grilled Brioche Roll. 13.95

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 8.95

Hot Dog with Fries

Mac & Cheese

Chicken Tenders with Fries

Grilled Cheese Sandwich with Fries

Penne with Marinara or Butter

ENTRÉES

Bangers and Mash

Irish Sage Pork Sausage made in house. Served with Mashed Potato, Caramelized Onions and Bourbon Beef Gravy. 13.95

Chicken Piccata

Pan Seared Chicken Breast dropped in a Lemon White Wine sauce with Capers, Shallots, Mushrooms and Parmesan Cheese. Served over Pappardelle Pasta. 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. 13.95

Roast Turkey Dinner

Oven Roasted Turkey Breast served with Stuffing, Mashed Potatoes, Fresh Seasonal Vegetable and Turkey Gravy. 14.95

Steak Tips

Grilled Guinness BBQ Marinated Steak Tips served with Mashed Potato and Fresh Seasonal Vegetable. 16.95

Fish and Chips

Fresh Atlantic Haddock coated in Sam Adams Beer Batter. Served with Hand Cut Fries and Cole Slaw. 15.95

Roasted Half Chicken

Oven Roasted Bone In Half Chicken, rubbed with Rosemary, Thyme and Garlic. Served with Mashed Potato and Fresh Seasonal Vegetable. 13.95

Autumn Pork Chop

Grilled eight ounce dry aged boneless Pork Chop, with a Maple, Brown Sugar Dijon Rub, grilled Apple halves, Sweet Potato Risotto and fresh Vegetable. 18.95

Braised Beef Short Rib

14 Ounce French Braised Beef Short Rib, slow cooked for 6 hours in a Cabernet herbed Beef Gravy. Served over Mashed Potatoes with Garlic Spinach and topped with Onion Straws. 23.95

Meat Loaf

All Ground Angus Beef wrapped with Bacon. Served with Mashed Potatoes, Fresh Seasonal Vegetable and Bourbon Beef Gravy. 13.95

Grilled Swordfish

8 Ounce Swordfish Steak with Lemon Caper Sauce, served with Rosemary Parmesan Risotto and grilled fresh Asparagus. \$19.95

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. 11.95

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. 15.95

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

Grilled Atlantic Salmon

Grilled Fresh Atlantic Salmon, finished with Maple Bourbon Mustard Glaze, Served with Wild Rice Pilaf and Fresh Seasonal Vegetable. 16.95

SIDE HOUSE SALAD With Entrée 3.95 

SIDE CAESAR SALAD With Entrée 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.