

EMERALD ROSE MENU

LATE NIGHT MENU

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

APPETIZERS

Brown Ale Chili

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

Soup of the Day

Your server Will Inform You of Our 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 Crustini and Swiss Cheese 5.95

Pretzel Bites

Soft Bavarian Style Pretzels served with a Whole Grain Mustard, Cheddar Cheese and Hardwood Smoked Bacon Sauce. 6.95

Buffalo Chicken Mac & Cheese Croquettes

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

Nachos 🌾

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

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

Pub Chips

Hand Cut Potato Chips Served with French Onion Dip 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

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

🌾 **Menu item is made 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.

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

Grilled Reuben Sandwich

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

Chipotle Chicken Sandwich

Grilled Herb Marinated Chicken Breast topped with Cheddar, 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. Served with 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 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

All Sandwiches served with *Hand Cut Fries*

Substitute Sweet Potato Fries 1.50

Substitute Beer Battered Onion Rings 2.25

ENTREES

Shepherd's Pie

Ground Angus Beef, Corn, Peas and Diced Carrots, Blended Together with Mashed Potato, Caramelized Onions and Bourbon Beef Gravy 14.95

Grilled Chicken Gumbo

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

Bangers and Mashed

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

New York Sirloin Steak

12oz New York Angus Strip Steak, topped with Roasted Garlic Thyme Butter Served with Mashed Potatoes, or Seasonal Vegetables 23.95

Steak Tips

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

Chicken Pot Pie

Diced Chicken Breast, Corn, Peas, Carrots Blended with a Thick Chicken Sauce, Served over Mashed Potatoes and topped with a Crispy Puff Pastry Topping 13.95