

## DINNER MENU

### appetizers

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BEEF SLIDERS.....	9
Miniature Beef Patties on Toasted Brioche with Fried Onions, Cheddar Cheese, Pickle Slices and Our Signature Sauce	
RISOTTO TOTS.....	12
Deep Fried Mushroom and Sun Dried Tomato Risotto, Topped with BBQ Pulled Short Rib and Caramelized Onions, Baked with Cheddar Cheese	
✦ QUESADILLA.....	10
Corn, Onions, Peppers, Fresh Cilantro and Monterey Jack Cheese, Stuffed in a Grilled Tortilla	
With Chicken 12 Add Guacamole 3	
FISH CAKES .....	11
Made with Fresh Haddock, Bacon and Shredded Potato, Served with Spicy Aioli and Cucumber Salad	
CHICKEN WINGS OR TENDERS.....	10
Tossed in Your Choice of House Buffalo or Barbeque Sauce	
NACHOS.....	11
Freshly Fried Corn Tortilla Chips, Tomatoes, Black Olives and Jalapenos, Smothered in Melted Monterey Jack Cheese	
With Chicken 13 With Downtown Chili 14	
Add Guacamole 3	

### flatbreads

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✦ RUSTIC CHEESE OR PEPPERONI .....	10
House Made Sauce, Parmesan, Provolone and Cheddar Cheese	
MEATBALL PARMESAN .....	11
House Made Sauce, Meatballs, Fresh Mozzarella and Parmesan Cheese	
✦ MARGHERITA .....	11
Garlic and Herb Marinated Cherry Tomatoes, Fresh Mozzarella and Basil, Drizzled with Balsamic Reduction	

✦ Vegetarian

*\*Consuming raw or undercooked meats, poultry or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions. Please note that some of our dishes may contain traces of nuts. For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of the Restaurant team.*

### soups & salads

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*Add Chicken for \$4, Salmon for \$8 or Lobster for \$12 to any salad.*

NEW ENGLAND CLAM CHOWDER .....	6
Creamy Rich Authentic Flavor	
DOWNTOWN CHILI.....	6
A Blend of Ground Beef, Beans, Peppers and Tomatoes with a Hint of Special Spices	
✦ CAESAR SALAD .....	10
Crisp Romaine, Seasoned Croutons, Parmesan Cheese and Tuscan Caesar Dressing	
NEW ENGLAND COBB SALAD.....	12
Field Greens, Cucumbers, Tomatoes, Hard Boiled Egg, Bacon, Red Onion, Carrots, Avocado, Monterey Jack Cheese and Your Choice of Dressing	
✦ TOSSED GREEN SALAD .....	11
Spring Greens, Cucumbers, Tomatoes, Red Onions, Orange Slices, Peppers, Olives and Toasted Almonds, Served with Your Choice of Dressing	

### burgers

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*All Burgers Served with Choice of French Fries, Potato Chips, Coleslaw and a Pickle. Substitute Sweet Potato Fries or Onion Rings for an Additional \$1.*

MOBLEY BURGER* .....	11
Conrad Hilton's Steakhouse Burger, Char-broiled with Melted Cheese on a Rustic Roll	
SMOKED CHEDDAR BURGER .....	14
Cajun Seasoning, Applewood Smoked Bacon, Smoked Cheddar Cheese, Sautéed Peppers and Onions and our Signature Sauce	
BBQ BURGER.....	12
House Made BBQ Sauce, Applewood Smoked Bacon and Shoestring Fried Onions	
✦ VEGGIE BURGER .....	11
Black Bean and Corn, Topped with Guacamole, House Made Salsa and Monterey Jack Cheese	



## DINNER MENU

### sandwiches

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All Sandwiches Served with Choice of French Fries or Potato Chips and a Pickle. Substitute Sweet Potato Fries or Onion Rings for an Additional \$1.

BBQ BACON CHICKEN SANDWICH.....	12
House Made BBQ Sauce, Applewood Smoked Bacon and Provolone Cheese	
CHICKEN CAPRESE SANDWICH .....	13
Grilled Chicken Breast, Sliced Tomato, Fresh Basil and Mozzarella Cheese, Served on Toasted Ciabatta Bread	
LOBSTER ROLL.....	20
Fresh Lobster and Avocado, Tossed in Dill Mayonnaise, Served on a Grilled Hot Dog Bun	
SHORT RIB GRILLED CHEESE .....	14
Smoked Cheddar Cheese and BBQ Shredded Short Rib on Toasted Ciabatta Bread	

### accompaniments

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FRENCH FRIES .....	4
SWEET POTATO FRIES OR ONION RINGS .....	5
SIDE SEASONAL VEGETABLE .....	5
CHIPS AND SALSA.....	5

### kids

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KIDS FINGERS & FRENCH FRIES .....	8
THREE CHEESE PIZZA .....	7
PASTA WITH MARINARA SAUCE.....	6
GRILLED CHEESE & FRENCH FRIES.....	5

🌿 Vegetarian

### entrées

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STEAK TIPS SUSANNE.....	20
Tender Tips of Beef Sautéed with Peppers, Caramelized Onions, Mushrooms and Linguini in a Red Wine Demi-Glace	
BBQ SPICED SALMON .....	19
Pan Seared Spice Rubbed Salmon Fillet, Garden Vegetables, Basmati Rice, Roasted Corn Fennel Relish	
STEAK FRITES .....	24
Certified Angus Top Sirloin, Topped with Garlic Herb Butter, Accompanied by an Arugula and Onion Salad with Sherry Vinaigrette	
FISH AND CHIPS .....	18
Lightly Battered and Fried Golden Brown, Served with French Fries, Onion Rings and House Made Coleslaw	
PASTA PRIMAVERA.....	12
Sautéed Medley of Garden Vegetables, Tossed with Rigatoni Pasta in a Vodka Herb Sauce	
	Add Chicken 4
CHICKEN MILANESE .....	18
Pan Fried Boneless Chicken Breast, German Ranch Sauce, Sundried Tomato Risotto and Sautéed Baby Spinach	
BRAISED SHORT RIBS .....	21
Delicately Sliced and Finished with a Cabernet Infused Demi-Glace, Garlic Mashed Potatoes and Fresh Garden Vegetables	

### desserts

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BROWNIE SUNDAE .....	7
Warm Fudge Brownie with Vanilla Ice Cream, Whipped Cream, Chocolate Sauce and Chopped Pecans, Topped with a Cherry	
CHOCOLATE MOUSSE.....	7
Rich Decadent Flavor, Finished with Whipped Cream and Sliced Strawberries	
PEANUT BUTTER PIE .....	8
Rich Chocolate Crust, Peanut Butter Filling, Chocolate, Reese's Peanut Butter Cups, Whipped Cream and Fresh Berries	
NY STYLE CHEESECAKE .....	7
Topped with a Sweet Strawberry Compote and Whipped Cream	
LEMON CAKE .....	7
Moist Layers of White Cake and Butter Cream, Tart Lemon Preserves, White Chocolate and Fresh Berries	

## sparkling wines

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MUMM NAPA BRUT CUVEE PRESTIGE, CA.....	B54
DOMAINE CHANDON CUVEE BRUT, CA .....	B14

## white wines

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SUTTER HOME, WHITE ZINFANDEL (CA) .....	G6 B24
CHATEAU ST. MICHELLE, RIESLING (WA) .....	G9 B36
TRINITY OAKS, PINOT GRIGIO (CA) .....	G8 B32
TRINITY OAKS, CHARDONNAY (CA).....	G8 B32
KENDALL JACKSON, CHARDONNAY (CA).....	G11 B43
MURPHY-GOODE, SAUVIGNON BLANC (CA).....	G11 B43
MONKEY BAY, SAUVIGNON BLANC, (NZL) .....	G11 B43

## red wines

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MURPHY GOODE, PINOT NOIR (CA).....	G12 B48
TRINITY OAKS, CABERNET SAUVIGNON (CA) .....	G8 B32
14 HANDS, CABERNET SAUVIGNON (WA).....	G9 B36
TRINITY OAKS, MERLOT (CA).....	G8 B32
COLUMBIA CREST GRAND ESTATES, MERLOT .....	G9 B36
DONA PAULA LOS CARDOS, MALBEC (WA).....	G11 B43
MÉNAGE À TROIS, RED BLEND (CA) .....	G9 B36
SEAGLASS, PINOT NOIR (CA) .....	G9 B36

## bottled beers

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BUDWEISER .....	5	HEINEKEN .....	5
BUD LIGHT .....	5	BLUE MOON.....	6
COORS LIGHT .....	5	STELLA ARTOIS.....	6
MILLER LITE .....	5	SMUTTYNOSE .....	6
MICHELOB ULTRA.....	5	HARPOON IPA .....	6
O'DOULS (NON-ALCOHOLIC) .....	4	SAM ADAMS LIGHT .....	6
AMSTEL LIGHT .....	5	SAM BOSTON LAGER .....	6
CORONA .....	6	SAM SEASONAL.....	6
CORONA LIGHT.....	6	GUINNESS.....	7

## specialty cocktails

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MOSCOW MULE.....	9
Pinnacle Vodka, Ginger Beer and Fresh Squeezed Lime Juice	
MANHATTAN.....	10
Jim Beam, Sweet Vermouth and Bitters with a Maraschino Cherry	
CHOCOLATE MARTINI.....	10
Godiva Chocolate and Pinnacle Vodka	
CINNAMON SPICED MARGARITA .....	9
Sauza Gold, Apple Juice, Fresh Squeezed Lime, Agave Nectar and a Cinnamon Sugar Rim	
BLACK TORTUGA.....	9
Cruzan Light Rum, Sutter Home White Zinfandel, Pineapple Juice and Sprite	
WAKE UP CALL .....	9
Pinnacle Vodka, Coffee, Triple Sec and Milk	

## malt beverages

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MIKE'S HARD LEMONADE .....	4
SMIRNOFF ICE.....	4
TWISTED TEA .....	4
ANGRY ORCHARD (GLUTEN FREE) ...	5
DRAUGHT BEER	
We have a great selection of local brews available. Please ask your server for our current selection.	



Anheuser-Busch, Inc.



TRINCHERO  
Family Estates

Chateau Ste Michelle