

2011-2012 WINE LIST

White Zinfandel

Beringer White Zinfandel, California \$26~

Riesling

Chateau Ste. Michelle Riesling, Washington \$34~

Sauvignon Blanc

Sterling Sauvignon Blanc, California \$34~

Pinot Grigio

Fabiano, Italy \$32~

Ruffino Lumina, Tuscany \$34~

Barone Fini, Italy \$36 ~

Chardonnay

Yellowtail, Australia \$32~

Robert Mondavi, Napa Valley \$36~

Sebastiani, Sonoma County \$38~

Kendall Jackson, California \$44~

Merlot

Yellowtail, Australia \$32~

Robert Mondavi, Napa Valley \$36~

Rosemount, Australia \$40~



Cabernet Sauvignon

Yellowtail, Australia \$32~

Robert Mondavi, Napa Valley \$36~

Pinot Noir

HobNob, France \$32~

BV Coastal, California \$34~

Malbec

Ruta 22, Argentina \$34~

Moscato

Discoveries, California \$28~

Sparkling Wine/Champagne

Mumm Cuvee Brut Prestige \$50 ~

Moët & Chandon, Brut Impérial \$100~

Pub Fare

Potato Skin Nachos \$10~

Loaded w/ Braised Maple Pork, Apple Wood Bacon, Scallions,
Roasted Corn & Chipotle Sour cream

French Toast Fries \$10~

W/ Cinnamon Sugar or Garlic Herb & Parmesan

Honey Hot Buffalo Wings \$10~

Spiced Picante w/ Clover Honey over Crispy Jumbo Wings

Home Made Chips n' Dip \$10~

Russet Potato Chips & Cream Dip

Four Cheese Pizza Strips \$10~

Focaccia Brushed w/ Roasted Garlic Tomato Butter & Four
Cheese

The Warm Up

The New "Chowda" in Town

\$10~

Fresh Local Clams, Bliss
Potatoes, Charred Corn,
Smoked Bacon, Celery &
Sweet Cream

Fried Cheese \$12~

Fresh Mozzarella Pressed
Between Two Pieces of
Brioche, Battered & Fried

Veal Meatball Sliders \$12~

Nutmeg Bolognese, Melted Provolone & House made Snow Flake
Rolls

Crispy Calamari w/ Brown Butter Vinaigrette \$12~

Sweet, Greasy & Spicy Tossed w/ House Pickled Chillies &
Fresh Blueberries

Main Game Changers

Pan Seared Crab Cake w/ Fresno Pepper Jam \$18~

10oz Crab Cake w/ Water Cress & Herb Salad

Braised Beef Short Ribs \$18~

Cherry Tomato & Basil Salad, White Sweet Potato Puree &
Buttered Parsnips Chips

Lobster & Ritz Mac N Cheese \$18~

Creamy Tomato & Swiss Mornay w/ Lobster Meat & Buttery Ritz
Topping

Beer Can Roasted Chicken \$15~

Milked Corn Risotto Style & Rosemary Potato Hash

Spinach & Artichoke Stuffed Gourmet Burger \$15~

Parmesan & Roasted Garlic Aioli w/ Sea Salt Frites

Cape Cod Club \$15~

Grilled Onion Bulkie Roll, Smoked Bacon, Lettuce, Tomato,
American cheese, & Cranberry Sage Aioli

BBQ Brisket Melt \$15~

Slow Roasted in Beer & bathed in a House made BBQ sauce
Placed over Garlic Toast & Melted Pepper Jack

Please Note:

Consuming raw or undercooked meat, seafood or egg products can
increase your risk of foodborne illness

Arena Buffet

\$21.95 Adults, Children under 12 pay their age

Mash Potato Bar

Red Bliss Mash w/ Bacon, Scallions, Sour Cream, Caramelized Onions & Whipped Butters

Roasted Garlic & Pancetta Dip & Chips

Creamy blend of cheeses w/ crispy pancetta & sweet roasted garlic

Mini Taco Salads

Shredded Lettuce, Olives, Fresh Salsa, Jalapenos, Shredded Cheese & Tomatoes

Grilled Pizzas

Chef's Choice Assorted Pizzas

Honey Hot Buffalo wings

Spiced Picante w/ Clover honey over Crispy Jumbo Wings

Cast Iron Cookies

Warm & Goopy Pan Sized Chocolate Chip Cookie

Sweet Dreams

Local Gourmet Cheese & Fruit Plate \$8~

Four Featured Cheeses w/ House Made Jams & Compotes

Flaky Jumbo Croissant & Chocolate \$8~

Toasted Croissant Filled w/ Vanilla Gelato Topped w/ Hot Fudge & Chantilly Cream

Cheese Cake Crepe Cigars \$8~

Assorted Flavored Cheese Cake Batter Filled Crepes, Iced w/ Brown Butter Frosting!

Ricotta & Mascarpone Cookie Sandwiches \$8~

A Grown Up Cookies & Milk Play

Chaos Bread Pudding \$8~

Toasted Coconut, White & Dark Chocolate Morels, Hazelnuts & Crème Angles w/ Streusel Topping

Presented by Executive Chef Joshua Ingraham