

Appetizers

Eis House Antipasto

an assortment of Italian specialties: prosciutto ham, salami, artichoke hearts, roasted red peppers, hardboiled egg, olives, cheese, sundried tomatoes - served on a bed of lettuce with a balsamic vinaigrette

6.95 - serves one to two

8.95 - serves two to four

Maryland Crab Cakes


with gloucester sauce

6.95

Roasted Scallops

scallops wrapped in bacon served with our famous honey dijon cream sauce

8.95

 *Sauteed Portabello Mushrooms*
with plum tomatoes, garlic, wine and fresh herbs

5.99

Marinated Artichoke and Roasted Red Peppers

with balsamic vinaigrette served with bruschetta

6.50

French Onion Soup

cup 3.50 crock 4.50

New England Clam Chowder

cup 3.95 crock 4.50

Soup of the day

cup 2.49 crock 2.99

Cajun Chicken Bites with ranch dressing 4.99


Hot Seafood Antipasto

little neck clams, shrimp, and sea scallops simmered in rich, spicy Mediterranean sauce of plum tomatoes, capers, calamata olives, garlic and white wine

Appetizer - 11.95

Baked Brie

served with garlic bruschetta and a sauce of plum tomato, garlic and olive oil

10.95 ~ a great one to share 

Fried Mozzarella Cheese

4-homemade breaded cheese sticks

served with marinara sauce

5.95

Fried Calamari

served with Marinara or Fra Diavolo Sauce

6.95

Shrimp Cocktail

jumbo shrimp served with a cocktail sauce

7.95

 *Little Neck Clams*

1 dozen with drawn butter - 8.99

2 dozen Sicilian style with garlic bruschetta and drawn butter - 17.95

Bruschetta

Our homemade bread brushed with garlic olive oil, fresh herbs and topped with mozzarella cheese and baked

3.49

Salads

Caesar Salad

a crisp romaine lettuce, tossed in its traditional dressing with croutons

side - 3.50 - large 5.99 with chicken - 7.95

Warm Spinach Salad

with mushrooms, bacon, hot olive oil and garlic balsamic dressing - 6.50 with chicken - 7.95

Tossed Green Salad

a fresh selection of lettuce, tomato, onion and cucumbers

side - 3.50 - large 5.99 with chicken - 7.95

Almond Crunch Chicken Salad

on a bed of mixed lettuce with a lemon ginger Aioli - 7.95


Sirloin Steak Salad

sirloin steak with toasted walnuts, caramelized onions and blue cheese crumbles on a bed of romaine lettuce with balsamic vinaigrette - 10.95

*Add 4 grilled shrimp to any salad for 4.99

Sorry, no separate checks for parties larger than 6 people.

 Chef's Recommendation

 For Garlic Lovers

 Heart Smart

Sandwiches and more

NEW *Hot Roast Beef*

shaved roast beef on garlic bruschetta with
homemade gravy - 6.95

NEW *Roast Beef Panini*

with cheddar cheese and sour cream horseradish
sauce toasted on our wood grill - 6.95

Haddock Platter

Fried or Broiled

with a choice of two sides - 8.95

Crab Cake Sandwich

with cajun Aioli and romaine lettuce served on a soft
crustini roll - 7.49

Fried Haddock Sandwich

an 8 oz. fillet, lightly coated with batter, served
with tartar sauce - 7.49

Deluxe Grilled Hamburger

a fresh, half pound ground sirloin grilled to your
taste. All burgers include lettuce, tomato
and onion - 6.50

Add choice of cheddar, provolone, swiss,
mozzarella, blue cheese, bacon, sauteed
mushrooms or onions - .50 ea.

*Open Faced Grilled Sirloin
Steak Sandwich*

a tender 8 oz. steak grilled and served on
bruschetta with a side of sour cream horseradish
sauce - 9.95

Chicken Parmesan Sandwich

breaded and baked with marinara sauce topped
with mozzarella cheese - 6.95

*Grilled Barbecue Chicken
Sandwich*

with BBQ sauce, cheddar cheese
and bacon - 6.95

Cajun Chicken Sandwich

grilled with cajun seasonings, sliced and served
with blue cheese and bacon - 6.95

Buffalo Style Chicken Wings

served with blue cheese and celery mild -
medium - hot - garlic ~ an order of 10 - 8.49

Fried Chicken Fingers

served with BBQ sauce - 6.95

All sandwiches come with
choice of one regular side:

Regular Sides (1.25 ea.):

homemade french fries; cole
slaw; vegetable of the day;
potato of the day

Basket of our homemade
french fries - 2.75

Basket of brew city fries - 2.99

Side of Vegetable - 2.99

Sauteed Spinach - 3.99

Side of Potato - 2.99

Sauteed Onions - 2.99

Sauteed Mushrooms - 2.99

Sauteed Onions &
Mushrooms - 2.99

From the Hen House

Stuffed Chicken with Gouda

served with a three onion cream sauce with NY BOLD onions, shallots, roasted garlic, cream brandy and tarragon - 13.95

Chicken Parmesan

boneless chicken breast breaded and baked with marinara sauce and mozzarella cheese served with spaghetti and marinara sauce - 12.95

Marinated Lemon Garlic Chicken

grilled and tossed with penne pasta, olive oil and Italian parsley - 12.95

Grilled Chicken Breast with Cheese Ravioli

in a vodka cream sauce - 12.95

Chicken Marsala

a boneless breast of chicken served with a sauce of marsala wine, mushrooms, natural drippings and finished with sweet butter - 13.95

Chicken Milan

a pounded chicken breast cutlet pan sauteed in olive oil and served with a sundried tomato, caper, lemon and brown butter sauce - 13.95

From the Pasture

Featuring Our NEW Wood Grill

Choice Sirloin Steak

a special house cut lean and thick - 8 oz. served with herb butter - 15.95

Sauteed Beef Tips

smothered with mushrooms, onions and sauce of natural drippings - 15.95

Tuscan Veal

sauteed medallions of veal served with a sauce of prosciutto, sundried tomato, capers, lemon and natural drippings - 18.95

Veal Parmesan

a tender cutlet breaded and baked with marinara sauce, mozzarella cheese served with spaghetti and marinara sauce - 18.95

Veal Marsala

sauteed medallions of veal served with a sauce of marsala wine, natural drippings and mushrooms - 18.95

Veal Tips Ricotta Gnocchi

with mushrooms and spinach, baked in a basil, vodka and tomato cream sauce topped with mozzarella cheese - 18.95



Bistro Filet Mignon - Grilled

8 oz. tenderloin of beef served with a sauce of portabello mushrooms, natural drippings, merlot wine and finished with sweet butter 22.95

Grilled Filet Mignon

8 oz., served with Maitre D' butter - 19.95

Grilled Delmonico Steak

served with Maitre D' butter
12 oz. cut: 16.95
16 oz. cut: 19.95

T-Bone Steak

A choice #1 steak grilled to your choice - 19.95

Add one of the following sauces to any steak for 3.99: Bistro Sauce, Steak Au Poivre Sauce: shallots, green peppercorns, dijon mustard, tarragon, brandy and cream or Gorgonzola cream sauce

I Can't Decide



Veal Medallions & Shrimp

sauteed and served with a sauce of mushrooms, artichoke hearts, calamata olives, roasted red peppers, roasted garlic and natural drippings - 20.95

Surf and Turf

8 oz. grilled filet mignon with a 10 oz. lobster tail served with drawn butter - MARKET PRICE

Feast #1: grilled choice sirloin steak (our own special house cut) plus broiled shrimp and sea scallops in garlic lover's butter - 19.95

Feast #2: grilled choice sirloin steak (our own special house cut) plus beer battered & deep fried shrimp and sea scallops served with a choice of gloucester sauce, tartar sauce or cocktail sauce - 19.95

Flour and Water

Italian Meatballs (2) or Italian Sweet Sausage with choice of pasta: Linguine, Cappellini, penne, fettucini, bowtie pasta or rigatoni with marinara sauce or Hot Tom sauce
9.95

Grandma Arena's Penne Pasta
with a mushroom, spinach, ricotta cheese, marinara topped with shredded mozzarella cheese and baked
10.95

Fettuccini Alfredo
homemade fettuccini tossed in a rich cream sauce and three cheeses (asiago, romano & parmesan) - 10.95

Cheese Ravioli
pasta filled with ricotta cheese and served with marinara - 10.95

Grilled Sirloin Steak & Penne Pasta
thinly sliced sirloin steak, mushrooms, merlot wine and marinara sauce served over penne pasta - 15.95

Baked Lasagna
triple layer pasta filled with sweet Italian sausage, ground beef, ricotta and mozzarella cheese and marinara
11.95

Sicilian Bow Tie Pasta
with fresh basil, spinach, plum tomatoes, romano parmesan cheese, garlic and olive oil - 10.95

Baked Manicotti
pasta shell filled with ricotta, parmesan and romano cheeses, then baked with marinara and mozzarella cheese - 11.95

Ricotta Gnocchi
baked in a sweet basil, vodka and tomato cream topped with mozzarella cheese - 11.95

California Pasta
sauteed artichoke hearts, roasted red peppers, baby spinach, portabello mushrooms, lemon juice, fresh basil tossed with linguine - 11.95

Riggies

Rigatoni pasta with sauteed green bell peppers, cherry peppers with vodka marinara cream sauce - 9.95 with chicken or sausage - 13.95 with shrimp - 16.95 with chicken, shrimp, sausage combo - 18.95

Ocean Catch

Fresh Ocean Haddock served your way - 12.95

Shrimp - 16.95 or *Sea Scallops* - 16.95

Shrimp & Scallops Combination - 16.95

Choose your favorite way to enjoy!

Broiled, Fried, Stuffed with Crab Meat Stuffing



Scampi

shrimp sauteed with roasted red peppers, mushrooms, garlic, lemon, white wine and fresh herbs - presented on a bed of linguine - 16.95

Seafood Fettuccini Alfredo
shrimp and scallops tossed in a cream sauce with three cheeses (asiago, romano & parmesan) - 17.95

Alaskan King Crab Legs
One full pound split for easy eating, served with drawn butter and lemon - Market Price

Seafood Marinara
shrimp, sea scallops, little clams and calamari in our marinara sauce over linguine - 19.95

OR for 1.50 more choose...

- *Almond Crusted* - Baked with an almond crust topping.
- *Roman* - With a sauce of spinach, plum tomatoes, mushrooms and fresh cream
- *Mediterranean* - Simmered in a rich, spicy Mediterranean sauce of plum tomatoes, capers, calamata olives, garlic and wine

Hot Seafood Antipasto
little neck clams, shrimp, and sea scallops simmered in rich, spicy Mediterranean sauce of plum tomatoes, capers, calamata olives, garlic and white wine
Appetizer - 11.95
Entree (served over thin spaghetti) - 19.95

Lobster Tail
luxurious 10 oz. tail broiled and served with drawn butter - Market Price

Almond Crunch Haddock
served with a lemon ginger Aioli - 15.95

All menu entrees are accompanied with a choice of tossed salad, or a cup of soup of the day.

Add caesar salad for just 75¢