

STARTERS

Fried Calamari

Served with Marinara Dipping Sauce **10.95**
Toss with Cherry Peppers & Gorgonzola, Add **1.45**

Tomato Basil Bruschetta

With Fresh Sliced Tomato, Mozzarella & Red Onion
On Rustic Toast Points with Balsamic Glaze **7.95**

Cajun Chicken Tostado

With Roasted Corn, Black Beans & Chipotle Ranch
Iceberg Lettuce & Pico de Gallo, In a Fried Tortilla Bowl **9.95**

Seared Maryland Crab Cakes

Served over Micro Greens with Cajun Remoulade **10.95**

Loaded Potato Skins

With Crispy Bacon, Cheddar Jack Cheese & Scallions
Served with Sour Cream **8.95**
Add Grilled Chicken **3.5** Add Firehouse Chili **3.**

Fried Mozzarella Carozza

Served with Marinara Sauce & Shredded Asiago **6.95**

Railroad Nachos

Topped with Melted Cheddar Jack Cheese,
Scallions, Chopped Tomato & Jalapenos
Served with Salsa & Sour Cream **9.95**
Add Grilled Chicken **3.5** Add Firehouse Chili **3.**

Three Cheese Quesadilla

With Monterey, Cheddar & Pepper Jack Cheeses **8.95**
Add Grilled Chicken **3.5** Add Buffalo Chicken **4.**

Cast Iron Skillet Fries

Seasoned Potato Wedges Topped with Cheddar Jack Cheese,
Crispy Bacon, Diced Tomato, Red Onion & Scallions **8.95**

Sea Salt Pretzel Knots

Served with a Cheddar Mornay & Mustard Sauce **5.95**

Potato Chip & Gorgonzola Fondue

House Made Roasted Garlic Potato Chips **5.95**

SOUPS

Soup of the Day

Prepared Fresh Daily, Ask for Today's Selection
Cup **3.95** Crock **4.50**

New England Clam Chowder

Served with Westminster Oyster Crackers
Cup **4.5** Crock **5.95**

French Onion Soup

Baked with Swiss & Mozzarella Cheeses **5.95**

Firehouse Chili

Topped with Melted Cheddar & Scallions
Served with Tortilla Chips **5.95**

Sauces

Buffalo
Teriyaki
Honey BBQ
Honey Hot
Garlic Parmesan
"Baja"
(Jalapeno, Buffalo & Cheese)

WINGS

Black Rock Wings

Served with Carrots, Celery & a side of Blue Cheese
10 Piece **9.95** 20 Piece **18.95**

Boneless Wings

Served with Carrots, Celery & a side of Blue Cheese
6 Piece **9.95** 12 Piece **18.95**

Extra
Blue Cheese
1.25

SALADS

Apple Walnut Salad

Mixed Leaf Lettuce, Diced Apple, Dried Cranberries, Candied Walnuts, & Crumbled Goat Cheese **9.95**

Caesar Salad

Chopped Romaine Lettuce, Caesar Dressing, Asiago Cheese & House made Croutons **7.95**

Country Cobb Salad

Romaine Lettuce, Tomato, Red Onion, Cucumber, Gorgonzola, Crispy Bacon & Hard Boiled Egg **9.95**

Green Garden Salad

Mixed Leaf Lettuce, Red Cabbage, Carrots, Cucumber, Grape Tomato & House made Croutons **7.95**

Salad Toppers

Grilled Chicken Add **3.95**

Crispy Fried Chicken Add **4.95**

Tossed with Buffalo or BBQ Sauce

Grilled Shrimp Add **6.95**

Grilled Salmon Add **7.95**

Seared Scallops Add **9.95**

Sliced Grilled Sirloin Add **8.5**

Salad Dressings

Balsamic Vinaigrette, Blue Cheese, Parmesan Peppercorn, Ranch, Chipotle Ranch, Caesar, Honey Mustard, Sweet Sesame Ginger, Thousand Island, Citrus Lemon Vinaigrette

Tostada Salad

Romaine & Iceberg Lettuce, Roasted Corn & Black Beans, Diced Tomato, Cucumber, Red Onion, Cheddar Jack Cheese & Crispy Tortilla Strips **9.95**

Tavern Chopped Salad

Romaine & Iceberg Lettuce, Tomato, Cucumber, Carrots, Celery, Red Onion, Red Pepper, Kalamata Olives & Crumbled Gorgonzola **9.95**

Baby Spinach Salad

Green Leaf Spinach, Red Onion, Cucumber, Carrots, Red Cabbage, Crispy Bacon, Crumbled Gorgonzola & Hard Boiled Egg **9.95**

BURGERS

All Burgers are Served with Your Choice of House Made Potato Chips or Coleslaw

BRT Burger

Half Pound Black Angus Burger on a Brioche Bun **8.95**

CT Local

Grass-Fed Burger

Hand Pressed Half Pound Burger On a Brioche Bun **12.95**

Bison Burger

Full Flavored & Lean Meat Bison Burger On a Brioche Bun **12.95**

Burger Toppings

American, Cheddar, Pepper Jack, Swiss or Gorgonzola Add **.95**
Caramelized Onions, Frizzled Onions, Mushrooms, Jalapenos Add **.75**
Bacon, Guacamole, Fried Egg Add **.95**

Sides

French Fried Potato Wedges Add **1.50**
Sweet Potato Fries Add **2.50**
Onion Rings Add **3.95**

HOT ROCKS

Hot Rock Entrees are Served Raw on a 600+ Degree Hot Granite Stone
Ask your Server for Recommended Cooking Instructions

New York Strip 24.95

14oz Sterling Silver Black Angus Steak

Filet Mignon 26.95

8oz Premium Black Angus Tenderloin

All Hot Rocks are Served with a Side of Bourbon BBQ & Horseradish Cream Sauces
Also Served with House Made Roasted Garlic Potato Chips

Add Jumbo Shrimp add 5.95

Add Diver Sea Scallops add 7.95

Add to Any Hot Rock Entrée:
Starter Garden Salad, Caesar Salad or Cup of Soup of the Day add 1.95

SANDWICHES & WRAPS

All Sandwiches or Wraps are Served with Your Choice of House Made Potato Chips or Coleslaw

Crab Cake Sandwich

Topped with Melted American Cheese,
Cajun Remoulade, Lettuce & Tomato 10.95

Black Forest Sandwich

Sliced Roast Beef, Swiss Cheese, Coleslaw,
Horseradish Sauce on Toasted Pumpernickel 9.95

Fried BBQ Chicken Wrap

With Crispy Bacon, Cheddar Jack Cheese,
Frizzled Onions & Ranch Dressing 8.95

Grilled Corned Beef Rueben

With Melted Swiss Cheese, Sauerkraut
& Thousand Island Dressing on Toasted Rye 9.95

Chicken Bruschetta Sandwich

Grilled Chicken, Tomato, Basil & Red Onion,
Melted Mozzarella Cheese & Fresh Pesto 8.95

Open-Faced Steak Sandwich

Topped with Frizzled Onions & Gorgonzola Demi
on Texas Toast 14.95

Cajun Chicken Cheddar Jack Melt

With Crispy Bacon, Melted Cheddar & Frizzled Onions
9.95

Turkey Club Wrap

Roast Turkey Breast, Crispy Bacon, Lettuce, Tomato,
Cheddar Jack Cheese & Herbed Mayonnaise 8.95

French Dip Sandwich

Shaved Roast Beef & Melted Swiss Cheese
On Rustic Toast with Caramelized Onion au Jus 11.95

Chicken Caesar Wrap

Chopped Romaine Lettuce, Grilled Chicken Breast,
Caesar Dressing & Asiago Cheese 8.95
Add Buffalo Chicken add .95

Sides

French Fried Potato Wedges Add 1.50 Sweet Potato Fries Add 2.50
Onion Rings Add 3.95

ENTREES

Fontina Citrus Chicken

Egg Dipped Chicken over Angel Hair Pasta with a Lemon Caper, Garlic Sauce with Spinach & Fontina Cheese **18.95**

Sesame Seared Ahi Tuna

Served over Vegetable Rice Stir-Fry with Wasabi & Sweet Ginger Glaze **23.95**
Or Served Raw on a Hot Rock

Fire-Grilled Filet Mignon

Topped with Frizzled Onions & Served with Chef's Potato & Vegetable of the Day **26.95**

Penne a la Vodka

Tossed in a Roasted Tomato Rosé Sauce with Asiago Cheese **14.95**
With Chicken add 3.95 With Shrimp add 4.95

Bourbon Glazed Beef Tips

Over Sautéed Peppers, Onions & Mushrooms with Creamy Mashed Potatoes & Sweet Potato Frites **22.95**

Hearty Rigatoni Bolognese

Premium Ground Sirloin in a Roasted Tomato Pomodoro Cream Sauce Topped with Asiago Cheese **16.95**

Tex-Mex Grilled Chicken

Baked with Cheddar Jack Cheese, Topped with Roasted Corn, Black Beans & Pico de Gallo over Spanish Rice **18.95**

Baked Mac & Cheese

Tossed in a Creamy Three Cheese Mornay Sauce & Baked with a Crispy Panko Crust **14.95**
With Lobster add 6.95 With Crispy Chicken add 3.95

Grilled New York Sirloin

Topped with Frizzled Onions & Served with Chef's Potato & Vegetable of the Day **25.95**

Sea Scallops & Shrimp Provencale

Served over Rice with Sautéed Spinach in a Tomato, Lemon, Caper & Onion Veloute Sauce **23.95**

Old Fashioned Meatloaf

Topped with Applewood Smoked Bacon & Served with Creamy Mashed Potatoes & Vegetables **15.95**

Grilled 18oz Ribeye Steak

Topped with Frizzled Onions & Served with Chef's Potato & Vegetable of the Day **26.95**

Chicken Penne Monte Carlo

Pan Seared Chicken Sautéed with Garlic, Butter & English Peas in a Pesto Cream Sauce **18.95**

Lemon Pepper Atlantic Salmon

Served with Roasted Vegetables & a Toasted Pecan Cranberry Citrus Quinoa **21.95**

Bruschetta Chicken Parmesan

Panko Crusted Chicken Breast with Melted Mozzarella Cheese, Tomato Basil Marinara over Angel Hair Pasta **18.95**

New England Fish & Chips

Served with Crispy Potato Wedges & Coleslaw **15.95**

Honey BBQ Baby Back Ribs

Served with Crispy Potato Wedges & Coleslaw
Half Rack **14.95** Full Rack **19.95**

Add to Any Entrée

Starter Garden Salad, Caesar Salad or
Cup of Soup of the Day add **1.95**