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## APPETIZERS

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### Devil's Calamari \$12

*Crispy fried rings, with cherry peppers, white wine, butter, garlic and a side of Marinara sauce.*

### Seared Yellow Fin Tuna \$14

*Sushi grade Tuna, pan seared very rare and served with Japanese Seaweed salad Wasabi and Soy sauce.*

### Buffalo Style Shrimp \$14

*(6) Succulent jumbo gulf shrimp fried to a golden brown and then tossed with our Scampi Buffalo sauce, served with Saratoga Bleu cheese dressing and crisp celery.*

### Creamy Tomato Bisque with Grilled Cheese \$10

*This is your childhood soup, coupled with our American grilled cheese, triangle cut to dip with.*

### "Flatbread or Piadina": Hand Stretched dough grilled on a char-broiler \$12

*Margherita Style: Vine ripe tomatoes, fresh garlic, fresh Basil, fresh Mozzarella and Olive oil*

### Chili Verde Nachos \$14

*Our classic Pork and green chili baked with corn tortilla chips, cheddar Jack cheese, garnished with fresh tomatoes, scallions, served with guacamole, sour cream and salsa*

### Nachos Grande' \$14

*Fresh corn tortilla chips with homemade chili, melted jack cheddar cheese, garnished with tomatoes, scallions and served with sour cream, salsa and guacamole.*

### Nashoba Boneless Chicken Tenders \$10

*Wardance Style, tossed with Buffalo hot sauce, served with Bleu Cheese dressing and celery.*

*Gold Rush Style, tossed in our golden BBQ sauce, served with Ranch dressing and celery.*

### Scampied Hot Wings \$9

*Fresh bone - in chicken wing, marinated in hot sauce, grilled and tossed with a rich garlic butter, served with Saratoga Bleu Cheese dressing and crisp celery.*

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## CHOWDER SOUPS & CHILI

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### French Onion Soup Gratinée' \$7

*A winter classic, rich broth, loaded with onions, toasted crouton and smothered in Gruyere.*

### Chicken Rice Soup \$6

*"Outlook winter staple"*

### Cream of Tomato Bisque \$6

*The ultimate comfort food, this is your favorite childhood soup.*

### New England Clam Chowder \$7

*Our native fresh cherrystone clams and local farm fresh vegetables, potatoes and cream combine to create an award winning recipe.*

### Chili Verde \$7

*Classic dish of lean pork, green chili, roasted tomatillos and tomatoes slowly braised until tender, topped with melted cheddar, served with corn chips*

### Firehouse 3 Alarm Chili \$6

*It's spicy, but mild as chili goes, topped with melted jack cheddar, served with corn tortilla chips.*

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## FABULOUS OUTLOOK SALADS

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### The Bleu Cheese Wedge Salad \$9

*Crispy Iceberg lettuce, crumbled Hickory smoked bacon. Gorgonzola cheese, vine ripe tomatoes and chunky Bleu cheese dressing.*

### Outlook Signature Salad \$10

*Crisp Greens with Mesclun, Arugula, whole fresh strawberries, glazed pecans, creamy goat cheese with Blush wine vinaigrette.*

### Classic Caesar Salad \$9

*Crisp Romaine, Parmesan cheese, croutons and our classic dressing.*

### Choices to add to your Bleu Cheese Wedge, Outlook Signature, or Caesar Salad

*Grilled Thai Chicken Breast \$8, Grilled Beef Tenderloin Tips \$9, Grilled Fresh Norwegian Salmon \$10, Buffalo Chicken Tenders \$8  
Buffalo Style Shrimp \$10*

### Small Caesar or Small Garden Salad \$5

*Dressing Selection: Chunky Bleu Cheese, Balsamic Vinaigrette, Blush Wine Vinaigrette, Italian, Ranch or Creamy Caesar*

*A gratuity of 18% will be added to all parties of 6 people or more.*

*\*Consuming raw or undercooked seafood, eggs, meats or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.*

*\*Food Allergens; Before placing your order, please inform your server if a person in your party has a food allergy.*

*This establishment will attempt to safely accommodate their needs*

## SOUTH TO SOUTHWEST

### "Ragin Cajun Gumbo" \$20

*Our fabulous "Tiki Bar" Gumbo, simmered with (4) succulent Cajun gulf shrimp and (6-oz) blackened chicken breast.*

### Tostadas \$15

*Choice of Chili or Chili Verde: Refried beans, cheddar Jack, Chili and more Jack, baked in a corn tortilla shell, garnished with lettuce, tomato, red onion and Avocado, served with salsa and sour cream.*

### Chili Verde Quesadilla \$14

*Classic dish of lean pork, green chili, roasted tomatillos and tomato, slowly braised until tender, rolled in a Naan pocket with Pepper Jack Cheese, glazed with more cheese and baked.*

## COMFY FAVORITES

### Creamy Macaroni and Cheese \$14

*Extra sharp Vermont Cheddar, local cream, buttery crumb topping, baked in a casserole to a golded brown.*

### Shepherd's Pie \$13

*Fresh ground beef, demi glace, fresh herbs, layered with creamy whipped potatoes and our farm fresh corn, then baked to a golden brown.*

## OUTLOOK SIGNATURE BURGERS & SANDWICHES

### The Alpine Burger \$12

*Your choice of Black Angus beef or Boneless Thai marinated chicken breast, with crisp bacon, Cheddar cheese on a Artisan roll.*

### The Mogul \$12

*Your choice of Black Angus beef or Boneless Thai marinated chicken breast, with caramelized onions, sautéed mushrooms & Swiss cheese on a Artisan roll.*

### The Black and Bleu \$12

*Your choice of Black Angus beef or Boneless Thai marinated chicken breast, with Bleu cheese on a Artisan roll.*

### The Plain "OI" \$11

*Your choice of Black Angus beef or Boneless Thai marinated chicken breast on a Artisan roll.*

### The Wrap \$12

*Your choice of Black Angus beef or Boneless Thai marinated chicken breast, with lettuce, tomato, bacon, Pepper Jack cheese, our spicy Ranch sauce and wrapped in a fresh flour tortilla.*

### Buffalo Chicken Wrap \$12

*Buffalo style chicken tenders with lettuce, tomato, bleu cheese dressing, wrapped in a flour tortilla.*

### Fried Haddock Sandwich \$13

*Always a fresh fillet, Ale batter dipped, fried to a golden brown, served with lettuce, vine ripe tomatoes and tartar sauce, on a toasted Artisan roll.*

### Outlook JBB \$12

*Grilled Teriyaki breast of chicken with melted cheddar on a warm buttery croissant.*

### Panini Mediterranean \$12

*Baby spinach, roasted red peppers, sundried tomatoes, marinated artichokes and Havarti cheese, grilled on a fresh Focaccia roll.*

### The "Outlook" Club \$11

*Three layers of roasted turkey, crisp bacon, Iceberg lettuce, vine ripe tomatoes and mayonnaise on toasted wheat, white or a fresh wrap.*

### Grilled Chicken Caesar Wrap \$12

*Marinated grilled chicken breast, crisp romaine lettuce, parmesan cheese, classic Caesar dressing wrapped in a fresh flour tortilla.*

*The above burgers and sandwiches are served with a garlic pickle and a choice of french fries, sweet potato fries, onion rings, cole slaw, pasta salad or potato chips.*

## PASTA

### Tuscan Style Steak and Shrimp Scampi \$29

*Our eight ounce New York Sirloin, studded with garlic, seasoned with Black pepper and Sea salt, Char-broiled and brushed with Scampi butter, accompanied with our Shrimp Scampi Fettucini.*

### Fettucine Bolognese \$20

*Classic sauce from Bologna Italy, consisting of ground pork, veal and beef, with fresh tomato, Garlic, onions, cream and Parmigiano-Reggiano cheese, then tossed with Fettucine.*

### Chicken Mediterranean \$22

*Medallions of chicken sautéed with olive oil, garlic, shallots, baby spinach, goat cheese, finished with creamy tomato sauce and tossed with ziti.*

### Ziti Marinara \$16

*San Marzano tomatoes sauteed' with fresh garlic and extra virgin olive oil, then tossed with Ziti and Parmigiano-Reggiano cheese.*

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## FRESH SEAFOODS

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### Baked Fresh Boston Haddock \$23

*A ten ounce fillet lightly coated with our butter crumb topping and slow baked to a toasty brown, served with choice of potato, whole green beans or salad.*

### Fish and Chips \$23

*A perfect fillet dipped in a batter of Ale, lightly fried, served with French fries, tartar sauce and Cole Slaw.*

### Grilled Fresh Norwegian Salmon \$22

*Imported fillet, char-broiled, served with dill butter, Rice Pilaf and whole green beans or salad.*

### Baked Fresh Cape Scallops \$23

*Sweet succulent gems from our local Cape Cod waters, topped with our buttery crumbs, then baked to a golden brown, served with tartar sauce, choice of potato, whole green beans or salad.*

### Fresh Fried Cape Scallops \$23

*Sweet succulent gems from our local Cape Cod waters, lightly floured and fried to a golden brown, served with tartar sauce, French fries and Cole Slaw.*

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## FROM THE CHAR-BROILER

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### FEATURING BLACK ANGUS TEXAS STEER BEEF

*(All USDA Choice AA Grade Center Cuts)*

### *“Every Friday, and Saturday Night at 5 PM”*

#### *“Roast Prime Rib of Beef, au jus”*

*USDA Choice Black Angus Texas Steer Beef, slow roasted, served with our Signature Steak Potato, fresh sautéed Spinach and Caesar salad.*

**King Cut \$35 (20-ounce, bone-in)     Queen Cut \$28 (12-ounce, boneless)**

### Char-Broiled Tenderloin Tips of Beef \$22

*Cut from the tenderloin, 14 ounces, bourbon marinated and char-broiled to perfection, served with demi glace.*

### Char-Broiled Petite New York Sirloin Steak Sandwich \$23

*Center cut 8 ounce Black Angus steak, seasoned with our rub, flame broiled, served on toast garnished with Onion Rings.*

### Porterhouse Steak \$42

*Texas size cut 24-ounce, this is a Bone-in NY Strip steak with the Tenderloin attached, it is referred to as the “King of the T-Bones.” Aged and seasoned with our signature rub, char-broiled to perfection, garnished with Onion Rings and Maitre’ d Hotel butter.*

### Bone In Filet Mignon \$45

*The quintessential cut of beef (12-ounce) for those who prefer the tenderness of a Filet Mignon with the added flavor of a bone intact. We season with our signature rub, char-broil to perfection, garnish with Onion Rings and served with Bernaise sauce.*

### Filet Mignon \$39

*Center cut 9 ounce steak, the most tender of all, Aged, seasoned with our signature rub, char-broiled to perfection, garnished with Onion Rings and served with Bernaise sauce.*

### Bone In Texas Rib Eye Steak \$39

*Our most popular Steak, 18 ounce, center cut bone in Rib Eye steak, Aged, seasoned with our signature rub, char-broiled to perfection, garnished with Onion Rings and Maitre’ d hotel butter.*

### Thai Breast of Chicken \$18

*A 9 ounce boneless breast, our Unique Thai marinade, then char-broiled.*

*All of the above Char-broiled meals are served with a choice of two of the following:*

*Steak Potato, Whipped Yukon Potatoes, French Fried Potatoes, Fried Sweet Potatoes, Rice Pilaf, Whole Green Beans, Caesar salad, Tossed Garden salad. “Steak Potato is a large seasoned Idaho with sour cream, chopped bacon and chives”*

*We offer the following sides to accompany your meal:*

*Fresh Sautéed Spinach \$4*

*Smothered Onions \$4*

*Sauteed Button Mushrooms \$4*

*Natural Cut French Fries \$3*

*Plain Baked Potato \$3*

*Whipped Yukon Potatoes \$4*

*Signature Steak Potato \$5*

*Whole Green Beans \$4*

*Fried Onion Rings \$4*

*Fried Sweet Potatoes \$3*

*Herbed Rice Pilaf \$3*

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## DESSERTS

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### Apple Crisp \$5

*Fresh Granny Smith apples, cinnamon, sugar, topped and baked with our own buttery granola, served with vanilla bean ice cream.*

### Rustic Triple Berry Tart \$6

*Blackberries, blueberries and raspberries and apples cradled in a flaky homemade crust served with vanilla bean ice cream.*

### Molten Lava Cake \$7

*For extreme chocolate lovers only! Served with vanilla bean ice cream.*

### New York Style "Lemon" Cheesecake \$6

*Traditional rich creamy cheesecake with our homemade lemon sauce.*

### Wicked Goodie \$6

*Vanilla ice cream, fudge brownie, hot fudge sauce, whipped cream, walnuts and a cherry.*

### Ice Cream \$4

*Vanilla Bean, Double Chocolate*

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## COGNACS, CORDIALS, PORTS & SPECIAL COFFEES

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### COGNACS

Courvoisier VS \$9  
Hennessey VS \$12  
Hennessey XO \$25  
Remy Martin VSOP \$12

Courvoisier VSOP \$12  
Hennessey VSOP \$15  
Martell Cordon Blue \$25

### PORTS

Sandeman LBV \$12

Taylor Fladgate 20 year Tawny \$12

### CORDIALS

B & B \$9  
Chambord \$8  
DiSaronno Amaretto \$8  
Frangelico \$8  
Grand Marnier \$9  
Limonce Lemon Liqueur \$10  
Tia Maria \$8

Bailey's Irish Creme \$9  
Cointreau \$9  
Drambuie \$9  
Galliano \$8  
Kahlua \$8  
Sambucca Romana \$9

### SPECIALTY COFFEE

Irish Coffee \$8  
Spanish Coffee \$8  
Nashoba Coffee \$9

Nutty Irishman \$8  
Mexican Coffee \$8

### SINGLE MALT SCOTCH

Oban \$13  
Lagavulin \$13  
Glen Feddich \$13

Dalwhinnie \$13  
Glen Levit \$13

### PREMIUM WHISKIES

Knob Creek \$12  
Crown Royal \$11

Maker's Mark \$10