

APPETIZERS

Seared Yellow Fin Tuna \$14

Sushi grade tuna, pan seared very rare and served with Japanese seaweed salad, wasabi and soy sauce.

Teriyaki Shrimp Skewers \$14

Panamanian shrimp skewered and grilled with our Asian marinade, served with a wedge of grilled pineapple and Ginger sauce.

Devil’s Calamari \$12

Crispy fried rings, with cherry peppers, white wine, butter garlic, and marinara sauce.

Nashoba Boneless Chicken Tenders \$10

Wardance style, tossed in hot sauce and served with bleu cheese dressing and celery.

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

Firehouse 3 Alarm Chili \$6

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

French Onion Soup Gratinée \$7

An Autumn Classic, rich broth loaded with sweet onions, toasted crouton and smothered in Gruyere.

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.

New England Clam Chowder \$7

Our native fresh cherrystones and local farm fresh vegetables, potatoes and cream to create an award winning recipe.

Nachos Grande \$14

Crisp corn tortilla chips baked with homemade chili, cheddar jack cheese, garnished with fresh tomatoes, scallions and served with sour cream, and guacamole.

Chili Verde Nachos \$14

Classic green chili, baked with tortilla chips, jack cheddar cheese, garnished with fresh tomatoes, scallions, served with guacamole, sour cream and salsa.

FABULOUS NASHOBA SALADS

Bleu Cheese Salad \$9

Crisp 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, dried cranberries, glazed pecans, creamy goat cheese and tossed with blush wine vinaigrette.

Small side Caesar or Tossed Garden Green salad \$4

Choices to add to your Bleu Cheese, Signature, or Caesar Salad

Grilled Thai Salmon add \$10; Grilled Marinated Chicken Breast add \$8; Grilled Teriyaki Shrimp Skewer add \$10, Grilled Tenderloin Tips of Beef add \$9

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

OUTLOOK SIGNATURE BURGERS

Your choice of a boneless, skinless Chicken Breast or a lean Black Angus Beef Burger.

The Alpine \$11

Black Angus Beef with crisp bacon and Cheddar Cheese.

The Mogul \$11

Black Angus Beef, Swiss Cheese, mushrooms and caramelized onions.

The Black and Bleu \$11

Black Angus Beef with bleu cheese.

The Plain “Ol Burger” \$10

Black Angus Beef

The Bacon Cheeseburger Wrap \$11

Black Angus Beef with lettuce, tomato, and crisp bacon wrapped in a fresh flour tortilla.

Burgers are served on an Artisan roll with a garlic pickle, lettuce, tomato and a choice of French fries, Onion Rings, Potato Chips, Pasta salad or Cole Slaw.

SANDWICHES

Grilled Chicken Caesar Wrap \$11

Marinated chicken breast, crisp romaine, parmesan cheese, our Caesar dressing, wrapped in a fresh flour tortilla.

Buffalo Chicken Wrap \$11

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

Outlook JBB \$10

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

The Outlook Club \$10

3 layers of roasted turkey, crisp bacon, lettuce, tomato and mayonnaise on toasted wheat, white or fresh wrap.

Fried Haddock Sandwich \$13

A fresh fillet, Ale batter dipped, fried to a golden brown, served with lettuce, tomato, lemon and tartar sauce.

Panini Mediterranean \$11

Baby spinach, roasted red peppers, sundried tomatoes, marinated artichoke hearts, Swiss cheese and grilled on a Focaccia roll.

Charbroiled New York Sirloin Steak Sandwich \$22

An eight ounce center cut Black Angus Texas Beef steak, char-broiled and served open face with onion rings, lettuce, tomatoes, french fries and Chateau sauce.

Chili Verde Quesdilla \$14

Classic dish of lean pork, green chili, roasted tomatillos and tomatoe, slowly braised until tender, rolled in a Naan pocket with pepper jack cheese, then baked, served with corn chips.

Sandwiches are served with a garlic pickle, lettuce, tomato and a choice of French fries, Onion Rings, Potato Chips, Pasta salad or Cole Slaw.

PASTA

Fettuccini Bolognese \$18

Classic sauce of Veal, Pork, Pancetta, cream tomatoes, garlic and vegetables, tossed with Fettuccini noodles and Parmigiano-Reggiano cheese.

Chicken Mediterranean \$21

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

CHAR-BROILED

Char-Broiled Texas Bone-In Rib Eye Steak \$38

An 18 ounce aged, seasoned, bone-in Black Angus steak, char-broiled, served with onion rings, spinach, and our bacon, sour cream, chive stuffed potato.

Queen Cut Boneless Filet Mignon \$37

Eight ounce center cut petite filet, aged, seasoned with our signature rub, broiled to perfection, served with onion rings, spinach, our bacon, sour cream and chive stuffed potato, Bernaise sauce

Char-Broiled Tenderloin Tips of Beef \$23

16 ounces, Bourbon marinated and char-broiled to perfection, accompanied with Chateau sauce and quartered mushrooms. Served with spinach and our bacon, sour cream and chive stuffed potato.

Thai Marinated Breast of Chicken \$18

Marinated in our unique Thai marinade, Char-broiled, served with Rice Pilaf, spinach, stir fry vegetables and Ginger sauce.

COMFY FAVORITES

Creamy Macaroni and Cheese \$13

Extra sharp Vermont Cheddar Cheese, light cream, buttery crumb topping, baked in a casserole to a golden brown.

Shepherd's Pie \$13

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

SEAFOOD

Grilled Fresh Thai Salmon \$21

Fresh cut, Thai marinated fillet, charbroiled, served with Japanese seaweed salad and roasted red peppers.

Baked Fresh Boston Haddock \$22

A ten ounce fillet coated with our buttery crumb topping, slowly baked, served with spinach, and our bacon, sour cream, chive stuffed potato.

Fish & Chips \$22

A perfect fresh fillet, dipped in an Ale batter, lightly fried, served with spinach, French fries, tartar sauce and cole slaw

SIDES

Sautéed Fresh Spinach \$3

Signature Baked Potato \$3

Grilled Zucchini & Red Peppers \$3

Rice Pilaf \$2

Seasoned French Fries \$3

Onion Rings \$3

Classic Caesar Salad \$4

Tossed Garden Salad \$4

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