



APPETIZERS

Nachos Grande \$15

Nachos Chili Verde, Our classic Pork, Green Chili and Tomatillo stew baked with corn tortilla chips, Cheddar Jack Cheese, garnished with fresh tomatoes, scallions, served with Guacamole, sour cream and salsa.

Nachos Firehouse Chili, our house chili, baked with corn tortilla chips, Cheddar Jack Cheese, garnished with scallions, fresh tomatoes and served with Guacamole, sour cream and salsa.

Seared Yellow Fin Tuna \$14

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

Meatballs and Sausage, Bolognese \$11

Classic blend of beef, pork, veal, garlic, onions, Italian bread and seasonings, seared and simmered with Sweet Italian Sausage and our Bolognese sauce, finished with Parmigiano – Reggiano cheese.

Devil's Calamari \$12

Crispy fried rings, with cherry peppers, white wine, butter, garlic and Marinara sauce on the side.

Shrimp Scampi \$14

(6) Succulent Gulf shrimp sautéed with our rich scampi-garlic butter, finished with Parmigiano – Reggiano

Creamy Tomato Bisque with Grilled Cheese \$11

A bowl of our homemade cream of Tomato with a grilled cheese made with sharp white cheddar and our rustic country bread, triangle cut to dip.

Wings and Tenders \$11

Jamaican Jerk Wings, Bone-In, marinated in Jerk spice, grilled and served with spicy Jerk sauce and crisp celery.

Scampi Buffalo Style Wings, Bone-In, marinated in garlic, grilled and tossed in our Scampi - Buffalo sauce and served with Bleu Cheese dressing and crisp celery.

Wardance Style Chicken Tenders, Boneless, lightly breaded, fried and tossed with our Buffalo hot sauce, served with Bleu Cheese dressing and crisp celery.

Gold Rush Style Chicken Tenders, Boneless, lightly breaded, fried and tossed with our golden BBQ sauce, served with Ranch dressing and crisp celery.

CHOWDER, SOUPS AND CHILI

French Onion Soup Gratine' \$7

"A winter classic," a crock of our rich broth, loaded with onions, baked with a toasted crouton and smothered with imported Gruyere cheese.

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

Chili Verde \$7

Our classic Pork, green chili, tomatillo and tomato stew, slowly braised until fork tender, topped with cheddar Jack Cheese and scallions, served with fresh corn tortilla chips

Firehouse Chili \$6

It's spicy, but mild as Chili goes, topped with cheddar Jack Cheese, scallions and served with fresh corn tortilla chips.

FABULOUS OUTLOOK SALADS

The Outlook Caprese Salad \$12

Crisp greens, fresh Mozzarella and Feta Cheeses, vine ripe tomatoes, fresh Basil, Kalamata Olives, red onion and Balsamic Vinaigrette.

The Bleu Cheese Wedge \$9

Crisp wedge of Iceberg, crumbled Hickory smoked bacon, Gorgonzola cheese, vine ripe tomatoes and chunky Bleu cheese dressing.

Classic Caesar Salad \$9

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

Choices to add to your Bleu Cheese or Caesar salad:

Grilled Marinated Chicken Breast \$8, Grilled Beef Tenderloin Tips \$9, Grilled fresh Norwegian Salmon \$10, Wardance Chicken Tenders \$8, Tuna Salad \$6

Small Caesar or Small Garden Salad \$5

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

MEXICAN BOWLS

Carne Asada \$16

Layers of tender grilled beef, Red Beans n Rice, Pico de Gallo salsa, crisp lettuce, garnished with scallions, sour cream and guacamole.

Polo Relleno \$16

Layers of tender chicken in our house Relleno sauce, Red Beans n Rice, Pico de Gallo salsa, crisp lettuce, garnished with scallions, sour cream and guacamole.

Chile Verde \$16

Layers of our classic pork and green chili stew, Red Beans n Rice, Pico de Gallo salsa, crisp lettuce, garnished with scallions, sour cream and guacamole.

Bean n Rice Burrito \$14

Red Beans White Rice, Monterey Jack cheese, encased in a fresh flour tortilla, baked and glazed with Monterey Jack cheese and a touch of our House Rellano sauce, garnished with scallions, sour cream and guacamole.

FRESH SEAFOOD

Baked Fresh Atlantic Haddock \$23

A 10-oz fillet lightly coated with our Butter crumb topping and slow baked to a toasty brown, served with choice of Potato, Broccoli or small salad.

Fish and Chips \$23

A perfect Haddock fillet dipped in an Ale batter, lightly fried, served with French fries, Cole Slaw and Tartar sauce.

Grilled Fresh Norwegian Salmon \$23

Imported fresh from Norway, char-broiled, served with dill butter, scallion white rice and fresh Broccoli or small salad.

Baked Fresh North Atlantic "Halibut" \$27

A fresh Halibut fillet, lightly coated with our Ritz Butter crumb topping, slowly baked to a toasty brown, served with a choice of Potato and fresh Broccoli or small salad.

FROM THE CHAR-BROILER

FEATURING BLACK ANGUS TEXAS STEER BEEF

(All USDA Choice AA Grade Center Cuts)

"Every Friday and Saturday Evening at 5 PM

"Roast Prime Rib of Beef, au jus"

USDA Choice Black Angus Texas Steer Beef, aged for tenderness, slow roast, served au jus

Nashoba Cut (16-18 ounces) \$33

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 NY Sirloin Steak Sandwich \$24

Center cut 8 ounce Black Angus steak, seasoned with our signature rub, flame broiled, served on toast, garnished with crisp lettuce, tomatoes and Onion Rings.

Porterhouse Steak \$42

Texas size 24-ounce, this is a Bone-In NY Sirloin Strip Steak with the tenderloin attached, it is referred to as the "King of Steaks" Aged and seasoned with our Signature rub, char-broiled to perfection, garnished with Onion Rings and Maitre'd Hotel butter.

Filet Mignon \$39

Center cut 10-ounce steak, the most tender of all steaks, 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.

Char-Grilled Breast of Chicken Piccata \$19

Grilled naked and finished with our classic Piccata butter with capers and lemon.

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, Scallion White Rice, Fresh Steamed Broccoli, Caesar Salad or Garden Green Salad.

COMFY FAVORITES

Shepherd's Pie \$14

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

Creamy Macaroni and Cheese \$14

Extra Sharp Vermont Cheddar cheese, local cream, buttery crumb topping, baked to a golden brown.

PASTA

Tuscan Style Steak and Shrimp Scampi \$29

Our eight ounce New York Sirloin, studded with garlic, seasoned Black Pepper and Sea salt, char-broiled, brushed with Scampi butter and coupled with Shrimp Scampi and Fettucini.

Fettucine Bolognese \$17

Classic sauce from Bologna, Italy, consisting of Ground Pork, Veal and Beef, with tomatoes, garlic, onions, cream and Parmigiano-Reggiano cheese, then tossed with Fettucine.

"North End" Style Meatballs with Ziti \$17

A classic blend of Beef, Pork, Veal, garlic, onions, Italian bread and seasonings, seared, then simmered in our North End meat sauce, served on Ziti with fresh Parmigiano-Reggiano.

Ziti Marinara \$15

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

Chicken Mediterranean \$22

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

SIGNATURE BURGERS, WRAPS AND SANDWICHES

The Alpine Burger \$12

Your choice of Black Angus beef or boneless marinated chicken breast, with crisp bacon, Cheddar cheese on an Artisan roll.

The Mogul \$12

Your choice of Black Angus beef or boneless marinated chicken breast, with caramelized onions, sautéed mushrooms and Swiss cheese on an Artisan roll.

The Black and Bleu \$12

Your choice of Black Angus beef or boneless marinated chicken breast with Bleu cheese on an Artisan roll.

The Plain "OI" \$11

Your choice of Black Angus beef or boneless marinated chicken breast on an Artisan roll.

The Wrap \$12

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

Buffalo Chicken Wrap \$12

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

Turkey Club Wrap \$12

Lean Roast Turkey, crisp bacon, iceberg lettuce, vine ripe tomato, mayonnaise and wrapped in a fresh flour tortilla.

Panini Mediterranean \$12

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

"Scala" Meatball Sandwich \$12

Our classic blend of beef, pork, veal, garlic, onions, Italian bread and seasonings, simmered in our Bolognese sauce and served on fresh Scala Bread, finished with Parmigiano-Reggiano cheese, you need a knife and fork for this.

The above burgers, wraps and sandwiches are served with a garlic pickle and a choice of French fries, onion rings, Pineapple Cole slaw, Pasta salad or Potato chips.

SIDES

Fresh Sautéed Spinach \$5

Red Beans and Rice \$4

Scallion White Rice \$3

Fresh Steamed Broccoli \$4

Small Caesar Salad \$5

Natural Cut French Fries \$4

Small Garden Salad \$5

Signature Steak Potato \$5

Basket of Fries or Onion Rings \$7

Whipped Yukon Potatoes \$5

DINNER MENU

Served Monday - Thursday 5:00 pm - 10:00 pm

Friday & Saturday 5:00 pm - 11:00 pm

Sunday 11:00 am - 10:00 pm

DESSERT

Strawberry Shortcake \$6

The Olde Fashion way, Buttermilk bisquit loaded with Strawberries and fresh whipped cream.

Molten Lava Cake \$8

For extreme chocolate lovers only! Served warm with Vanilla Bean Ice Cream.

Rustic Triple Berry Tart \$7

Blackberries, Blueberries, Raspberries and apples cradled in a flaky homemade crust served with Vanilla Bean Ice Cream.

Apple Crisp \$5

Fresh Granny Smith apples, cinnamon, sugar, topped and baked with our buttery granola. Served warm with Vanilla Bean Ice Cream.

Wicked Goodie \$7

Hot fudge sauce cascading over Vanilla Bean Ice Cream and a rich fudge brownie, with whipped cream, walnuts and a cherry.

Ice Cream Choices \$5

Vanilla Bean and Double Chocolate

COGNACS, CORDIALS, PORTS & SPECIAL COFFEES

WHISKEY TENNESSEE

Jack Daniels Tennessee Fire \$9

Jack Daniels Tennessee Honey \$9

WHISKEY CANADIAN

Crown Royal \$11

Tap 357 Maple \$9

Fireball Cinnamon \$8

WHISKEY IRISH

John Jameson \$9

Bushmills \$9

COGNACS

Courvosier VS \$10

Courvosier VSOP \$12

Hennessy VS \$12

Hennessy VSOP \$15

Hennessy XO \$35

Martell Cordon Bleu \$30

Remy Martin VSOP \$12

BOURBON

Makers Mark \$10

Knob Creek \$12

SCOTCH - SINGLE MALT

Oban 14 yo \$13

Dalwhinnie 15 yo \$13

Lagavulin 16 yo \$13

The Macallan, Fine Oak 15 yo \$15

PORTS

Sandeman Vintage Port 2011 \$13

Taylor Fladgate "20 year Tawny" \$12

CORDIALS

B&B \$9

Baileys Irish Creme \$9

Chambord \$9

Cointreau \$9

Amaretto DiSarno \$9

Drambuie, Frangelico \$9

Galliano, Kahlua \$9

Tia Maria \$9

Sambucca Romana \$9

Grand Marnier \$10

Lemoncello \$10

SPECIALTY COFFEE

Irish Coffee \$9

Nashoba Coffee \$9

Spanish Coffee \$9

Nutty Irishman \$9

Mexican Coffee \$9

French Coffee \$10