

APPETIZERS

Chicken or Pork Pot Stickers

These wonton dumplings are a light summer treat; crispy brown on the bottom, light and soft on the top and a Japanese ponzu sauce. Made with the perfect combination of green cabbage, carrots, ginger, bell peppers, and your choice of pork or chicken. \$10

Hog Wings

Four massive deep-fried pork shanks cooked until they nearly fall off the bone with your choice of sauces: golden BBQ or sweet and smokey BBQ. \$10

Gold Rush Tenders

Boneless chicken tenders tossed with our new sweet, yet tangy golden BBQ sauce. Served with ranch dressing and celery sticks. \$9

Barbecue Chicken Quesadillas

Barbecue chicken with crisp apple-smoked bacon, cheddar cheese and red onion. Topped with roma tomatoes and scallions. Served with sour cream, salsa and guacamole by request. \$10

Mountain of Nachos

Tortilla chips topped with melted cheddar, homemade chili, tomatoes and scallions. Served with sour cream, salsa, and guacamole by request. \$10

Cozy Shrimp

Herb-marinated shrimp wrapped in a light wonton skin, deep-fried until golden brown. Served with an Asian chili sauce. \$8

Coconut Shrimp with Spicy Orange Dipping Sauce \$11

Nashoba Style Devil's Calamari

Lightly fried and tossed with cherry peppers, white wine, butter and garlic. Served with buttermilk ranch for dipping. \$9

Nashoba Style Angel's Calamari

For the tamer palate...lightly fried and tossed with butter, garlic and Asiago cheese. Served with marinara sauce for dipping. \$9

Wardance Buffalo Tenders

Spicy boneless chicken tenders served with chunky blue cheese dressing and fresh carrot and celery sticks. \$9

Potato Skins

Baked Idaho potatoes mounded with crisp bacon OR broccoli, melted cheddar and scallions. Served with sour cream on the side. \$8

Spinach and Artichoke Dip with Pita Chips \$7

Mozzarella Sticks with Marinara Sauce \$7

Beer Battered Onion Rings \$6

Basket of Fries \$5

An 18% gratuity will be added to parties of 8 or more.

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

SOUPS AND SALADS

New England Clam Chowder \$6

Homemade Chili with Melted Cheddar and Tortilla Chips \$6

French Onion Soup \$5

Soup du Jour \$4

Signature Salad

Mesclun greens with strawberries, goat cheese, sugared pecans, and lemon poppyseed vinaigrette. \$7

Spinach Salad

Fresh spinach, hard-boiled egg, apple-smoked bacon, mushrooms, gruyere cheese, and our own herbed vinaigrette. \$8

The Wedge

Crisp iceberg lettuce with apple-smoked bacon, crumbled gorgonzola cheese, tomatoes, and chunky blue cheese dressing. \$6

Classic Caesar or Mixed Greens Salad

Side \$5 Entrée \$7

Add:

Grilled Marinated Chicken Breast \$4

Grilled Marinated Steak Tips \$5

Grilled Marinated Shrimp \$6

Grilled Salmon Filet \$8

Buffalo or Golden BBQ Chicken Tenders \$5

Lobster Salad \$10

SANDWICHES

All sandwiches are served with your choice of French fries, onion rings, sweet potato fries, cole slaw, small side salad, or pasta salad.

Outlook Lobster Roll

Fresh Maine lobster meat with onion, celery, and fresh lemon juice tossed in light mayonnaise served on a toasted roll with green leaf lettuce. \$17

Buffalo Chicken or Golden BBQ Wrap

Our boneless chicken tenders in a tortilla wrap with lettuce, tomato, and blue cheese dressing and choice of sauce. \$9

Smokehouse Chicken Wrap

Grilled barbecue chicken breast in a tortilla wrap with melted cheddar cheese, lettuce, tomato, bacon, and red onion. \$9

Outlook JBB

Grilled Teriyaki chicken breast with melted cheese on a warm butter croissant. \$8

Classic BLT Sandwich

Lettuce, tomato, and crispy bacon set on a butter croissant. \$7

Fried Fish Sandwich

Breaded haddock filet on a toasted bun with American cheese, lettuce, tomato, and coleslaw with a side of tartar sauce. \$9

The Outlook Club

Triple decker of mesquite turkey, bacon, lettuce, tomato, and mayonnaise on white or wheat. \$9

Grilled Chicken Caesar Wrap

Crisp romaine with grilled marinated chicken, romano cheese, and creamy Caesar dressing. \$9

Grilled Chicken BLT Sandwich

Grilled marinated chicken breast topped with lettuce, tomato, and crispy bacon set on a butter croissant. \$9

Portabella Mushroom Sandwich

Roasted, marinated portabella mushroom with caramelized onions and melted Swiss served on a toasted bulkie roll. \$9

ALL NEW!

PIZZAS

Our all new individual pizzas are served with a sweet and simple marinara sauce on our light and airy hand-stretched dough topped with a four-cheese blend.

Classic 4-Cheese Blend \$8

Pepperoni and Meatball \$10

Barbecue Chicken with Apple-Smoked Bacon \$10

Vegetarian with Roasted Red Peppers, Caramelized Onions and Roasted Garlic \$10

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PANINI GRILLE

All sandwiches are served with your choice of French fries, onion rings, sweet potato fries, cole slaw, small side salad, or pasta salad.

Classic Reuben

Grilled corned beef, melted Muenster cheese, sauerkraut, and thousand island dressing on pumpernickel bread. \$9

Tuna Salad Melt

Waldorf tuna with melted Swiss cheese and applewood bacon. Served on rosemary foccacia bread with lettuce and tomato. \$8

Santa Fe Turkey

Mesquite turkey with pepper jack cheese, fire-roasted red peppers, on a fresh ciabatta bread with a sun-dried tomato pesto spread and with the Chef's suggestion of a side of guacamole. \$9

Mediterranean

Baby spinach, roasted red peppers, sun-dried tomatoes, marinated artichokes, and havarti dill with an herbed goat cheese spread served on garlic foccacia bread. \$8

The Nashoba Grilled Club

Black forest ham and mesquite turkey with apple-smoked bacon, Muenster cheese, lettuce, tomato, and a honey mustard dijonnaise served on hearty panini white bread. \$9

Grilled Chicken Bruschetta

Grilled marinated chicken breast with smooth ricotta, fresh basil, sun-dried tomatoes, and smoked mozzarella on garlic foccacia bread. \$9

BURGERS

All burgers are served on a bulkie roll with your choice of French fries, onion rings, sweet potato fries, cole slaw, small side salad, or pasta salad.

The Plain 'Ol Burger

8oz. Black Angus burger on a toasted bun. \$8

The Alpine Cheeseburger

8oz. Black Angus burger with crisp bacon and melted cheddar cheese. \$9

The Mogul

8 oz. Black Angus burger mounded with sweet caramelized onions, sautéed mushrooms, and melted Swiss cheese. \$9

Bourbon St. Burger

8 oz. Black Angus burger with a sweet bourbon glaze, cheddar jack cheese and crispy onion strings with a creole ranch dressing. \$9

The Black and Blue

8oz. Black Angus burger with melted blue cheese. \$9

The Fiorenttino Burger

8 oz. Black Angus burger with roasted red peppers, fresh basil, and mozzarella cheese. \$9

The Hawaiian Burger

8 oz. Black Angus burger topped with grilled pineapple, caramelized onions, and swiss cheese. \$9

Classic Chicken Burger

Grilled marinated chicken breast with American cheese, fresh lettuce, and tomato. \$8

Vegetarian Burger

A blend of black beans, corn, red peppers, soy, and grilled on a bulkie roll. \$7

STEAKHOUSE SPECIALS

Prepared to your liking and served with choice of side and vegetable of the day.

Mesquite Barbecue Marinated Steak Tips \$15

Slow Roasted Baby Back Ribs

Half Rack \$11 **Full Rack** \$16

Served with cole slaw, French fries, baked beans, and corn bread.

14oz. New York Strip Steak \$16

Filet Mignon 8 oz. \$24

Ribeye 16 oz. \$24

Sides: Baked Potato, French fries, Rice Pilaf, Sweet Potato Fries, Jasmine Rice, Mashed Potatoes, Onion Rings

Sauces: Bearnaise, Gorgonzola Butter, Horseradish Cream, Merlot demi-glaze

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ENTREES

Grilled Salmon

Served with chilled cucumber dill sauce, scallion rice and vegetable of the day. \$17

Sherry Crumb Baked Haddock

With chunky corn chowder sauce. \$17

Fish and Chips

Crisp, breaded haddock lightly fried and served with coleslaw, french fries and tartar sauce. \$16

Fried Sea Scallops or Baked Scallops

Served with choice of starch and vegetable du jour. \$17

Shrimp Primavera

Jumbo shrimp and fresh vegetables tossed in olive oil and garlic. Served over linguini. \$16

Mountain Meatloaf

A blend of pork, veal, and beef tossed with oats and fresh herbs, wrapped with applewood bacon and baked with our tangy barbecue glaze. Served with garlic mashed potatoes and vegetable du jour. \$15

Grilled Pork Loin

Served with roasted Fuji apples, and your choice of starch and vegetable du jour. \$14

Roasted Turkey Dinner

Slow roasted turkey with our special blend of spices. Served with sage stuffing, cranberry sauce, garlic mashed potatoes and vegetable du jour. \$13

Shrimp Scampi

Fresh jumbo shrimp sautéed with garlic, wine and fresh lemon. Served with linguini. \$18

Fra Diavolo

Served three ways with your choice of chicken, scallops or shrimp in red wine, garlic, and onions. Tossed with broccoli and penne in a spicy marinara. Chicken \$15 Shrimp or Scallops \$18

Mediterranean Pasta

Penne pasta tossed with artichokes, mushrooms, Aussie oven-dried tomatoes, kalamata olives, fire-roasted red peppers and arugula. \$15

Chicken Stir Fry

Boneless chicken tenders stir-fried with fresh vegetables then served over a bed of rice. Prepared either Sweet and Sour, Teriyaki or Szechwan. \$15

Chicken Gorgonzola

Marinated grilled chicken breast topped with roma tomatoes, apple-smoked bacon and gorgonzola cheese. Served with choice of side and vegetable of the day. \$14

Chicken Marsala

Pan seared chicken medallions with sautéed crimini mushrooms. Served over gemelli with a marsala cream and finished with melted gorgonzola cheese. \$17

Outlook Chicken Parmesan

The Outlook's version of chicken parm...Moist, breaded chicken cutlet topped with fresh mozzarella cheese and our homemade marinara. Served over linguini. \$15

Penne with Chicken, Broccoli and Pesto Alfredo \$15

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