



the restaurant

03894 LLC

appetizers

spinach & artichoke dip

homemade and served warm with freshly fried tortilla chips. \$8

wings your way

crispy yet tender chicken wings tossed in your choice of our buffalo, asian barbeque or polynesian sauces. choose either our homemade garlic ranch or creamy gorgonzola dipping sauce. \$9



veggie rangoons

homemade crispy and creamy rangoons served with our polynesian, hot mustard and asian barbeque sauces. \$9

sweet potato nachos

hand cut sweet potato chips piled high and tossed with bacon, roasted shallots, gorgonzola & candied nuts drizzled with a beet and balsamic reduction. \$10

grilled shrimp cocktail

herb rubbed grilled shrimp served ice cold with our homemade cocktail sauce. \$10

basket of hand cut onion rings

light, flaky and almost famous. \$6

basket of hand cut french fries \$4

homemade soup of the day \$5

new england clam chowder \$6

salads



the restaurant salad

mixed greens tossed with dried cranberries, chopped shallots, spiced nuts, goat cheese and our honey balsamic vinaigrette. \$5 side/\$8 meal

the wedge

iceberg lettuce wedge topped with ripe tomato, chopped shallots and bacon drizzled with our creamy gorgonzola dressing. \$9

classy caesar

our homemade caesar dressing tossed with romaine lettuce, herb croutons and parmesan cheese. \$5 side/ \$8 meal

add to any salad a grilled skewer: chicken or veg head \$6, steak or shrimp \$7, salmon or scallops. \$8



restaurant favorite

* consuming raw, cooked to order or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.

entrees

grilled chicken sandwich

house marinated chicken breast with roasted tomato mayonnaise on a toasted roll. \$7

tempura shrimp

large hand battered shrimp on stir fried vegetables and rice. served with our sweet and sour dipping sauce. \$10

house smoked pork sandwich

a slow roasted favorite served open faced. \$9

grilled scallops

fresh sea scallops rubbed with rosemary and orange zest served with grilled sweet potato medallions. \$12

fish & chips

fresh fried beer battered haddock served with hand cut french fries, tartar sauce and coleslaw. \$10



fish taco

fresh fried, beer battered haddock, fire roasted salsa and shredded lettuce served on a crunchy flat tortilla and drizzled with crème fraiche. \$9

bean & rice taco

with fire roasted salsa served on a flat corn tortilla and drizzled with crème fraiche. \$7

grilled hot dog \$5

all beef frank served with hand cut french fries. add homemade chili. \$2

burgers

premium quality and ground fresh daily by our friends at mill street meat market.



the burger

a hand pattied ½ pound burger with your choice of american, cheddar, goat or gorgonzola cheese. \$9
add bacon \$2

the contractor

a hand pattied ½ pound burger with homemade chili, american cheese and a thick onion ring. \$11

the medicines

a hand pattied ½ pound burger with caramelized onions, portobello mushrooms, and gorgonzola cheese. \$11

the nelly

two hand pattied ½ pound burgers with cheddar cheese and bacon. \$14

the elvis

a hand pattied ½ pound burger with peanut butter and bacon make this one famous. \$11

the veg head

homemade blend of nuts, beans and quinoa seared in grapeseed oil. topped with roasted red pepper coulis, lettuce, tomato and onion. \$8

not quite as hungry? deduct a dollar and make it a ¼ pound. all served with hand cut fries and homemade pickle. lettuce, tomato and onion upon request.

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kids

appetizers

fried chips and no-heat salsa \$3
kids' salad \$3
shrimp for the shrimp \$5

entrees

kid burger & fries \$5
homemade chicken fingers \$5
fish & chips \$7
penne pasta \$5

the end

plan ahead and save some room for a very memorable dessert or an after dinner drink. our dessert menu changes daily with our homemade creations including pies, cakes, cookies and much more.



s'mores for 2 or 4
always available and good for that sitting around the campfire, end of the meal experience. create your own adventure with our make your own s'mores served table side.

soft drinks \$1.50

coke, diet coke, sprite, sprite zero, ginger ale, pink lemonade

juice \$3.00

orange, cranberry, pineapple, grapefruit

bottled water

san pellegrino \$6
panna \$6

adult beverages

beer

domestic draft beer \$3
microbrew / import draft beer \$4.50
domestic bottle \$3.75
import bottle \$4.75

wine

including a selection from robb karstedt of wolfeboro wine cellar*

white:

esperto* - pinot grigio - \$8/30
arabella* - sauvignon blanc - \$8/30
huber hugo* - gruner veltliner - \$7/26
chateau st. jean - chardonnay - \$7/26
chateau st. jean* - fume blanc - \$7/26

red:

castle rock* - pinot noir - \$8/30
avenue - malbec - \$7/26
clayhouse* adobe red -blend - \$10/36
easton "house" - cabernet/syrah blend - \$8/30
raw power - shiraz- \$8/30
7 deadly zins* - zinfandel - \$10/36



cocktails

mo cocktail \$9

absolut citron, splash of chambord, and fresh squeezed lemon. shaken and served straight up.

restaurant 75 \$9

hendricks gin and a splash of st. germaine. shaken and served straight up.

temporary insanity \$8

bacardi limon, disaronno amaretto, sour, and a splash of cranberry, served tall over ice.

winter weather manhattan \$9

maker's mark bourbon, maple whiskey, and an infused maraschino cherry. served on the rocks.

pisco sour \$9

regional cocktail that originated in lima, peru. pisco brandy, fresh lime juice, bitters, simple syrup and an egg white. shaken and served straight up.

north country lemonade \$8

a splash of summer all winter. 44 degrees north huckleberry vodka, blue curacao, and newman's virgin lemonade. served tall over ice.

open 7 days

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wolfeboro, nh 03894

603-569-3000

www.therestaurant03894.com



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