



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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### **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

### **crispy lobster ravioli**

satisfy your lobster craving with our rich lobster bisque poured over a crispy lobster ravioli. \$12

### **grilled shrimp cocktail**

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

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## entrees



### macadamia chicken

tender macadamia encrusted chicken breast drizzled with our pomegranate reduction. \$16

### restaurant blend curry

our special blend of spices sautéed with shrimp and seasonal vegetables served over rice. \$18

### house jerk rubbed pork

grilled pork tenderloin with our own jerk rub, roasted pepper pesto and grilled scallions. \$17

### mill street meat market steak tips

mill street marinated tender steak tips grilled to perfection. \$17



### cedar plank salmon

fresh salmon dredged in rum and molasses, grilled and topped with fennel and apple slaw. \$18

### grilled scallops

fresh sea scallops rubbed with rosemary and orange zest served with grilled sweet potato medallions. \$19

### vegetable lasagna

roasted vegetable lasagna served hot with your choice of a side restaurant or caesar salad. \$14

### fish taco

fresh fried, beer battered haddock, fire roasted salsa and shredded lettuce served on crunchy flat tortillas and drizzled with crème fraiche. \$14

### fish & chips

fresh fried beer battered haddock served with hand cut french fries, tartar sauce and coleslaw. \$14

### bean & rice taco

with fire roasted salsa served on flat corn tortillas and drizzled with crème fraiche. \$10

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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

37 north main st.

wolfeboro, nh 03894

603-569-3000

[www.therestaurant03894.com](http://www.therestaurant03894.com)



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03894 LLC