

GARRETT HILL ALEHOUSE

STARTERS & SHARABLES

DEVILED EGGS 9

Assorted rotating variety

TAVERN WINGS 15

Choose between our signature sauces served with buttermilk ranch or blue cheese and celery

-Traditional Buffalo

-Thai Chili

-Garlic Parmesan

NACHOS 16

Crispy tortillas layered with melted cheese, pico, shredded lettuce, black beans, fresh jalapeño, sour cream

Add Ground Beef or Shredded Chicken \$4

CRISPY BRUSSEL SPROUTS 11

Soy lime vinaigrette, toasted almonds and crispy bacon

*LOADED WAFFLE FRIES 11

Crispy waffle fries topped with a blend of melted cheeses, Allagash beer cheese and applewood-smoked bacon. Served with buttermilk ranch dressing.

*COCONUT SHRIMP 12

Served with house-made orange marmalade

FARM FRESH FLATBREADS

Made fresh daily:

-Roasted vegetables with vegan cheese 10

-Mainline Margherita: fresh marinara, mozzarella, basil, ricotta, bacon 11

ENTREE SALADS

Add to Any Salad:

Grilled Chicken \$4

Grilled Scottish Salmon \$8

Fish of the day (Market)

Dressings Available:

Buttermilk Ranch, Red Wine Vinaigrette,

Lemon Parsley, Balsamic Vinaigrette,

Blue Cheese, Russian

TRADITIONAL CAESAR SALAD 14

Romaine, croutons, shaved parmesan

ROASTED BEET SALAD 14

Golden and red beets, goat cheese, tomato, onion, grated carrot, cucumber, red wine vinaigrette

*STRAWBERRY COBB SALAD 14

Iceberg, avocado, bacon crumbles, strawberry, feta cheese, roasted pistachios, buttermilk ranch dressing

*CHEF'S SALAD 14

Iceberg, ham, oven-carved turkey, carrots, cucumbers, tomatoes, hard-boiled egg

*CALIFORNIA KALE 14

Fresh kale with apples, candied pecans, feta, red onions, cranberries, lemon parsley dressing

ala carte side dishes

SAUTEED DAILY VEGETABLES 6

SIDE SALAD 6

SHOE STRING FRENCH FRIES 6

SWEET POTATO FRIES 7

GARLIC MASHED POTATOES 7

MAC & CHEESE 7

BRUSSEL SPROUTS 7

WAFFLE FRIES 7

GARRETT HILL ALEHOUSE

HANDHELDS

Served with choice of Golden French Fries

**Sub a different side for \$3*

Sub a heart-healthy meatless Beyond Meat burger to any protein sandwich for \$3

Cheese Selection: American, Provolone, Cheddar, Mozzarella, Swiss

THE ALEHOUSE BURGER 18

The classic 10oz burger topped with lettuce, onion, tomato, Cooper sharp American and garlic aioli
Add Fried Egg for \$2

PRIME RIB FRENCH DIP AU JUS 20

Juicy tender cuts of Prime Rib served on French bread with a warm side of au jus and choice of cheese

GRILLED 3-CHEESE BLT 16

American, provolone & cheddar melted on sourdough, bacon, lettuce, tomato

*CAPRESE PANINI 15

Fresh mozzarella, tomato, basil on toasted bread with balsamic glaze.
Add Grilled Chicken for \$4

*REUBEN SANDWICH 18

Choose between corned beef or hand-carved turkey, sauerkraut & Russian dressing with Swiss cheese on Rye

DESSERTS

ROTATING

Please inquire about today's daily dessert creation

SIGNATURE DISHES

*VEGETABLE PASTA MEDLEY 20

Our house-made vegetarian marinara sauce served over spaghetti. Our marinara sauce is made with sautéed spinach, oven roasted chickpeas, and roasted tomatoes. Add beyond meat to marinara \$4

*FIESTA CHICKEN SKILLET 22

Grilled chicken glazed with zesty lime sauce and drizzled with tangy Mexi-ranch with a rich blend of cheddar cheeses on a bed of crispy tortilla strips. Served with Spanish rice and house-made pico de gallo

SWEET & SAVORY MAC & CHEESE 22

Three-cheese cavatappi mac & cheese topped with applewood-smoked bacon and crispy chicken bites tossed in sweet chili sauce. Served with a slice of golden brown bread brushed with buttery garlic and parsley

*FILET MIGNON 28

Lightly seasoned 6oz filet cooked to perfection and served hot off the grill. Served with garlic mashed potatoes and fresh vegetables

BAKED SALMON 26

Fresh Scottish baked salmon, choice of blacked or garlic parmesan. Served with garlic mashed potatoes and fresh vegetables

FISH OF THE DAY Market

Ask your server for our Chef's daily creation. Always fresh and due to popular demand this may sell-out

CHECK OUR BLACKBOARD FOR THE DAILY ROTATING CHEF'S SPECIALTIES!

Consuming raw or undercooked meat, poultry or eggs can increase your risk of food-borne illness. Alert the staff if you have dietary restrictions.

And be nice to your server and bartender, they are working hard to serve you!

Menu Version 4.26.2023

*New Item