



Great Beginnings

Spinach and Artichoke Dip \$11.95

PLP's signature blend of cheeses with baby spinach and artichoke hearts finished with chopped tomatoes and served with blue tortilla chips

Coconut Shrimp \$12.95

Jumbo shrimp hand breaded in coconut crumbs and deep fried with an orange horseradish dipping sauce

Prince Edward Island Mussels \$11.95

Simmered in parsleyed garlic butter and white wine

Knightsbridge Smoked Salmon \$13.95

Plated with capers, chopped red onion and egg, herbed cream cheese, and toasted rye bread

Prince Phillip Crab Cake \$13.95

Two pan fried jumbo crab cakes on a bed of greens with two sauces: dill-tomato aioli and mango wasabi coulis

County Cork Calamari \$10.95

Tender rings freshly breaded and fried, tossed with banana peppers. Wasabi and marinara sauces

Penny Lane Nachos \$10.95

Tortilla chips with tomatoes, red onions, black olives, jalapeños & cheese. Side of sour cream, salsa & chili.

Chicken Quesadilla \$10.95

With tomatoes, red onions, black olives, jalapeños & cheese. Side of sour cream and salsa.

Sancho's BBQ Pulled Pork Quesadilla \$10.95

Hickory wood smoked pork shredded with grilled onions and smoked cheddar cheese

Cajun Swordfish Strips \$13.95

Bond Street Onion Rings \$6.95

Piccadilly Wings \$10.95

Young Wizard's Menu

(12 years and under, please) \$7.95

Hogwart's Hamburger

Hagrid's Chicken Tenders

Muggle's Grilled Cheese

McGonagall's Macaroni & Cheese

Gryfindor Cheeseburger

The DumbleDog

Harry's Penne w/Marinara

Kid's Hot Fudge Sundae \$3.95



All kid's meals served with fries, chips or fresh fruit



Savory Soups

Cup - \$4.25 Bowl - \$5.50

Pub Chili

Chopped sirloin, red beans & bell peppers.
Add sour cream and shredded cheddar cheese +\$1.50

New England Clam Chowder

French Onion Soup – Crock \$5.50

See Today's Specials for the House-Made Soup of the Day

Sensational Salads

Add one of the following to any salad. . .

Grilled Chicken +\$5.00

Grilled Salmon +\$8.95

Cajun Scallops +\$10.95

Grilled Steak +\$7.50

Fried Calamari +\$6.50

Crab Cakes +\$8.50

Cajun Swordfish Strips +\$9.95

Grilled Shrimp +\$8.95

Pub Salad Sm \$3.95 Lg \$6.95

Classic Caesar Sm \$4.95 Lg \$7.95

Poached Pear and Grilled Chicken Salad \$14.95

Pears poached in port wine, mixed greens, caramelized pecans, cranberries and crumbled gorgonzola cheese tossed with a light orange black raspberry dressing and topped with grilled chicken.

Emerald Isles Iceberg Wedge \$7.95

With tomatoes, warm applewood bacon, red onion and bleu cheese dressing

Southampton Spinach Salad \$11.95

Fresh spinach topped with tomato, mushrooms, chopped egg, and warm bacon vinaigrette

Chilmark Chopped Cobb Salad \$13.95

Chopped smoked turkey, smoked Gouda, egg, avocado, tomato, and applewood bacon and romaine



Tenderloin Paillard Salad \$18.95

Marinated beef tenderloin atop a vegetable slaw salad of mixed greens, cucumbers, red peppers, grilled onions and gorgonzola cheese with a white balsamic dressing

Lovely Lamb Salad \$17.95

Roasted lamb served warm on fresh spinach with Portobello mushrooms, feta cheese and diced tomatoes, with warm bacon vinaigrette

•House-Made Dressings •

*Dijon-Balsamic Vinaigrette • Caesar • Bleu Cheese • Honey Mustard • Thousand Island
Parmesan Peppercorn • Roquefort and Walnuts (+ \$1.50) • Balsamic Vinegar & Olive Oil*



Endearing Dinner Entrées

Endearing dinner entrées are served with a pub salad

Surf and Turf or Twin Filet Mignon \$26.95

Petite filet mignon- applewood bacon wrapped and horseradish and gorgonzola encrusted with grilled shrimp marinated in a rosemary lemon sauce, **Or** two petite filet mignon
Served with mashed potatoes and sautéed green beans

Tessa's Tilapia \$20.95

Pan seared tilapia filet with lime vinaigrette
Served atop tomato, black bean and avocado salsa with sautéed asparagus.

Herb Crusted Free Range Half Chicken \$21.95

Pan roasted with natural juices.
Served with green beans and a sauté of wild rice, cranberries and apples

Pub Smoked BBQ Baby Back Ribs

Served with pub fries. Full Rack \$24.95 Half Rack \$16.50

Pub Steak au Poivre \$23.95

Pepper-crusted certified angus pub steak topped with gorgonzola and pepper brandy cream sauce.
Served with mashed potatoes & green beans.

Saybrook Sole Meunière \$22.95

Pan seared filet of sole, caper-parsley lemon butter.
Served with egg washed fried artichoke hearts, rice pilaf and fresh vegetables.

St. Andrew's Poached Salmon \$22.95

Warm poached salmon filet with red wine dill aioli and mango wasabi coulis.
Served with roasted potatoes, onions and asparagus.

Salmon Rosemary \$21.95

Served with smashed cauliflower and fresh vegetables.

Scallops Seamus \$22.95

Baked sea scallop casserole with artichoke hearts, mushrooms and seasoned breadcrumbs finished with a light Chardonnay cheese sauce. Served with rice pilaf and fresh vegetables.

Friday & Saturday 5:00 pm

Black Angus Prime Rib of Beef au Jus w/Yorkshire Pudding

French Cut \$20.95 English Cut \$26.95

Thursday 5:00 pm

Duke and Duchess of Cambridge Corned Beef and Cabbage

\$17.95



Between the Breads

Served with your choice of pub fries, chips or cole slaw
All burgers and sandwiches served with lettuce & tomato
+ \$2.50 to substitute sweet potato fries

Corned Beef or Turkey Reuben \$10.95
Corned beef, or roasted turkey breast, Swiss cheese, sauerkraut & Thousand Island dressing on marble rye.


Grilled Chicken Sandwich \$10.95
Marinated chicken breast with lettuce, tomato and chipotle mayonnaise on the side.

Berkshire BBQ Grilled Chicken Sandwich \$12.95
With applewood bacon, grilled onions, smoked cheddar cheese, barbeque sauce, lettuce & tomato.

Liverpool Pub Club \$13.95
Smoked turkey and applewood bacon with lettuce, tomato, and mayonnaise on toasted sourdough bread.

PLP Burger \$11.95
Half pound angus ground beef, lettuce and tomato.

Liberty Shroom Burger \$12.95
Our PLP Burger with grilled mushrooms and Swiss.

Burger au Poivre \$12.95 
Black pepper crusted burger with gorgonzola.

Bison Burger \$13.95
One-half pound Canadian bison burger, smoked cheddar, jalapeño bacon & grilled onions.

Salmon Burger \$12.95
House-made salmon burger with pickled onions and tomato aioli.

Spicy Black Bean Burger \$10.95
Served on multi-grain wheat bread with lettuce, tomato and a side of chipotle aioli.

Turkey Burger \$10.95
Turkey burger with mozzarella cheese, red onion, and avocado.

• **Choice of Cheese** Add \$1.00 •

American, Cheddar, Smoked Cheddar, Gorgonzola, Mozzarella, Swiss


• **Additional Toppings** •

Add \$1.00 Grilled Onions, Mushrooms, Roasted Red Peppers

Add \$1.50 Applewood Bacon, Jalapeño Bacon

Casual Entrées

Add a pub salad to any casual entrée for \$2.95

Mum's Meatloaf \$16.95 
Oven roasted meatloaf with demi glace. Served with mashed potatoes and green beans.

Polenta and Grilled Vegetable Melt \$17.95
Layers of seared polenta, squash, roasted red peppers, onions, Portobello mushrooms, asparagus, tomatoes and mozzarella cheese stacked and finished with a balsamic glaze.

Fish and Chips \$13.95
Freshly breaded and deep fried domestic cod with pub fries, cole slaw and tartar sauce.

Shepherd's Pie \$14.95
Ground sirloin layered with sweet corn, carrots and onion then baked with a mashed potato crust.

Lord Saye's Liver & Onions \$17.95
Calves liver sautéed with caramelized onions and applewood bacon. Served with mashed potatoes and fresh vegetables.

Royal Crescent Penne \$15.95
Broccoli, red peppers, artichoke hearts, and mushrooms sautéed with penne pasta with your choice sauce: marinara or alfredo. With chicken \$19.95

On the Side . . .

Basket of Pub Fries	\$4.95
Basket of Sweet Potato Fries	\$6.95
Basket of Onion Rings	\$6.95
Smashed Cauliflower	\$3.95
Julienne Style Vegetable Medley	\$3.95
PLP House Cole Slaw	\$2.95

• **Side Substitutions** •

For an additional charge, side dishes may be substituted:

Pub Salad	+\$2.95	Sweet Potato Fries	+\$2.50
Onion Rings	+\$3.00	Smashed Cauliflower	+\$2.50
Sub Pub Salad with Caesar Salad		+\$1.50	
Cole Slaw - No Charge			

20% Service Charge Added to Checks for Parties of Eight or More

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food-borne illnesses.