

DINNER MENU

STARTERS

gf Penny Lane Nachos

Cheddar cheese, tomatoes, red onions, black olives and jalapeños. Served with sour cream, chili & salsa 12.99

gf Prince Edward Island Mussels

Simmered in a coconut-lemongrass broth with bits of jalapeno bacon 13.99

Chicken Quesadilla

Tomatoes, red onions, black olives, jalapeños & cheddar jack cheese, side of sour cream and salsa 12.99

Calamari with Cherry Peppers

Tossed with mild southern seasonings with a side of jalapeno basil aioli 11.99

Bond Street Onion Rings with chipotle aioli 7.99

Coconut Shrimp

Four coconut encrusted jumbo shrimp, orange-horseradish sauce 13.99

Spinach and Artichoke Dip

PLP's signature blend of cheeses, baby spinach and artichoke hearts, corn tortilla chips 12.99

Buffalo Piccadilly Wings

With carrots, celery & house-made bleu cheese dressing 11.99

Prince Phillip's Crab Cakes

Dill-tomato aioli and mango wasabi coulis sauce 13.99

Pretzel Bites

with whole grain mustard and IPA dipping sauce 7.99

Sweet Potato Fries with a side of chipotle aioli 6.99

SOUPS

New England Clam Chowder Cup 5.50 Bowl 6.99

gf **Pub Chili** (Add sour cream & cheddar cheese +1.50)
Cup 4.99 Bowl 5.99

SALADS

House-Made Dressings

gf *Dijon-Balsamic Vinaigrette (House)*

gf *Bleu Cheese*

gf *Honey Mustard*

gf *Balsamic or Red Wine Vinegar & Olive Oil*

Caesar

Parmesan Peppercorn

Add one of the following to any salad. . .

All Natural Grilled Chicken +5.99

Grilled Salmon +9.99

Grilled Shrimp +9.99

gf Pub Salad

Fresh mixed greens, cucumbers, tomatoes, carrots and red onion 7.99

Jerk Shrimp and Black Bean Salad

With roasted tomatoes, avocado, gorgonzola cheese, red onion, arugula, tortilla strips and white balsamic -chipotle vinaigrette 16.99

gf The Abbey's Poached Pear Salad

Poached pears, mixed greens, caramelized pecans, cranberries, crumbled gorgonzola, light orange-black raspberry dressing 12.99

Classic Caesar 8.99 **Grilled Chicken Caesar** 13.99

gf Tomato Mozzarella Salad

Sliced heirloom tomatoes, avocado, arugula, roasted peppers, fresh mozzarella, fresh basil and balsamic glaze 12.99

gf Chilmark Chopped Cobb Salad

Chopped grilled chicken, cheddar cheese, hard boiled egg, avocado, tomato, applewood bacon and romaine lettuce 14.99

DINNER ENTRÉES

All dinner entrées are served with a house salad

gf Scallop Shakespeare

Pan seared scallops over basmati rice, corn suboise, summer vegetable medley of bell peppers, wild mushrooms, onions and corn, finished with basil oil 24.99

gf Montreal Hanger Steak

Certified Angus Beef, grilled and sliced with port wine glaze, mashed potatoes and green beans 24.99

gf Newcastle Roasted Chicken

All natural half chicken, roasted garlic lemon sauce, smashed cauliflower and sauteed spinach 20.99

gf Somerset Salmon

Pan seared salmon filet over basmati rice, corn suboise, summer vegetable medley of bell peppers, wild mushrooms, onions and corn, finished with basil oil 23.99

gf Polenta and Grilled Vegetable Melt

Grilled polenta cake topped with squash, roasted bell peppers, onions, portobello mushrooms, tomatoes and cheddar, finished with a balsamic glaze 19.99

Scotland Yard's Hickory Smoked BBQ Baby Back Ribs

House smoked, served with pub fries and cole slaw Half Rack 18.99

Fish and Chips

Freshly breaded and deep fried domestic cod with pub fries, house-made cole slaw and tartar sauce 17.99

gf Shepherd's Pie

Ground sirloin with sweet corn, carrots and onions baked with a mashed potato crust 17.99

Lord Saye's Liver & Onions

Calves liver sautéed with caramelized onions and applewood bacon, mashed potatoes and green beans 20.99



WEEKLY SPECIALS

Thursday

Corned Beef and Cabbage 17.99

Friday and Saturday

**Prime Rib of Beef au jus
with Yorkshire Pudding**
Market Price

Young Wizard's Menu

(12 years and under, please) \$7.99

Hogwart's Hamburger

Gryfindor Cheeseburger

Hagrid's Chicken Tenders

The DumbleDog

McGonagall's Macaroni & Cheese

Muggle's Grilled Cheese

Kid's Hot Fudge Sundae \$3.99

Kid's meals served with Fries, Chips or Fresh Fruit

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

BETWEEN THE BREADS

Choice of pub fries, potato chips or cole slaw
Sweet potato fries or onion rings may be substituted for an additional 2.59
Gluten free roll may be substituted for an additional 1.50

Add 1.00 each for
American, Cheddar, Smoked Mozzarella, Swiss, Gorgonzola Grilled Onions, Roasted Bell Peppers
Add 1.50 each for Applewood or Jalapeño Bacon, Sliced Avocado

*All Natural Beef
No Antibiotics
No Hormones
All Vegetarian Diet*

Penny Lane Burger

Niman Ranch all natural beef
char grilled and served with lettuce and tomato on a brioche roll 13.99

The Tripping Guard's Salmon Burger

House-made with pickled onions and tomato aioli 13.99

Bison Burger

Half pound Canadian bison with smoked mozzarella,
jalapeño bacon and grilled onions 14.99

Turkey Burger

With cheddar cheese, red onion, lettuce, tomato
and avocado on a brioche roll 12.99

Southwest Spicy Black Bean Burger

With avocado and a side of chipotle 11.99

Liverpool Turkey Pub Club

Smoked turkey, applewood bacon, lettuce, tomato
and mayonnaise, toasted sourdough 13.99

Grilled Chicken Sandwich

Marinated grilled chicken breast, lettuce, tomato, toasted brioche roll 12.99

Duke's BBQ Pulled Pork Sandwich

House smoked shredded pork and grilled onions on a toasted roll 12.99

Corned Beef Reuben

House made corned beef on marbled rye, with Swiss cheese,
sauerkraut, and Thousand Island dressing 12.99

SIDES

Basket of Pub Fries 4.99

Side Vegetable 3.99

Basket of Sweet Potato Fries 6.99

Basket of Onion Rings 7.99

Smashed Cauliflower 3.99

House Made Cole Slaw 2.99

*Some substitutions may have an
additional charge*