



## Dinner

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### SHARABLES

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#### Hand Breaded Chicken Tenders

Spicy Maple BBQ, Teriyaki, or Buffalo Sauce 12.75

#### Brisket Poutine

French Fries, Brisket, Gravy and Cheese Curds 12.25

#### \* Mussels Fra-Diavolo

Spicy Tomato Sauce, Garlic, Grilled Baguette 14.75

#### Jumbo Pretzel Sticks

Horseradish Whole Grain Mustard 10.75

#### Crispy Onion Rings

Vermont Cheddar Cheese Fondue 11.50

#### Cheese Board

Preserves, Baguette & Crackers 11.50

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### SOUPS AND SALAD

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#### Caesar Salad

Hand Torn Croutons, Shaved Parmesan 12.50  
Add Grilled Chicken 6.00, Shrimp 7.00

#### Wedge Salad

Bacon, Blue Cheese, Cherry Tomatoes 12.75

#### House Salad

Fresh Greens, Cucumber, Cherry Tomatoes, Pepperoncini 9.75

#### \* Clam Chowder

A New England Classic 12.50

#### French Onion Soup

Croutons & Gruyere 12.25

#### \* Tap House Brisket Chili

House Made Brisket Chili, Corn Bread, Sour Cream 14.50

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### PIZZA

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#### Margherita

Tomato, Basil, Fresh Mozzarella, Balsamic Drizzle 26.50

#### Sausage Ricotta

Onions, Peppers, Fresh Mozzarella 28.75

#### Spicy Texas Brisket

Brisket, Onion, Jalapeno, Cheddar, Mozzarella 28.75

#### BBQ Chicken

Sweet Baby Rays Sauce, Grilled Chicken, Onions 28.25

#### Buffalo Chicken

Mozzarella, Frank's Hot Sauce, Blue Cheese Crumbles 28.25

#### Veggie

Red Onion, Peppers, Olives, Tomato, Fresh Mozzarella 25.50

Our handmade 16" pizzas are made to order.

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### SANDWICHES

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#### Slow Roasted Pulled Pork Sandwich

Apple Cider BBQ, grilled red onion, tangy slaw 17.75

#### Grilled Chicken Bacon Ranch

Lettuce, Tomato, Swiss, Ranch, Brioche Bun 16.95

#### \* Classic Ruben

Shaved Corned Beef, sauerkraut, Swiss, Thousand Island 16.95

#### Veggie Wrap

Fresh Veggies, Hummus 16.95

#### \* The Bear Burger

8oz Robie Farms Beef, White Cheddar, Bacon, Pulled Pork, Onion Ring 23.75

#### Tap House Bacon Burger

8oz Robie Farms Beef, White Cheddar 19.50

Please let us know if a person in your party has a food allergy.  
Consuming raw or undercooked potentially hazardous foods may increase risk of food borne illness.

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## ENTREES

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### Baked Haddock

Topped with Fresh Herbs, Lemon, White Wine, Served with Wild Rice 23.50

### ❁ Potato Crusted Salmon

Served Over Spinach, topped with Honey Mustard 28.75

### ❁ Chicken Saltimbocca

Pan Seared Chicken, topped with Prosciutto, Sage, White Wine Sauce, Served over Fettuccine 25.50

### ❁ Yankee Pot Roast

Potato, Carrots, Celery 37.50

### ❁ Bourbon Marinated Steak Tips

Smashed Potatoes, Seasonal Vegetable 32.75

### ❁ Herb Encrusted Pork Chop

Root Vegetable Hash, Apple Cider Chutney 25.50

### ❁ Pesto Cream Chicken Tortellini

Fresh Basil, Grilled Chicken 23.50

### ❁ Baked Mac & Cheese

Cheddar, Gruyere topped with Cracker Crust 20.50

Add Smoked Bacon 3.00, Grilled Chicken 6.00 or Pulled Pork 6.00

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## Desserts

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Featuring Chef's Seasonal Selections including

Peanut Butter Pie

NY Style Cheesecake

❁ Dark Chocolate Moose Cake

❁ Red Velvet Cloud Cake

❁ Warm Apple Crisp Blossom a la mode

Coffee Service

Featuring Grand Summits House Coffee

Roasted by

Coffee by Design

Portland ME



Winter Tap House Features