



ROWDY DINNER MENU

*We ask all guests to wear a mask when leaving your table,
standing near your table and when interacting with our team. Thank you*

•• SALADS & APPETIZERS ••

SOUP OF THE DAY ... 9.50

FRENCH ONION SOUP ... 13.50

*Rich Meat Broth, Sweet Onions,
Toasted Baguette & Gruyere Cheese*

MR SMITH'S SALAD ... 12.00

*Chopped Iceberg Lettuce, Tomato, Cucumber,
Olive Oil & Red Wine Vinegar*

Add Grilled Marinated Chicken +6 or Grilled Shrimp +12

ROQUEFORT-WALNUT SALAD ... 14.50

*Boston Lettuce, Endive, Roquefort Cheese,
Toasted Walnuts, A Sherry Walnut Vinaigrette*

Add Grilled Marinated Chicken +6 or Grilled Shrimp +12

ROWDY CHOPPED SALAD ... 14.00

*Nick & Toni's Garden Kale, Butternut Squash, Cauliflower,
Toasted Pecans, Apple Cider Vinaigrette*

Add Grilled Marinated Chicken +6 or Grilled Shrimp +12

STEAMED ARTICHOKE ... 13.00

With Lemon Aioli

ROWDY BUFFALO WINGS ... 11.00

Buffalo Style Chicken Wings with Blue Cheese Dressing

CLAMS CASINO ... 14.00

*Littleneck Clams, Bacon, Red Peppers,
Garlic, Shallots, Butter*

STEAMED PEI MUSSELS ... 15.00

*Prince Edward Island Mussels Steamed in White Wine,
Shallots, Garlic & A Touch of Cream*

GRILLED ANDOUILLE SAUSAGE ... 11.00

Dijon Mustard, Cornichons & Toasted Baguette

•• BURGERS ••

ROWDY BURGER* ... 16.50

Certified Black Angus, All Natural

TURKEY BURGER* ... 16.50

THE IMPOSSIBLE BURGER ... 19.00

4 oz Vegetarian Impossible Meat Burger

*American, Swiss, Cheddar or Blue Cheese,
Lettuce, Tomato, Onion or Fried Onion,
Served with Hand-cut French Fries & a Pickle
Add Bacon + 1.50*

**This menu item can be cooked to your liking. Consuming raw or undercooked meats, fish and shellfish may increase your chance of food-borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.*

•• ENTREES ••

CHILI ... 20.00

*Ground Beef, Kidney Beans, Onions, Bell Peppers,
Topped with Cheddar Cheese, Chopped Red, Onion, Sour Cream
Served with House-made Cornbread*

MOULES FRITES ... 23.00

*Prince Edward Island Mussels Steamed in White Wine,
Shallots, Garlic, Touch of Cream & Hand-Cut French Fries*

FISH AND CHIPS ... 23.00

*Cod Fillet in Guinness Stout Batter with
House-made Tartar Sauce & Hand-Cut French Fries*

CODFISH ... 27.00

*Roasted Garlic Brandade, Nick & Toni's Tuscan Kale,
White Wine Butter Sauce*

FRIED CHICKEN ... 24.00

Mashed Potatoes, Gravy, Warm Buttermilk Biscuit

BERKSHIRE PORK CHOP ... 28.00

*Maple Sweet Potato Puree, Roasted Cauliflower,
Pomegranate Reduction*

PAN ROASTED ALL NATURAL CHICKEN ... 26.00

*Cider Braised Delicata Squash,
Brussels Sprouts, Bacon Lardon*

MEATLOAF ... 23.00

Mashed Potatoes, Gravy, Baby Carrots, Green Beans

STEAK FRITES ... 32.00

NY Strip, Hand-Cut French Fries

BUTTERNUT SQUASH LASAGNA ... 22.00

Creamed Spinach, Sundried Tomato Vinaigrette, Crispy Leeks

•• SHARES & SIDES ••

GIANT BAVARIAN PRETZEL ... 10.00

Served with House-made Beer Mustard

BLISTERED SHISHITO PEPPERS ... 11.00

Lemon Aioli, Sea Salt

HAND-CUT FRENCH FRITES ... 5.00

Add Gravy +1.50

MAC & CHEESE ... 11.00

Smoked Bacon Lardons, Toasted Bread Crumbs

MASHED POTATOES ... 6.00

SAUTÉED SPINACH ... 7.00

WARM BISCUITS Hot Honey Butter (2 ea) ... 6.00

ROASTED BRUSSELS SPROUTS Bacon Lardon ... 7.00