

DINNER MENU



Restaurant

Sunday – Thursday 11:30am – 9:00pm
Friday – Saturday 11:30am – 10:00pm

Pub

Sunday – Saturday 11:30am – Close

Late Night Menu

Thursday – Saturday Until 12:30am

SOUPS & STARTERS

Lobster Bisque

Simply the best in New England!
Cup 4.95, Crock 8.95

French Onion Gratinee

Made from scratch, fire-roasted with Swiss-provolone and garlic crostini
Cup 3.75, Crock 5.00

Soup of the Day

Made fresh daily. Ask your server for today's selection
Cup 3.95, Crock 5.95

Beulah's Firehouse Chili

House made spicy chili, melted cheddar and tortilla chips.
Cup 3.95, Crock 6.95

Chili Relleno 10.95

Authentic selected giant poblano chili, stuffed with smoked apple wood chicken and mozzarella, baked with salsa roja

Engine Company #1 Wings 8.50

Ten crispy wings served mild, medium, hot or spicy bbq
Double your order 14.95

Chunky Western Guacamole 8.95

Mashed to order with avocados, bell peppers, jalapenos and spices, served with crispy tortilla chips

Buffalo Shrimp or Scallops 9.95

Deep fried tiger shrimp or diver scallops tossed with our own buffalo sauce: mild, medium or hot

Stuffed Mushrooms 8.95

Hearty caps packed with our seafood stuffing and baked with an herbed garlic sauce

Mussels & Chorizo 8.95

Fresh P.E.I mussels sautéed with Portuguese chorizo, basil garlic, white wine tomato ragout, dusted with asiago

Nachos 8.50

Crispy tortilla chips piled high and smothered with jack & cheddar cheeses, diced tomatoes, jalapenos, black olives and scallions. Served with salsa and sour cream.

Add Chicken or Chili 2.50

ChickenTenders 7.95

Choose your dipping sauce. Honey mustard, bbq, buffalo style

Calamari “Rhode Island Style” 8.95

Flash fried with hot cherry peppers and garlic chips. Served with Parodomo sauce

Half Rack of Spare Ribs 9.95

Glazed with our apple-bourbon-bbq sauce

Jalapeno Poppers 7.95

Cream cheese packed jalapeno peppers, breaded and deep-fried to golden brown, served with salsa

Guajaka Quesadillas 10.95

Grande tortilla grilled with Chipotle pepper Jack cheese, scallions, diced tomatoes, served with guacamole, salsa and sour cream

FROM THE GARDEN

Our dressings: Creamy garlic, parmesan peppercorn, honey mustard, maple-fig balsamic vinaigrette, zinfandel vinaigrette, and poppy seed mango vinaigrette

House salad 6.95

Mixed greens, cherry tomatoes, red onions, cucumbers, green peppers, carrots, olives and croutons

Add Chicken 2.50 Shrimp 5.00 Salmon 5.00 Scallop 5.00

Classic Caesar 6.95

Crispy romaine tossed with creamy Caesar dressing, parmesan and garlic croutons

Add Chicken 2.50 Shrimp 5.00 Salmon 5.00

Sweet Josh’s Cobb salad 9.95

Green mixed, grilled chicken, crumbled blue cheese, tomatoes, black olives, sliced egg, avocados and bacon

Taco Ranchero Salad 9.95

Crispy tortilla shell bursting with spicy chicken or chili, greens, scallions, tomatoes, olives, jalapenos, cheddar, ranch dressing and salsa

Mango-Chipotle Glazed Scallop Salad 12.95

Wrapped with bacon, over green mixed, mandarin oranges pineapples, dried cranberries, candied walnuts, avocados and poppy seed mango vinaigrette

Blackened Salmon Spinach Salad 12.95

Cajun spiced salmon filet, spinach, tomatoes, mango chunks, dried cranberries, blue cheese and zinfandel vinaigrette

Nuevo Steak Salad 13.95

Thinly sliced sirloin steak, romaine, spinach, artichoke hearts, roasted plum tomatoes, cucumbers, roasted red peppers, fresh mozzarella, Caesar crostinis and balsamic vinaigrette

BURGERS N’ BIRDS

All burgers are 1/2 Black Angus, served with lettuce, tomatoes, French fries and pickles

Ivory Burger 7.50

Your choice of cheddar, American, Swiss, provolone, or blue cheese

Pepper Jack or mozzarella .75, Bacon 1.00

Substitute salad, mashed potatoes or veggies instead of fries 2.00

Santa Fe Burger or Chicken 8.95

Bacon, BBQ sauce, cheddar and mushrooms

California Burger or Chicken 8.95

Pepper jack cheese, red onions, alfalfa, guacamole, cucumbers

Black –n– Gorgonzola Burger or Chicken 9.50

Cursed with Cajun spices, roasted red peppers, gorgonzola, grilled Vidalia onions and portabellas

Panini Burger or Chicken 8.95

Brushed with basil pesto, aged prosciutto, tomatoes, mozzarella, grilled house rustic bread

Teriyaki Burger or Chicken 8.95

Brushed with house teriyaki sauce, pepper jack cheese, pineapple & mango salsa, alfalfa

Cuban Portabella Burger 9.95

Grilled portabella mushroom, sliced and hand pressed with garlic-Dijon brushed roll, roasted red peppers, spinach, cucumbers, avocados, alfalfa, Swiss and provolone. Served with green mixed lettuce

STEAK & CHICKEN

Sliced London Broil 15.95

Thinly sliced marinated London Broil, lean and delicious. Served with garlic au jus, mashed potatoes and chef’s vegetables.

Fire Grilled New York Strip 22.95

14 Oz aged strip grilled to perfection with your choice of rosemary garlic butter, blackened or teriyaki. Served with mashed potatoes and shallot sautéed spinach.

Cajun Rubbed Rib Eye Steak 22.95

1 Lb steak grilled to perfection, smothered with rosemary gorgonzola butter and jumbo Vidalia onion rings, truffle infused mashed potatoes and spinach sauté

Sizzling Fajitas 15.95

That’s right - make your own fajitas! Our citrus-cilantro margarita marinated chicken served with sizzling onions and peppers, house tortillas, refried beans, rice, Pico de Gallo, jack cheese, sour cream and guacamole. Steak 17.95 Shrimp or Scallops 18.95

Chicken Marsala 16.95

Sautéed chicken medallions, mushrooms, and fresh garlic in a Marsala wine sauce. Served with mashed potatoes

Lobster Raviolis & Chicken Sauté 17.95

House made lobster raviolis sautéed with chicken strips, broccoli, Portuguese sausages, sun dried tomatoes, white wine red pepper paste sauce all baked with mozzarella

Chicken Parmesan 14.95

Breaded breast of chicken, our home made marinara sauce and melted mozzarella. Served over linguini.

Chicken Florentine 16.95

Egg battered chicken breast sautéed with mushrooms, and spinach in a lemon-wine sauce. Served over linguini

Surf & Turf 20.95

Grilled sirloin steak brushed with chimichuri Argentine sauce and served with two jumbo baked stuffed shrimp or seared scallops, mashed potatoes and veggies

PASTAS & SAVORY SEAFOOD

Fire Roast Veggie & Raviolis Al Pesto 15.95

Seasonal roasted vegetables plus artichoke hearts, shitake mushrooms, red peppers, sautéed shallot-sun dried tomato basil pesto, white wine, tossed with ricotta and fontina cheese raviolis, then baked with almond herbed parmesan cheese crust.
Add Chicken 2.50, Steak 4.00, Shrimp 4.00

Creole chicken and Tortellini 17.95

Strips of Cajun spiced chicken breast, portabella mushrooms, spinach, sun-dried tomatoes, tossed in a zesty gorgonzola alfredo sauce with cheese tortellini

Potato-Dill Salmon 18.95

1/2 lb Salmon filet, Potato-dill crusted, spice ginger vinaigrette, mashed potatoes and vegetables.

Fra Diablo a La Mare 19.95

Fresh mussels, shrimp, and scallops sautéed with basil, garlic, white wine, spice tomato sauce dusted with asiago over linguini fini.

Fish & Chips 13.95

Bass ale –Battered scrod fried to golden brown and served with hearty helping of French fries, Cole slaw and tartar.

Cazuela de Mariscos 20.95

Fresh jumbo shrimp, scallops, scrod, salmon, mussels, cod, broiled with champagne, roasted tomato provoncale and herbed potato crust served with Costa Rican rice and

steamed seasonal vegetables

Sesame Crusted Tuna Steak 18.95

1/2 lb yellow fin tuna, sesame ginger crust, orange spicy sauce, wasabi whipped potatoes and vegetables

VEAL & OTHER SPECIALTIES

Enchiladas de Pollo 14.95

Hand pulled adobo sauce braised chicken meat rolled soft tortillas then baked with guajillo salsa roja and Puebla queso blanco, served with refried beans, rice, guacamole and pico de gallo

Veal Marsala 17.95

Veal medallions sautéed with European mushrooms and finished with a touch of garlic marsala sauce. Served over mashed potatoes.

Veal Florencatta 18.95

Egg battered veal medallions sautéed with shiitake mushrooms, capers, artichoke hearts, shallots and lemon butter sauce, accompanied by mashed potatoes and spinach sauté

Apple-Bourbon B.B.Q Glazed Spare Ribs 18.95

You'll suck the sauce out of our napkin, it's so good. Accompanied with jumbo beer battered onion rings and Cole slaw.

Mini Paella 15.95

Fresh shrimp, scallops, mussels, calamari, chicken, Chorizo sausages, saffron tomato sauce over Spanish rice

Fisherman's Feast 19.95

Scallops, shrimp, scrod and calamari fried to golden brown and served with French fries and Cole slaw

Only scallops or shrimp 16.95

We take food allergies very seriously. If you have food allergies, please alert your server so we can ensure the safest preparation for your meal.

We will be happy to modify any entrée to accommodate the Atkins or South Beach diets.

“Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduce the risk of food illness”-
Connecticut Public Health Code