



APPETIZERS

POINT JUDITH CALAMARI
white wine, garlic parmesan sauce,
banana peppers 10.99

SWEET HEAT CALAMARI
sweet chili sauce, scallions 10.99

RI STUFFIE
chorizo sausage stuffing, spicy tartar 3.99

RI CLAM CAKES (6)
Fresh local Clams, tartar sauce 6.99

CRAB CAKES
roasted red pepper sauce, scallions, salsa fresca
9.99

GARLIC PARMESAN CAULIFLOWER BITES
Maple siracha & cucumber ranch 7.99

CHICKEN WINGS OR FINGERS
8 jumbo wings or 5 fingers, celery sticks 9.99
- Buffalo BBQ Teriyaki BuffaQ
Sweet&Heat BeerBQ Dry Rub -

NACHOS
tri-color tortillas, beer braised chili, monterey jack cheddar,
lettuce, tomato, onion, black olives, jalapenos,
sour cream & salsa fresca 10.99
- sub: Vegan chili, Shredded spicy chicken,

SOUPS



NEW ENGLAND CLAM CHOWDER
cup 4.75 bowl 6.25

BEER BRAISED CHILI
tortilla chips, red onion, scallions, monterey jack cheddar
cup 4.75 bowl 6.25

GF VEGAN CHILI
black beans, seasonal vegetables, vegan cheddar,
salsa fresca, tortilla chips. cup 4.75 bowl 6.25

SOUP DU JOUR
cup 4.25 bowl 6.25



GARDEN SALAD
Spring greens, cherry tomatoes, cucumber, red
onion, carrots, ciabatta croutons, balsamic
vinaigrette 6.99

CAESAR SALAD
romaine lettuce, shaved parmesan, ciabatta
croutons, caesar dressing 7.99

ROASTED BEET SALAD
mixed greens, goat cheese, candied walnuts,
lemon vinaigrette 11.99

ROASTED PEAR SALAD
Mixed greens, roasted Bosc pears, dried
cranberries, hazelnut-goat cheese, maple
vinaigrette 11.99

From our grill to your salad:
grilled chicken 6 rib-eye 9 salmon 9 shrimp 7

It is the customers obligation to inform the server about any food allergies.\*This item is raw or partially cooked and can increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked.

## MAIN DISH

### PRIME RIB

Seasoned with our house rub, slow roasted to perfection, freshly baked popover, savory au jus, creamy horseradish sauce, mashed potatoes, farm fresh vegetable

Queen Cut 22.99 King Cut 25.99

### CHICKEN PARMIGIANA

seasoned fried chicken cutlet, mozzarella cheese, house marinara, choice of pasta 15.99

### FISH & CHIPS

Best in South County, fresh Atlantic cod, dredged in our special beer batter 15.99

### BAKED SCROD

baked in white wine, Ritz crumb topping, mashed potatoes, farm fresh vegetables 15.99

### SPICED MAPLE SALMON

Hazelnut encrusted, Vermont maple glazed, roasted butternut squash risotto, farm fresh vegetables 19.99

### VEGETARIAN STUFFED PEPPERS

Roasted farm fresh vegetables, basmati rice, beyond sausage, and daiya cheese 14.99

### PENNE CHICKEN & SPINACH A LA VODKA

Grilled chicken, baby spinach, savory a la vodka sauce 16.99

### PRIME RIB SHEPHERDS PIE

House Prime Rib, Mixed Vegetables, mashed potatoes, Savory Beef Gravy 14.99

# PHILS

## SANDWICHES

### CALIFORNIA CHICKEN WRAP

grilled chicken, cheddar, tomato, alfalfa sprouts, avocado & garlic herb aioli 10.99

### COWBOY BURGER

BeerBQ sauce, cheddar, apple-wood bacon, crispy onion rings, brioche 13.99

### MAIN STREET BURGER

lettuce, tomato, red onion, brioche 11.25  
— add cheese 1.25 add bacon 1.50 —

### FRENCH DIP

slow roasted thinly sliced prime rib, caramelized onions, sautéed mushrooms, swiss cheese, savory au jus, grilled torpedo roll 13.99

### FISH TACO

Fresh Atlantic Cod Fried or Broiled, Southwest slaw, pickled red onion, chipotle sour cream, lime, avocado, pico de gallo 12.99