

APPETIZERS

Spinach & Artichoke Dip 8.95

Spinach and artichoke dip surrounded by toasted pita chips, scallions, tomatoes, black olives and melted mozzarella cheese.

Bruschetta 6.95

Toasted French bread topped with fresh goat cheese, marinated tomatoes, artichokes, onions, olives and basil.

Crispy Calamari 9.00

Fresh calamari rings lightly battered and flash-fried with parmesan cheese, pepperoncini and cherry peppers. Served with our zesty marinara.

Cheese Fritters 7.95

A blend of five cheeses and spices lightly battered and fried. Served with honey mustard and our zesty marinara sauce.

Chicken & Beef Satay 7.95

Grilled chicken & beef skewers marinated in our satay sauce and served with an orange ginger sauce for dipping.

Lettuce Wraps 8.95

Diced chicken sautéed and served with crispy rice noodles, iceberg lettuce wraps and a side of sweet Thai sauce.

Buffalo Wings 7.95

Sauces: hot, mild, honey garlic, mesquite BBQ and teriyaki.

Chicken Tenders 8.25

Boneless chicken strips, served original or buffalo style.

Buffalo Chicken Skewers 8.75

Fresh chicken tenderloins lightly breaded and tossed in our buffalo sauce. Served with blue cheese and celery.

Stuffed Bacon & Cheddar Skins 7.95

Hand-carved potato skins baked and stuffed with cheddar cheese and apple smoked bacon. Served with cilantro sour cream.

Mussels 9.95

Fresh Prince Edward Island mussels sautéed in a garlic white wine sauce.

Angry Shrimp 10.95

Six fresh jumbo shrimp blackened with cajun spices and grilled on skewers. Served with our sweet chili sauce.

Tomato & Mozzarella 7.95

Fresh whole milk mozzarella and beefsteak tomatoes. Topped with olives, basil and balsamic vinaigrette.

Blackened Chicken Quesadilla 8.95

Pan-blackened chicken, roasted red peppers and Monterey Jack cheese. Served with cilantro sour cream and salsa.

Lobster Quesadilla 9.95

Fresh Maine lobster meat, mozzarella & cream cheese, served with pico de gallo and drawn butter.

Boston's Best Nachos9.50
Crisp tortilla chips layered with Monterey Jack and cheddar cheeses,
pico de gallo, black olives and jalapeños. Served with salsa and sour cream.
Add spicy beef, grilled chicken or chili for 2.25

SOUPS & SALADS

New England Clam Chowder cup 2.95
bread bowl 4.95

French Onion bowl 4.25
Topped with mozzarella and Swiss cheeses.

Firehouse Chili cup 2.95 bowl 4.25
Topped with Monterey Jack and cheddar
cheeses and green onions.

Caesar 6.75

Crisp romaine leaves tossed in garlic Caesar dressing and topped with parmesan cheese
and homemade croutons.

Add Chicken 3.00

Add Shrimp 1.75 each

Garden Salad 5.25

Mixed field greens, carrots, cherry tomatoes, cucumbers and Bermuda onions, topped with garlic
croutons.

Cobb Salad 9.95

Iceberg lettuce, diced chicken, real bacon, olives, blue cheese crumbles, egg & fresh avocado. Served in a
crispy shell and tossed with an olive vinaigrette.

Calamari Salad 9.95

Flash fried calamari, pepperoncini and cherry peppers tossed in a sun dried tomato pesto sauce and served
over a bed of mixed field greens.

Apple & Walnut Salad 7.50

Grilled apples, walnuts and Vermont goat cheese piled on a bed of mixed field greens. Drizzled with a
chardonnay vinaigrette.

Add Chicken 3.00

Sesame Chicken Salad 9.95

A chicken breast crusted with sesame seeds
then pan-seared. Served over a bed of iceberg
and romaine lettuce tossed with tomatoes, scallions, crispy wontons, bacon and served
with honey mustard dressing.

Buffalo Chicken Salad 9.95

Iceberg and romaine lettuce tossed with olives, green peppers, red onions and blue cheese crumbles, then
topped with buffalo chicken. Served with blue cheese dressing.

Chinese Chicken Salad 9.95

Freshly grilled marinated chicken piled on a
bed of mixed field greens with tri-colored peppers, green onions and crispy wontons,
served with our Oriental ginger dressing.

**Dressings: Blue Cheese • Creamy Peppercorn • Roasted Garlic Caesar • Italian • Lite Italian •
Honey Mustard • Raspberry Vinaigrette • Balsamic Vinaigrette • Chardonnay Vinaigrette**

PIZZAS

Margherita 8.50

Tomato sauce, whole milk mozzarella, fresh basil and parmesan cheese.

Pepperoni Pizza 9.95

Thinly sliced pepperoni and mozzarella cheese.

Beer Garden Veggie 9.95

Grilled eggplant, peppers, summer squash, fresh tomatoes, zucchini and balsamic vinaigrette. Topped with smoked mozzarella and parmesan cheeses.

Chicken Alfredo 9.95

Creamy Alfredo sauce, mozzarella cheese, grilled chicken and crispy smoked apple bacon.

Buffalo Chicken Pizza 9.95

Crispy chicken strips tossed in our spicy buffalo sauce and piled on our pizza dough with blue cheese and mozzarella.

SANDWICHES & WRAPS

All sandwiches served with your choice of French fries or onion strings.

All wraps can be made with our new low carb wraps.

Burgers or Chicken Breasts 8.95

Marinated chicken breast served plain, BBQ, blackened or buffalo, or a 1/2 lb. chargrilled burger. Served on a fresh bulky roll.

Make it Guiltless 8.95

Served in a lettuce wrap and a side of mixed field greens salad.

Add a topping for .95¢ each:

- Mushrooms • Ham • Guacamole
- Smoked Apple Bacon • Sautéed Peppers
- Sautéed Onions

Add a cheese for .50¢ each:

- American • Blue • Swiss • Mozzarella
- Cheddar

Veggie Burger 8.95

All vegetable patty topped with cajun mayo, grilled eggplant, zucchini, peppers, smoked mozzarella, served on focaccia bread.

Philly Cheese Steak 8.95

Shaved ribeye steak with sautéed onions, peppers and American cheese.

Cape Codder 8.95

Lightly breaded Scrod fillet deep fried until golden brown. Served on French bread roll with coleslaw and your choice of fries.

Chicken Pita Melt 8.95

Diced grilled chicken, sautéed onions, peppers and tomatoes with melted mozzarella cheese. Served on an open pita.

Tuna Melt 8.95

Fresh tuna salad served on a croissant and topped with tomatoes and melted Vermont cheddar cheese.

The Cuban 8.95

Sliced roasted pork loin, broiled ham, Swiss cheese, pickles and spicy mustard served on French bread.

Broadway Club 8.95

Grilled BBQ chicken with crisp bacon, mayo, lettuce and tomato. Served on wheat toast.

French Dip 8.95

Thinly sliced roast beef served on a French roll with Monterey Jack cheese and a side of au jus.

Pesto Chicken 8.95

Grilled chicken with roasted red peppers and a basil pesto sauce. Served on focaccia bread with melted Monterey Jack cheese.

Shrimp BLT Wrap (*low carb*) 9.95

Fresh diced jumbo shrimp, wrapped with lettuce, mayo, bacon & tomato.

Rico Wrap (*low carb*) 8.95

Sliced white turkey, crisp applewood bacon, scallions and melted havarti cheese. Served with cranberry chipotle and sour cream.

Chicken Cobb Wrap (*low carb*) 8.95

Grilled chicken, crispy bacon, fresh avocado, Swiss cheese, lettuce, tomato and honey dijon mustard.

Mexican Wrap (*low carb*) 8.95

Grilled blackened chicken wrapped with lettuce, tomatoes, mozzarella cheese and cilantro mayo.

Chicken Caesar Wrap (*low carb*) 8.95

Grilled chicken, our classic Caesar salad, and homemade croutons.

HEARTY FARE

Beef Stew 10.95

Sirloin Beef and chunks of vegetables served over mashed potatoes.

Shepherds Pie 11.95

Premium aged ground sirloin, creamed style vegetables topped with homemade mashed potatoes.

Fish N' Chips 10.95

Fresh filleted Scrod lightly breaded then deep fried until golden brown. Served with coleslaw, fries and tartar sauce.

ENTREES

All entrees are served with your choice of two sides.

New York Sirloin 18.95

14 oz. sirloin strip cooked to perfection then topped with sauteed mushrooms and crispy fried onions.

Baby Back Ribs 16.95

Smoked BBQ ribs. Grilled over an open flame and brushed with our BBQ sauce.

Grilled Chicken 12.95

A 10 oz. chicken breast lightly brushed with lemon, oil and cilantro, then grilled over an open flame.

Chicken Cordon Bleu 13.95

Our own version of a tasty classic. Chicken stuffed with ham, Swiss and American cheeses. Topped with a mushroom gravy.

Steak Tips 15.95

12 oz. of tenderloin tips grilled over an open flame and glazed with our BBQ sauce.

Turkey Tips 13.95

Fresh native turkey breast tips baked in our hickory BBQ sauce.

Chicken Piccata 12.95

Two 5 oz. chicken breasts sautéed with capers in a lemon sauce.

Veal Saltimboca 14.95

Fresh veal pounded thin and sautéed with marsala wine and mushrooms then topped with sliced prosciutto and melted mozzarella cheese.

PASTAS

All pastas are available with a low carb penne.

Chicken Broccoli & Ziti (*low carb*) 13.95

Sauteed chicken with broccoli in a fresh basil parmesan sauce.

Mussels Fra Diablo (*low carb*) 15.95

Fresh Prince Edward Island mussels served over a bed of steaming angel hair pasta and our zesty marinara sauce.

Creole Jumbalaya (*low carb*) 14.95

Blackened chicken, shrimp and andouille sausage, scallions, tomatoes and okra in a Creole broth over rainbow fusilli.

Lobster Ravioli 15.95

Homemade ravioli stuffed with fresh Maine lobster and ricotta cheese. Served in a lobster cream sauce.

Chicken alla Milanese (*low carb*) 13.95

Baby penne pasta with lightly seasoned sautéed chicken and broccoli florets, reduced with fresh basil and garlic. Finished in a sun-dried tomato pesto sauce.

Chicken Parmesan 13.95

A fresh 10 oz. chicken breast covered with Italian seasoned bread and stuffed with cheeses. Sautéed until golden brown in our zesty marinara sauce and nestled on a pile of steaming linguini.

Chicken Florentine 13.95

Sautéed chicken served over five cheese tortellini then tossed with mushrooms, spinach and tomatoes. Finished in our smoked mozzarella cheese sauce.

FAJITAS

Includes sour cream, pico de gallo,
lettuce and shredded cheese
with either flour or low carb tortillas.

Beef or Chicken (*low carb*) 11.95
Shrimp (*low carb*) 13.95
Beef, Chicken & Shrimp (*low carb*) 14.95
All of the above served on a sizzling plate
of onions with red and green peppers.

Side Orders \$3.00
Garlic Mashed Potatoes
Baked Potato
Sautéed Mushrooms
Onion Strings
Macaroni & Cheese
Asparagus
Rice Pilaf
Butternut Squash
Vegetable of the Day
Waffle Fries

BRUNCH

Saturday & Sunday from 11:30 am - 3:00 pm

*All brunch items are served with a complimentary Mimosa, Bloody Mary, Screwdriver
or Domestic Draft Beer and an assortment of morning breads.*

Make Your Own Omelette 6.95

Served with hash browns and an English muffin.

.50¢ each: Ham, bacon, sausage, onions, pepper, tomato, mushroom, olive, salsa, spinach, jalepeno,
pepperoccini, American, Swiss, cheddar, mozzarella, havarti and
Goat cheeses.

Eggs Benedict 8.95

Traditional Eggs Benedict with two poached

eggs and Canadian bacon on English muffins. Topped with fresh hollandaise. Served with
hash browns.

Three Eggs any Style 7.95

Served with hash browns, English muffin
and choice of ham, bacon or sausage.

American Skillet 9.95

Scrambled eggs, fresh mushrooms, onions

and red & green peppers with melted cheese. Served over hash browns with Smoked Applewood bacon,
sausage links and an

English muffin.

Pancakes 6.95

Three large buttermilk pancakes served with
fresh whipped butter & warm maple syrup.

Add: strawberries, blueberries, cranberries, bananas, blackberries or chocolate chips \$1.00

French Toast 7.95

Thick cut Texas toast swirled in cinnamon & vanilla, then lightly breaded with corn flakes. Topped with a warm banana & walnut syrup.

Berries & Yogurt 6.95

Fresh mixed berries, granola & vanilla yogurt.

SIDE ORDERS

Egg 1.00

Bacon, Ham or Sausage 1.50

Hash Browns 1.95

Toast: *White or wheat* 1.00

English Muffin 1.25

Croissant 1.95

BEVERAGES

Coffee, Decaf or Tea 1.75

Harpoon Brewery Root Beer 2.50

Milk 1.95

Juices 1.95

Orange, cranberry, pineapple or grapefruit.

DESSERTS

Chocolate Lava Divine 5.95

A rich chocolate cake with a warm velvety center.

Served with vanilla ice cream.

Tiramisu 5.50

Lady fingers dipped in espresso and rum, layered with a delicate Marscapone mousse laced with Amaretto.

Caramel Apple Pie 5.95

A flaky shortbread crust filled with creamy custard and plenty of sliced apples and spices. Topped with shortbread crumble and drizzled with caramel.

A la mode add 1.00

Key Lime Pie 5.25

Original Florida key lime pie with graham cracker crust.

Chaos Pie 5.95

Fudge brownies and creamy custard baked in a golden flaky shortbread cookie crust. Topped with chunks of SNICKERS®, peanuts, caramel and more brownies.

Warm Brownie Sundae 5.95

Hot fudge brownie topped with vanilla ice cream, chocolate sauce and a dollop of whipped cream.

Sugar Free Cheese Cake (*low carb*) 5.95

You won't believe this silky vanilla cheese cake has absolutely no sugar added. 5g carbs.

Ice Cream 1.95
Vanilla or chocolate.

SPARKLING WINES

Sophia Coppola Blanc de Blancs mini 8.00 California	
Graham Beck, Brut..... South Africa	36.00
Moet et Chandon, White Star..... Champagne, France	70.00
Dom Perignon Champagne, France	175.00

WHITE WINES

Pinot Grigio, Principato 7.50 Friuli, Italy	29.00
Pinot Grigio, Livio Felluga Friuli, Italy	45.00
Sauvignon Blanc, Matua 8.50 Marlborough, New Zealand	33.00
Bertani, Due Uve..... Veneto, Italy	32.00
Chardonnay, Cypress 6.50 California	25.00
Chardonnay, Clos du Bois 7.50 Sonoma, California	29.00
Chardonnay, Rodney Strong Napa, California	34.00
Chardonnay, Sterling..... Napa, California	50.00
White Zinfandel, Beringer 6.50 California	23.00
Pinot Grigio, Mezza Corona California	24.00

RED WINES

Sangria by the glass..... 6.50	
Pinot Nior, Rex Goliath Central Coast, California	25.00
Pinot Nior, Villa Mt Eden 7.50	27.00
Chianti, Ruffino Il Leo..... Tuscany, Italy	29.00

Merlot, Cypress	6.50	22.00
California		
Merlot, Blackstone	8.50	32.00
Sonoma, California		
Shiraz, Cypress.....	6.50	24.00
California		
Cabernet Sauvignon, Cypress	6.50	24.00
California		
Cabernet Sauvignon, Fleur Du Cap	7.50	29.00
South Africa		
Cabernet Sauvignon, J. Lohr.....		34.00
Pasa Roblas, California		
Cabernet Sauvignon, Jerry Garcia.....		39.00
Sonoma, California		
Cabernet Sauvignon, Hess Estate.....		48.00
Napa, California		
Chateau Woltner Red, Ladera		66.00
Napa, California		
Zinfandel, Cellar No. 8.....	8.50	33.00
Sonoma, California		
Zinfandel, Rodney Strong		36.00
Sonoma, California		
Shiraz, Lindemans Bin 50.....		24.00
Australia		

DRAFTS

Bass
 Blue Moon
 Guinness
 Harpoon IPA
 Harpoon UFO
 Miller Lite
 Pilsner Urquell
 Sam Adams Boston Lager
 Sam Adams Seasonal
 Sea Dog Blueberry Ale
 Sierra Nevada
 Stella Artois

PITCHERS

15.00 Domestic

18.00 Imports
13.00 Miller Lite
16.00 Sam Adams

BOTTLES

Anchor Steam
Becks
Bud
Bud Be
Coors Light
Corona
Smirnoff Ice
Heineken
Magner's Cider 20 oz
Magic Hat #9
Michelob Ultra
Mikes Hard Lemonade
Miller High Life
Miller Lite
Newcastle
Pacifico
Pete's Strawberry Blonde
Red Bull
Red Stripe
Sam Adams Light
Samuel Smith Oatmeal Stout
Samuel Smith Pale Ale
Kaliber (Non-Alcoholic)
Twisted Tea Half & Half

Drinks for 2 ~ 10.00

Sangria (Sangria by the pitcher ~ 20.00)
Margarita (Classic, Blue or Mango)
Passion Punch

Martini List

Green Apple Martini
A tart apple sensation with
an apple sugar rim.
Featured vodka ~ 42 Below

Cosmopolitan

You've had the rest, now try the best with a lemon sugar rim
Featured vodka ~
42 Below Passion Fruit

Chocolate Martini

White or dark chocolate garnished with chocolate swirl cookie and a chocolate sugar rim. Featured vodka
~ 42 Below

Grapetini

Created with vodka made from grapes. White grape sugar rim.

Featured vodka ~ Ciroc

Espresso Martini

Great after dinner drink. Made with Starbuck's coffee liqueur. Chocolate sugar rim.

Featured vodka ~ 42 Below

Levitra Martini

Fruity energy boost (Red Bull)

with a lemon sugar rim.

Featured vodka ~

42 Below Passion Fruit

Wild Orchid Martini

A raspberry flavored creation with a champagne float, as featured in "Elegant Wedding" magazine 2005.

Raspberry sugar rim.

To our guests

The ownership and staff of the Boston Beer Garden would like to take this opportunity to thank all of it's loyal customers for their patronage over the past 9 years. It is our continued goal to provide you with great food and drink in a service friendly environment. We are always looking for ways to improve your experience with us. For any comments or suggestions, please visit our web site at:

BostonBeerGarden.com

We look forward to serving you in the future.

Thank you.

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