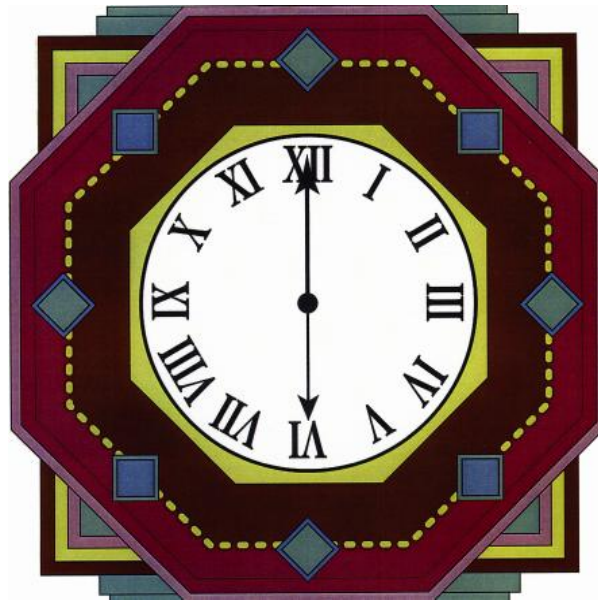




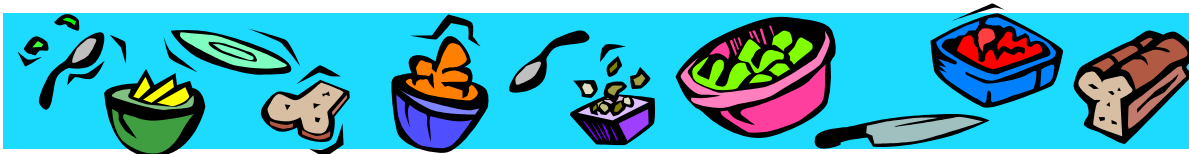
The New
GASTROPUB



Under the Clock

IN THE HISTORIC BOSTON STORE
"Where friends have been meeting since 1939"

GASTROPUB: *Definition;* A public drinking and dining establishment with an emphasis on high quality fresh ingredients, at moderate prices and a casual atmosphere



SERVED ANYTIME TAPAS / MEZE / SMALL PLATES

SAGANAKI - Our Signature appetizer

Sharp goat cheese sautéed in butter, flambéed with brandy and fresh lemon juice, served with pita points. - 6.95

TOMATO BRUSCHETTA

Toasted ciabatta rubbed with garlic, brushed with pesto and topped with marinated fresh tomato mix. - 6.95

GRILLED VEGETABLES

Marinated & Char broiled slices of zucchini, summer squash and red peppers, drizzled with a balsamic reduction. - 5.95

SPANAKOPITA

Puff pastry stuffed with spinach, imported feta cheese and fresh herbs, tzatziki dipping sauce. - 7.95

HOT ARTICHOKE DIP

Artichoke, spinach, cream cheese, with crisp pita points. - 7.95

SHRIMP COCKTAIL

Large gulf shrimp, served ice cold with cocktail sauce & lemon wedges.- 6.95

SESAME SEARED AHI TUNA

Sushi grade tuna, asian slaw, wasabi, teriyaki reduction. - 9.95

BALTIMORE CRAB CAKE

Pan seared lump crab meat with peach chutney and asian slaw. - 9.95

CALAMARI

Squid rings lightly breaded and flash fried, marinara dipping sauce. - 9.95

FLATBREAD

Grilled flatbread, topped with pesto sauce, fresh tomato bruschetta mix, and melted asiago & mozzarella cheeses. - 8.95

GREEK FRIES

Fresh cut fried potatoes, smothered with fresh tomatoes, red onion, meat sauce and melted cheddar cheese. 6.95

BUFFALO WINGS

One pound large chicken wings.

Served with celery & carrot sticks and blue cheese dressing

Buffalo style (Mild-Med-Hot) - 8.95 Garlic butter - 9.95

We make our wings fresh to order please allow 15 to 20 min. prep time.

SOUPS

SOUP DU JOUR

"Your server will be happy to describe today's selection." - cup / bowl 2.95 / 4.95

CHICKEN RICE

Chunks of chicken breast with rice in a rich chicken broth. - cup / bowl 2.95 / 4.95

NEW ENGLAND CLAM CHOWDER

Chopped clams and potatoes in a hearty cream base. - cup / bowl 3.95 / 5.95

FRENCH ONION AU GRATIN

Caramelized onions in beef & sherry stock, homemade croutons, melted swiss & provolone cheese. - Crock 6.95





SERVED ANYTIME

SALADS

Served with oven fresh bread and choice of house dressings

House dressings - Ranch, Italian, French, 1000 Island, Greek, and Balsamic vinaigrette.

Premium dressings - Add 1.00 - Creamy roquefort, Dry Blue Cheese, Fresh Raspberry and Fresh Strawberry vinaigrette

GREEK VILLAGE SALAD

Vine ripe tomatoes, kalamata olives, cucumber, green pepper, feta cheese, extra virgin olive oil, balsamic reduction. - 6.95

CAESAR SALAD

Romaine lettuce tossed with croutons and our 14 ingredient homemade dressing, topped with shredded parmesan. - 6.95

BEEFSTEAK TOMATO SALAD

Sliced vine ripe beefsteak tomato & Vidalia onion with blue cheese, drizzled with EVOO and a balsamic reduction. - 7.95

ADD - Mesquite grilled chicken to above salads. 3.50

ORIENTAL GRILLED CHICKEN SALAD

Chicken breast, fresh garden mix with tomatoes, red onion crisp wonton strips, sesame vinaigrette dressing. - 9.95

STRAWBERRY STEAK SALAD

Organic greens, fresh strawberries, grilled N.Y. strip steak, tossed, fresh strawberry vinaigrette dressing. - 12.95

COMFORT ZONE SPECIALS

Comfort Zone specials are served a la carte

CHICKEN 'N' BISCUITS

Chunks of chicken with peas & carrots in a rich sauce over biscuits and home made mashed potatoes. - 9.95

SPAGHETTI BOLOGNESE

Marinara based meat sauce with ground beef and fresh vegetables. - 10.95

OVEN ROASTED CHICKEN

1/2 Free range chicken marinated and slow roasted, served with home made stuffing, mashed potatoes & gravy. - 9.95

EGGPLANT PARMESAN

Breaded and fried eggplant smothered with melted provolone cheese, served over spaghetti marinara. - 9.95

PORK SOUVLAKI (Shish Kabobs)

Marinated cubes of pork loin and fresh vegetables, charbroiled on skewers, served with fried potatoes. - 11.95

FISH 'N' CHIPS

Deep fried breaded cod with fresh cut fried potatoes, tartar sauce and cole slaw. - 9.95

Burger & Pitas

Our burgers are made with 1/3 Lb. fresh ground Angus beef, char broiled to your order

Served with dill pickle, lettuce & tomato.

Gastropub Burger

Topped with crispy applewood smoked bacon, fried onion rings, melted provolone cheese, on a grilled kaiser roll. - 8.95

Filet Mignon Sandwich

1/4 Pound. Filet of beef tenderloin, char broiled to order, smothered with mushrooms and sautéed onions on a grilled kaiser roll. - 12.95

Gyro Stuffed Pita

Slow roasted gyro meat (rotisserie lamb & beef), lettuce, onion and fresh tomatoes with tzatziki sauce, stuffed into a warm pita pocket. - 8.95

Grilled Chicken Stuffed Pita

Mesquite grilled chicken breast with lettuce, onion, fresh tomatoes with tzatziki sauce, stuffed into a warm pita pocket. - 8.95

SIDES

Garden Salad w/ House dressings. - 3.95

Freshcut fried potatoes. - 2.95

Garlic bread. - 1.95

Small Caesar Salad w/ croutons. - 3.95

Sweet Potato fries. - 3.95

Fried pita points. - 1.95

LUNCH MENU

SERVED 11:00 AM - 4:00 PM

THE OLYMPIC CLUB

Triple decked grilled pita, apple wood smoked bacon, grilled chicken breast, black forest ham, sliced tomato. - 7.95

THE RUEBEN

Fresh sliced home made corned beef, swiss cheese, sauerkraut and thousand island dressing on grilled deli rye bread. - 7.95

THE VOYAGER

Thinly sliced, slow roasted steamship round beef with swiss cheese on grilled parmesan coated sour dough bread. - 6.95

FRENCH DIP

Slow roasted beef on french baguette, dipped in natural au jus and served with horseradish and au jus for more dipping. - 7.95

CHICKEN CHEDDAR SANDWICH

Grilled chicken breast, smothered with sautéed onions & mushrooms and melted cheddar cheese, on grilled kaiser roll. - 6.95

BLACKENED MAHI MAHI

Florida mahi filet, dusted with cajun spices and pan fried. Served on a grilled bun with tartar sauce. - 8.95

LAKE ERIE PERCH SANDWICH

Beer battered and deep fried perch, on a toasted sourdough bun with tartar sauce and fresh cole slaw. - 8.95

CRANBERRY TURKEY BURGER

White turkey meat burger, char broiled, topped with cranberries, on a grilled kaiser, served with asian slaw. - 6.95

ANGUS BURGER

1/3 pound fresh ground angus chuck steak, broiled to your order on a grilled bun with dill pickle and lettuce & tomato. - 5.95

BOSTON STORE BURGER

1/3 pound fresh ground angus, char broiled and smothered with sautéed onions, mushrooms and cheddar. - 7.95

GASTROPUB BURGER

1/3 Pound ground *Angus* beef, char broiled and topped with smoked bacon, fried onion rings and melted cheese. - 8.95

FILET MIGNON BURGER

1/4 Lb. Filet of beef tenderloin, smothered with sautéed mushrooms and onions, charbroiled to order, grilled kaiser. - 12.95

GYRO STUFFED PITA

Sliced slow roasted gyro meat (rotisserie lamb & beef) with lettuce, onion, fresh tomatoes with tzatziki sauce, stuffed into a toasted pita. - 8.95

GRILLED CHICKEN STUFFED PITA

Mesquite grilled chicken breast with lettuce, onion, fresh tomatoes with tzatziki sauce, stuffed into a toasted pita. - 8.95

SIDES

Garden Salad w/ House dressings. - 3.95

Fresh round cut fried Potatoes. - 2.95

Garlic bread. - 1.95

Small Caesar Salad w/ croutons. - 3.95

Sweet Potato fries. - 3.95

Fried pita points. - 1.95

Omelets

Three egg omelets, served with our homemade Lyonasse potatoes.

Cheese Omelet - 6.50

Cheddar, and Asiago cheese.

Western Omelet - 7.50

Smoked ham, Onions, Red & Green peppers

Greek Omelet - 7.95

Feta, Olives, Tomatoes, Greek sauce.

Cold Salad Plates

Served with Cottage cheese and Peach halves

Tuna Salad Plate - 6.95

Tuna salad served on a bed of fresh garden greens with tomato wedges,

Chicken Salad Plate - 6.95

Chicken salad made with roasted breast of chicken and chopped walnuts.

Cup & a Half - 5.95

Enjoy a cup of our

Home-made soup du Jour

&

Half a sandwich

Your server will describe today's "soup & Sandwich"

KID'S KORNER

Served to children under 12

Cheeseburger & fries 4.95

Grilled cheese & fries 3.95

Spaghetti marinara 3.95

Chicken fingers & fries 4.95



DINNER ENTREES

SERVED AFTER 4:00 PM

Served with oven fresh bread and small garden salad with choice of house dressing

GASTROPUB SPECIALTIES

PENNE PRIMAVERA

Garden fresh vegetables sautéed in EVOO with fresh herbs and parmesan cheese, tossed with penne pasta. - 14.95

CHICKEN CARBONARA

Penne pasta sautéed with bacon, Parma ham, crème fraise, parmesan cheese and topped with grilled chicken breast. - 15.95

GRILLED CHICKEN ALFREDO

Linguini pasta sautéed in butter with heavy cream and parmesan cheese, topped with grilled chicken breast. - 15.95

CHICKEN ASIAGO over PASTA POMODORO

Breast of chicken coated with asiago cheese, fried and served over pasta sautéed with fresh tomatoes, herbs & onions - 15.95

CHICKEN MARSALA

Boneless chicken breasts, sautéed in butter with mushrooms and marsala wine, on a bed of risotto. - 15.95

FROM OUR WOOD SMOKE CHAR GRILL

BOURBON GLAZED PORK LOIN

Marinated 8 Oz. pork loin steak, brushed with bourbon dijon glaze, char broiled to order, apple chutney, parsley potatoes. - 15.95

GRILLED LAMB CHOPS with MINT CHIMICHURRI

(2) 4 oz. lamb chops, marinated with garlic, thyme, lemon, grilled to order and served with parsley butter potatoes. - 18.95

MIXED GRILL

Marinated 8 Oz. pork loin steak, brushed with bourbon dijon glaze, char grilled to order, AND
4 oz. lamb chop, marinated with garlic, thyme, lemon, grilled to order and served with parsley butter potatoes. - 17.95

PETIT FILET MIGNON

5 Oz. center cut filet of beef tenderloin, char broiled to order, baked Idaho potato. - 19.95

N. Y. STRIP STEAK

10 Oz. hand cut N. Y. Strip steak, seasoned and char broiled to your order, baked Idaho potato. - 19.95

Steaks may also be prepared:

Blackened - Dusted with cajun spices, pan seared in a hot heavy skillet with julienne pepper & onions. - ADD 2.00

Au Poivre - Coated with cracked pepper corns, flat grilled, topped with mushroom & burgundy sauce. ADD 2.00

Steak Diane - Pan seared in butter, topped with a creamy dijon and mushroom sauce. - ADD 2.00

TODAY'S FRESH SEAFOOD

LAKE ERIE PERCH

Guinness beer battered and deep fried, tartar sauce, cole slaw & fresh cut fried potatoes. - 14.95

SHRIMP SCAMPI with LEMON RISOTTO

Large gulf shrimp sautéed in garlic butter with fresh lemon juice and capers, over lemon risotto. - 17.95

BLACKENED MAHI MAHI with CAJUN PASTA

Florida mahi dusted with cajun spices, sautéed in butter with peppers & onions, and tossed with cajun pasta. - 17.95

RASPBERRY SALMON with PINEAPPLE CHUTNEY

Baked wild caught Atlantic salmon, topped with a raspberry glaze, served with lemon risotto. - 18.95

BALTIMORE CRAB CAKES with PEACH CHUTNEY

Lump Maryland crab meat patties, pan fried, served with peach chutney and lemon risotto. - 19.95

SEARED AHI TUNA with LEMON RISOTTO

Sushi grade fresh tuna steak dusted with cajun spices and lightly seared, served cool on the inside with asian slaw, wasabi and a teriyaki reduction. - 22.95