



SLIDERS

DINNER MENU

◆ Appetizers ◆

BOURBON TABASCO WINGS ~ 11

Crispy jumbo chicken wings tossed in a sweet & spicy bourbon sauce. Celery, carrot sticks and blue cheese dressing.

PEEL & EAT SHRIMP ~ 14

A half pound of tender shrimp poached in *Shock Top Wheat* beer. Roasted-garlic aioli & *Stoli Citrus* cocktail sauce.

BULGOLGI BEEF ~ 11

A Korean lettuce wrap with shaved ribeye, marinated in chili sauce. Served with ginger soy sauce, & bibb lettuce.

FLASH-FRIED TUNA ~ 11

Wasabi-encrusted tuna, sriracha aioli, pickled ginger, wakame salad

PLANKS ~ 6

House fried chips with chili-cumin seasoning, *Pineland Farms'* white cheddar cheese, truffle oil and scallions

◆ Soups & Salads ◆

NEW ENGLAND CLAM CHOWDER

Cup ~ 6 Bread Boule ~ 8.50

SOUP DU JOUR

Cup ~ 6 Bread Boule ~ 8.50

SLIDERS MARTINI SALAD ~ 10

Crisp romaine, garlic croutons, shaved parmesan cheese, Queen stuffed olives, grape tomatoes – shaken, not stirred, tableside

Add Chicken + 3 Add Steak Tips +4

JORDAN BOWL SALAD ~ 8.50

Spring mix, pumpkin seeds, pear slices, dried cherries, *Pineland Farms'* cheddar cheese and a Maine maple-mustard vinaigrette

Add Chicken + 3 Add Steak Tips +4

◆ Entrées ◆

GRILLED NEW YORK STRIP ~ 30

10oz strip steak. with spinach & shiitake mushroom bread pudding, vanilla demi glace, seasonal vegetables and crispy shallots

GRILLED TOP SIRLOIN ~ 26

With gorgonzola butter, risotto, seasonal vegetables and haystack onions

STEAK TIPS ~ 17

Herb marinated, with white cheddar whipped potatoes, roasted shallot au jus and seasonal vegetable

BRAISED POT ROAST ~ 15

Braised in *Long Trail Ale*, with white cheddar whipped potatoes, caramelized onions & mushrooms, and seasonal vegetable

CHICKEN PENNE BAKE ~ 19

Grilled chicken, pancetta, cherry tomatoes and penne pasta tossed in rosemary-garlic cream sauce, topped with asiago cheese & smoked paprika

CHICKEN PARMESAN ~ 17

Pan-fried Statler chicken in a roasted red pepper marinara, with basil risotto & mozzarella cheese

SLIDERS' SIGNATURE CEDAR-PLANKED SALMON ~ 24

Brushed with maple-ginger glaze then roasted on locally harvested cedar that has been soaked in spiced ale. With mahogany rice and seasonal vegetables.

GRILLED TILAPIA ~ 16

Blackened, with a grilled pineapple salsa, mahogany rice and seasonal vegetable

BOUILLABAISSE ~ 23

Fish stew with shrimp, mussels, clams, scallops, leeks, fennel, garlic & herbs. With ciabatta crostini.

WILD MUSHROOM RAVIOLI ~ 17

In a gorgonzola cream sauce with caramelized onions, Granny Smith apple & toasted walnuts

Add grilled chicken or steak tips +3

STUFFED PORTOBELLO ~ 22

With roasted yellow pepper coulis, quinoa, baby spinach, goat cheese and seasonal vegetable

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness - especially if you have certain medical conditions.





◆ *Lighter Fare* ◆

LOBSTER SALAD B.L.T. ~ 19

Maine lobster, crisp bacon, baby lettuce and tomato
on toasted wheatberry bread

ALL-AMERICAN BURGER ~ 12

Thick, juicy angus beef cooked to your liking. Lettuce, tomato and onion.
Add cheese +.50

TUSCAN TURKEY BURGER ~ 12

Lean ground turkey with grilled portobello mushrooms,
roasted tomatoes, mozzarella & pesto

STEAK SALAD ~ 13

Tender steak tips over baby spinach, goat cheese, pickled red onion,
cherry tomatoes, avocado and shaved cucumber.
Tossed with smoky tomato vinaigrette.

CAESAR SALAD ~ 10

Crisp romaine, topped with garlic croutons, shaved parmesan and grape tomatoes
Add Chicken + 3 Add Steak Tips +4

