

## APPETIZERS

Start off with one of these...

### Maine Jonas Crab Cakes

Served with a cucumber relish and wasabi cream. 7.50

### Chicken Tenders

Deep fried and served with a dipping sauce of your choice, buffalo, BBQ, honey mustard, or sweet and sour. 7.50

### Potato Skins

Deep fried Idaho potato skins, cheddar jack cheese, bacon, scallions, and sour cream. 6.95

### Calamari

Breaded, deep fried, and served with marinara sauce and fresh lemon. 7.95

### Baked Stuffed Mushrooms

Seafood stuffing, sherry, butter, and cheddar jack cheese. 7.25

### Shrimp Cocktail

Chilled on a bed of lettuce with cocktail sauce and a fresh lemon. 7.95

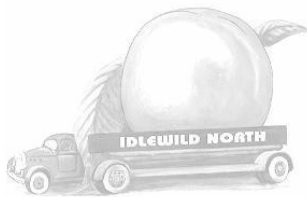
### Artichoke and Spinach Dip

Artichoke, baby spinach, garlic, parmesan, and feta. Served in your choice of a crock or bread bowl w/warm tortilla chips.

Crock 5.95 Bread bowl 7.50

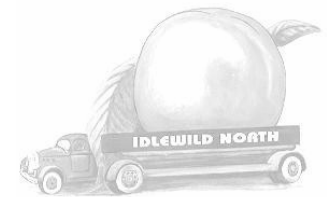
### Deep Fried Cheese Wedges

Our own, deep fried breaded mozzarella wedges served with marinara sauce. 6.95



## SOUPS, SALADS AND MORE...

Ask your server about today's daily soup creation



### French Onion

Served in a crock or bread bowl with a crostini, melted swiss, and parmesan cheese.

Crock 4.50 Bread bowl 5.75

### Pub Style Vermont Cheddar Ale Soup

Topped with bacon bits, scallions, and sour cream all in a crock or bread bowl.

Crock 5.25 Bread bowl 6.75

### Chili

Homemade in a crock or bread bowl with cheddar cheese, scallions, and sour cream.

Crock 5.25 Bread bowl 6.75

### Garden Salad

Crisp greens, with tomato, cucumber, onion, peppers and croutons. 4.50

### Spinach Salad

Fresh baby spinach, topped with smoked bacon, candied walnuts, mushrooms and goat cheese crumbles. 5.50

### Caesar Salad

Crisp Romaine hearts, tossed with shredded parmesan cheese, Caesar dressing, and homemade croutons. 5.50

Add: Chicken, Beef, or Shrimp for an extra 3.00

### Dressings...

Italian, Blue Cheese, Ranch, Honey Mustard, Raspberry Vinaigrette, or Thousand Island

### Soup

Cup- 2.95

Bowl- 3.95

Bread Bowl- 5.45

### Chowder

Cup- 3.50

Bowl- 4.50

Bread Bowl- 6.00

## SIDES

Side Garden Salad 1.95

Side Caesar Salad 2.50

Mashed Potato 1.95

French Fries 2.50

Onion Rings 3.50

Baked Potato 1.95

Vegetable of the day 2.50

Coleslaw 1.95

Rice 1.95

## ENTREES

Served with fresh baked bread, vegetable, and your choice of baked or mashed potato, rice pilaf or fries  
Add a side salad 1.95 Caesar side salad 2.50

### Marinated Steak Tips

A full pound of tender beef tips marinated in our own house marinade, and grilled perfectly. 14.95

### Steak Teriyaki

N.Y. Strip steak, grilled with our own teriyaki glaze with garlic and ginger. 13.95

### Baby Back Ribs

Slowly roasted, fall off the bone, ribs grilled with our own BBQ sauce.

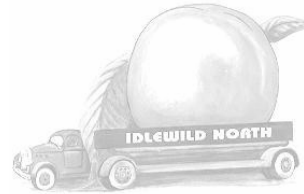
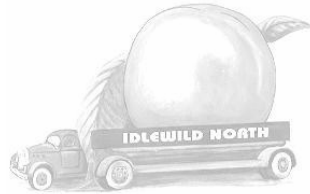
½ Rack- 11.95 Full Rack- 19.95

### Steak Kabob

Grilled, marinated, skewered steak tips with bell pepper, zucchini, and tomato. 12.95

### Chicken Cordon Blue

Fresh breaded chicken breast stuffed with country ham, swiss cheese, baked and topped with hollandaise sauce. 12.95



## SANDWICHES

All Sandwiches served with your choice of French Fries, Coleslaw or side salad

### Classic Eilenberger

House formed burger, grilled to perfection on a toasted roll with lettuce, tomato, and onion. 7.95

### Chicken Sandwich

Boneless, marinated chicken breast, deep fried or grilled, served on a toasted Kaiser roll with lettuce, tomato, and onion. 6.95

### Poor Boy Choice

Your choice of fried haddock, scallops, or shrimp, stuffed in a fresh Italian roll, with Thousand Island dressing. 8.95

### Grilled Reuben

Corned beef, swiss cheese, sauerkraut, and Thousand Island dressing on freshly grilled Pullman rye. 6.95

### Baked Stuffed Shrimp

Five jumbo shrimp, stuffed with our own seafood stuffing, baked with lemon, butter, and sherry 14.95

### Baked Haddock

Fresh haddock filet with a buttery seasoned crumb topping and poached in lemon and white wine. 13.95

### Fried Haddock

Lightly breaded and deep fried, served with tarter sauce and fresh lemon. 13.95

### Baked Scallops

Sea scallops baked with lemon, butter, white wine, and a cracker crumb topping. 14.95

### Fried Scallops

Sea scallops, deep fried and served with tartar sauce and fresh lemon. 14.95

### Idlewild Steak Sub

Marinated steak tips, grilled with onions, peppers, mushrooms, and melted provolone cheese on a fresh Italian roll. 8.50

### Idlewild Club

Triple Decker classic club with roast turkey, ham, cheddar cheese, bacon, lettuce, tomato, and mayonnaise. On your choice of white, wheat, or rye bread. 6.95

### Chicken Parmesan Sandwich

Deep fried chicken cutlet on a toasted roll with house marinara sauce, parmesan, and provolone cheeses. 6.95

### All-American Veggie Wrap

Grilled portabella mushroom, eggplant, and roasted red pepper with lettuce, tomato, onion and mayonnaise wrapped up in a warm flour tortilla. 6.95

## IDLEWILD STEAKS

Served with fresh baked bread, vegetable and your choice of baked or mashed potato, rice pilaf or fries  
Add a side salad 1.95 Caesar side salad 2.50

### Texas T-Bone

16 oz. big, thick and juicy, grilled to perfection, and served with our homemade applesauce. 23.95

### Filet Mignon

Beef tenderloin filet, wrapped in bacon and topped with sautéed mushrooms. 21.95

### New York Sirloin

10oz. seasoned and grilled center cut sirloin. 18.95

### Rib Eye

Seasoned and grilled to perfection. 18.95

### Delmonico

10oz. Delmonico, smothered with sautéed mushrooms, onions, and peppers. 17.95

### Top Sirloin

12oz. Top sirloin hand trimmed grilled to your choice, and garnished with Maitre d' butter. 14.95

### Surf -N- Turf

Filet of beef, perfectly grilled and served with shrimp or scallop scampi. 24.95

### Roast Prime Rib (Served Thursday thru Saturday)

With au jus and horseradish cream

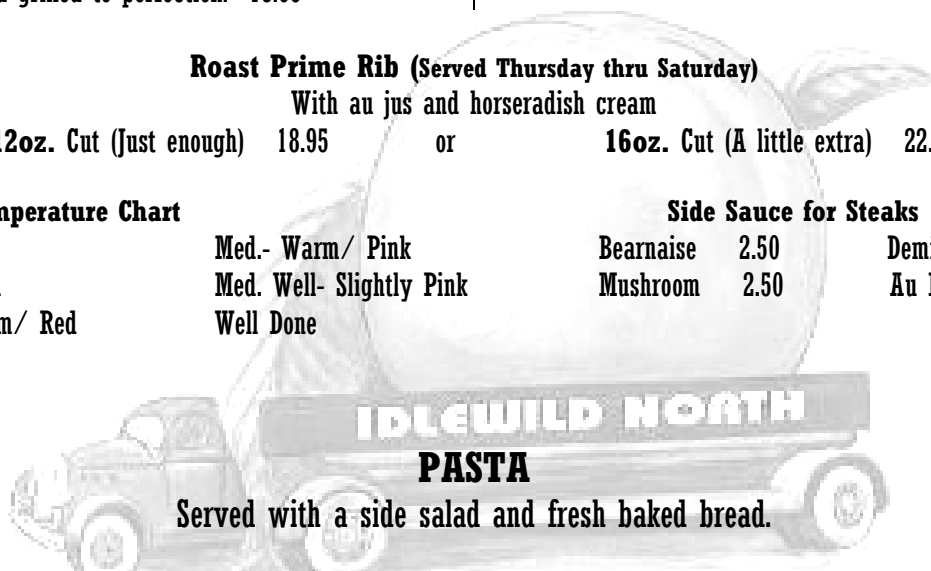
12oz. Cut (Just enough) 18.95      or      16oz. Cut (A little extra) 22.95

### Temperature Chart

Extra Rare	Med.- Warm/ Pink
Rare- Cool/ Red	Med. Well- Slightly Pink
Med. Rare- Warm/ Red	Well Done

### Side Sauce for Steaks

Bearnaise 2.50	Demi-Glaze 2.50
Mushroom 2.50	Au Poivre 2.50



## PASTA

Served with a side salad and fresh baked bread.

### Fettuccine Carbonara

Mushrooms, peas, and bacon blended in a creamy egg and parmesan alfredo. Finished with cracked pepper and scallions. 14.95

### Shrimp and Asparagus Primavera

Garlic sautéed shrimp with fresh asparagus and Julienne fresh vegetables. Tossed with our alfredo sauce and linguine. 16.95

### Chicken Marsala

Floured chicken medallions sautéed with button mushrooms and fresh basil in a rich, buttery marsala cream over pasta. 15.95

### Fettuccine Bolognese

Cuts of beef, pork, and veal simmered in a vodka tomato ragout with hints of cream and parmesan. 11.95

### Chicken Piccata

Floured chicken medallions sautéed with white wine, lemon, butter, and capers over linguini. 15.95

### Pasta Marinara

Classic dish with linguini and homemade marinara sauce. Topped with parmesan cheese and fresh parsley. 8.95

### Broccoli Alfredo

Fresh broccoli, garlic, roasted pepper, and hints of lemon sautéed with a classic parmesan alfredo and penne pasta. 11.95

**NOT RESPONSIBLE FOR WELL DONE STEAKS'**

Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may enhance the risk of food borne illness.