



# THE BLACK SHEEP

## Soup

Classic New England Clam Chowder \$7 • Guinness French Onion Soup \$8 • Soup Du Jour \$ PTM

## Starters

SMOKEY BLUE OR MIDNIGHT TERIYAKI OR PESTO PARM WINGS 6/\$9 • 12/\$18  
*Crispy Hickory Smoked Wings tossed w/ Buffalo Sauce, Blue Cheese Crumbles & Scallions*  
OR *Teriyaki Marinated Wings w/ Hoisin Glaze*  
OR *Pesto Parmesan*

BAVARIAN PRETZEL STICKS \$12  
*Served w/ Whole Grain Beer Cheese Sauce*

PEI MUSSELS \$15  
*Sautéed w/ Toasted Garlic, Grape Tomatoes, Basil, White Wine Butter Broth & Toasted Garlic Bread*

SPINACH ARTICHOKE DIP \$13  
*Topped w/ Blended Cheese, Served w/ House Chips & Grilled Flatbread*

HOUSE FRIED POTATO CRISPS \$12  
*Topped w/ Garlic Cream Sauce, Scallions & Blue Cheese Crumbles*

LOADED POTATO KEGS \$13  
*Topped w/ Cheddar Cheese, Chives, Bacon, Scallions w/ Side of Sour Cream*

BACON WRAPPED SCALLOPS (5) \$18  
*Scallops w/ Bacon, Whole Grain Honey Mustard Glaze & Lemon Wedge*

RHODE ISLAND STUFFIES (2) \$12  
*Quahogs w/ Chorizo Sausage, Sweet Peppers, Onions, Bread Crumb Stuffing*

CALAMARI \$16  
*Fried Cherry Peppers, Smoky Marinara, Toasted Garlic Cream & Lemon Wedge*

SMOKED BRISKET CHILI NACHOS \$16  
*With Potato Chips, Beef Brisket Chili, Cheddar, Scallions, Pico de Gallo & Sour Cream*

BUFFALO CAULIFLOWER BITES \$12  
*Tempura Fried Cauliflower Tossed In Our Homemade Buffalo Sauce, Served with Blue Cheese & Celery*

BUFFALO CHICKEN FLATBREAD \$15  
*Blue Cheese, Bacon, Smoked Cheddar & Mozzarella, Buffalo Sauce and Arugula*

TRUFFLE MAC & CHEESE  
*Creamy Cheeese Sauce Infused with White & Black Truffles & Twisted Noodles*  
Plain \$10  
*Tossed With Lobster \$18*  
*or With Smoked Beef Brisket \$14*

## Salads

TRADITIONAL HOUSE SALAD \$9  
*Mixed Greens, Tomatoes, Cucumbers, Red Onion, Croutons w/ House Made Creamy Balsamic Dressing*

THE WEDGE \$13  
*Iceberg Wedges, Blue Cheese Crumbles, Bacon, Grape Tomatoes w/ Blue Cheese Dressing*

KALE CAESAR \$13  
*Baby Kale, Crispy Chickpeas, Shaved Parmesan w/ Roasted Garlic Caesar Dressing*

MARINATED STEAK & ARUGULA SALAD \$19  
*Grilled Steak, Fried Egg, Smoked Cheddar, Bacon, Fire Roasted Tomatoes & Mushrooms w/ Caramelized Onion Vinaigrette*

THE COBB \$18  
*Grilled Chicken, Grape Tomatoes, Bacon, Blue Cheese Crumbles, Hard Boiled Egg, Cucumber w/ Avocado Ranch Dressing*

ROASTED SWEET POTATO SALAD \$15  
*Arugula, Pecans, Bacon, Sweet Potato, Goat Cheese w/ Honey Lemon Dressing*

PROTEIN ADDITIONS:  
GRILLED CHICKEN \$7 • STEAK \$11  
SHRIMP \$10 • SALMON \$10 • SCALLOPS \$12

## Handhealds & Entrées

Substitutional Sides: Fries • Mashed Potato • Sweet Potato Fries \$1 • Truffle Fries \$1 • House Salad \$2 • Kale Caesar \$4 • Wedge \$5

### Sandwiches & Wraps

#### PASTRAMI REUBEN \$16

Swiss Cheese, Sauerkraut & Thousand Island Dressing on Marbled Rye, Served w/ Sweet Potato Fries

#### CORNED BEEF SANDWICH \$15

Tender Shaved Corned Beef, Swiss Cheese, Caramelized Onions w/Whole Grain Mustard on Marbled Rye, Served w/ Fries

#### TURKEY CLUBHOUSE \$16

Oven Roasted Turkey, Field Greens, Tomato, Avocado, Bacon, Smoked Cheddar w/ Chipotle Mayo on a Multigrain Roll. Served w/ Fries

#### CLASSIC COD SANDWICH \$16

Crispy Ale Battered Cod, Field Greens, Tomato & Tartar Sauce, Served w/ Fries

#### ROASTED VEGETABLE WRAP \$14

Butternut Squash, Zucchini, Yellow Squash, Carrots, Red Bell Peppers, Onions, Mushrooms, Mixed Greens & Goat Cheese. Served w/ Roasted Vegetable Couscous

#### PESTO CHICKEN WRAP \$15

Grilled Chicken, Artichoke Hearts, Sliced Avocado, Arugula, Pesto Sauce in a Flour Tortilla. Served w/ Fries

#### CHICKEN PARMIGIANA SANDWICH \$15

Fried Crispy Chicken, Mozzarella Cheese, Marinara Sauce on Fresh Ciabatta Bread, Served w/ Fries

#### CHIMICHURRI STEAK SANDWICH \$16

Grilled Marinated Steak, Caramelized Onions, Provolone Cheese, Chimichurri Sauce on Fresh Ciabatta Bread, Served w/ Fries

### Burgers

#### WHISKEY BURGER \$15

8oz Angus Burger w/ Homemade Irish Whiskey Ketchup, Served w/ Fries

#### BLACK & BLUE BURGER \$16

8oz Angus Burger Blackened w/ Cajun Spices & Topped w/ Cashel Irish Blue Cheese, Served w/ Fries

#### SALMON BURGER \$16

Pan Seared Salmon Burger w/ Field Greens & Tomato w/ Lemon Aioli Served on a Multigrain Roll w/ Side of Roasted Vegetable Couscous

#### BLACK BEAN BURGER \$15

Hand Crafted Black Bean & Quinoa Burger w/ Baby Spinach, Roasted Red Peppers, Cucumbers & Avocado Aioli on a MultiGrain Roll, Served w/ Roasted Vegetable Couscous

### Entrées

#### SUN-DRIED TOMATO CHICKEN \$21

Pan Seared Chicken in a Creamy Sun-Dried Tomato Sauce Served w/ Mashed Potatoes & Toasted Garlic Asparagus

#### SHEPHERD'S PIE \$18

A Savory Blend of Ground Beef, Carrots, Peas & Onions, Topped w/ Cheddar Mashed Potato Crust

#### BANGERS & MASH \$19

Pork Sausages, House Mashed Potatoes, Bachelor Baked Beans & Onion Gravy

#### MEATLOAF \$18

A Blend of Veal, Ground Beef & Corned Beef w/ Demi Glaze, Mashed Potatoes & Vegetable Medley

#### FISH & CHIPS \$19

Ale Battered Cod Served w/ Coleslaw & Fries

#### STEAK FRITES \$23

Marinated Petite Filet on a Bed of Garlic Parmesan Fries, Topped w/ Gravy & Garlic Cream Sauce, Blue Cheese Crumbles Topped w/ Parmesan Flakes

#### PASTA PRIMAVERA \$15

Sautéed Zucchini, Squash, Carrots, Asparagus, Grape Tomatoes & Spinach in a Toasted Garlic White Wine Broth w/ Angel Hair Pasta

#### BLUE CHEESE SEARED SIRLOIN STEAK \$26

12 oz. Sirloin Served w/ Mashed Potatoes and Roasted Vegetables, Topped w/ Demi-Glaze

#### SEAFOOD PASTA \$32

Lobster, Pan-Seared Shrimp, Scallops and Prosciutto w/ Asparagus, Grape Tomatoes & Spinach Simmered in a Garlic Cream, Sauce Topped w/ Linguine Pasta

#### POPS' GUINNESS BEEF STEW Small \$13/ Large \$18

Served w/ Homemade Bread

#### CHICKEN PARMIGIANA \$19

Fried Chicken Topped w/ Fresh Marinara Sauce and Mozzarella Cheese, Served over Linguine Pasta

### Side Plates:

Fries \$6 • Sweet Potato Fries \$7  
Mashed Potato \$5 • Truffle Fries \$8  
Vegetable Medley \$6 • Side Salad \$6  
Side Kale Caesar \$7 • Side Wedge \$8



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SHEEP**

18% Gratuity of Parties of 6+