

# Housatonic House Restaurant Bar - Dinner

## Starters

**Coconut Shrimp (4)** 14.95  
*Freshly made & served with a side of bang bang sauce*

**Fried Pickles** 9.95  
*Hand battered pickle spears served with a side of homemade ranch*

**Fried Calamari** 14.95  
*Freshly made & served with a side of marinara. Add fried cherry peppers \$2+*

**Bang Bang Shrimp** 16.95  
*Tempura battered Rock Shrimp tossed in bang bang sauce*

**Gator Bites** 14.95  
*Hand battered fried alligator bites with a side of homemade ranch*

**Crab Cakes** 14.95  
*House made & served with a side of our family recipe remoulade sauce*

**Nachos** 14.95  
*Topped with cheese, tomatoes & jalapenos with your choice of pulled pork, grilled chicken, or chili. Substitute steak \$3+*

**Mussels** 15.95  
*In a white wine or marinara sauce*

**Chicken Quesadilla** 14.95  
*Smoked cheddar cheese and black bean puree and served with chipotle sour cream and pico de gallo. Add Guacamole \$2+*

**Tuna Tartare \*** 17.95  
*Sushi grade tuna tossed in a sesame soy sauce, served on top of guacamole, topped with seaweed and pickled onions, and drizzled with parsley oil*

**Chicken Flat Bread** 15.95  
*Grilled chicken flat bread pizzette with mozzarella cheese, apples, onions and baby arugula*

## Tenders & Wings

**Available Flavors:**  
*Buffalo, BBQ, Teriyaki, Honey Mustard, Sweet Chili, Garlic Parmesan, Tahitian BBQ Rum Glaze (Extras \$.75+)*

**Chicken Tenders** 11.95  
*Hand battered boneless chicken breast tenders, fried to a golden brown with your choice of ONE dipping sauce on the side*

**Chicken Wings (6)** 9.95 / (12) 16.95  
*Fried to perfection served with carrots and celery with your choice of one flavor and either homemade RANCH or BLUE CHEESE dipping sauces.*

\* THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS REDUCES THE RISK OF FOODBORNE ILLNESS.

PLEASE SPEAK TO YOUR SERVER, THE CHEF OR MANAGER IF YOU HAVE ANY FOOD ALLERGIES.

AN AUTOMATIC GRATUITY OF 20% WILL BE ADDED TO ALL PARTIES OF 6 OR MORE.

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## Soups & Salads

### Basic Salads

**Cobb Salad** 13.95  
*Mixed greens with hardboiled egg, avocado, dried cranberries, bacon, gorgonzola cheese, tomatoes with balsamic dressing*

**Caesar Salad** 12.95  
*Romaine, croutons, shaved parmesan and caesar dressing*

**Arugula Salad** 14.95  
*Goat cheese, mango, tomatoes, caramelized walnuts, red wine vinaigrette & crispy bread*

**Add the following to any basic salad**  
Grilled Chicken \$7 | Tuna \$9 | Steak Bites \$8  
Shrimp \$11 | Salmon \$10 | Avocado \$2

### Soups

**New England Clam Chowder** 12.95  
*Served with a side of oyster crackers*

### Specialty Salads

**Five Star Salad** 22.95  
*Grilled salmon over chopped cabbage and iceberg lettuce with chopped walnuts, dried cranberries, tomatoes, cucumbers, crumbled gorgonzola and balsamic vinaigrette*

**Mango Salad** 19.95  
*Blackened Chicken over mixed greens with walnuts, mango, and balsamic dressing*

## Hot Off The Grill

All burgers come with French Fries. Substitute onion rings or sweet potato fries \$2+.

**The Tahitian Burger \*** 17.95  
*Topped with our famous Tahitian BBQ Rum Glaze with smoked cheddar cheese, a fried onion ring, lettuce, tomato and red onion*

**Tahitian Ribs**  
*Your choice of a full or half rack, covered with our Tahitian BBQ Rum Glaze and served with sweet potato fries and coleslaw*  
18.95 half rack | 26.95 full rack

**Housatonic Burger \*** 14.95  
*Lettuce, tomato, red onion on a brioche bun*

**Veggie Burger** 15.95  
*Topped with cheddar cheese, sweet chili sauce, and arugula*

**Burger Extras:** Cheddar, Swiss, American, Gorgonzola, Provolone or Mozzarella \$1.5+  
Jalapenos, Grilled Onions or Grilled Mushrooms \$1+ Bacon \$2.5+

## Entrees

**Seafood Paella** 31.95  
*A medley of shrimp, scallops, calamari, mussels, and clams in a savory sauce, served over saffron rice*

**Steak Rigatoni** 27.95  
*Diced steak & green garbanzo beans in a pink brandy cream sauce & topped with parmesan cheese*

**Chicken Scarpariello** 27.95  
*Served in our delicious spicy cherry pepper scarpariello sauce with roasted potatoes (Substitute potatoes with Rigatoni \$3+)*

**Skirt Steak \*** 32.95  
*Grilled and served with chimichurri sauce, truffled fries and a small watercress salad with balsamic vinaigrette*

**Salmon Dinner \*** 29.95  
*Pan roasted salmon served over Asian quinoa in a tomato butter sauce with sweet plantains*

**Chicken Penne Ala Vodka** 20.95

**Shrimp Fry** 26.95  
*Fried shrimp with sweet potato fries, corn off the cob and a side of bang bang sauce*

**Twin Lobster Rolls** 32.95  
*Your choice of either COLD with celery, mayo and old bay seasoning or HOT with butter. Served with a french fries and coleslaw*

**New York Sirloin \*** 37.95  
*A grilled 12oz sirloin served with sauteed vegetables and mashed potatoes (Make it Au Poivre Style with a peppercorn rub and peppercorn brandy sauce \$3+)*

**Chicken Rigatoni** 24.95  
*Mushrooms & oven roasted tomatoes in a garlic white wine cream sauce served over rigatoni & topped with parmesan cheese*

**Chilean Sea Bass** 36.95  
*Plantain crusted and served with rice and black beans and topped with a mango beurre blanc sauce*

**Fish n Chips** 23.95  
*Iceland cod with fries, coleslaw, and homemade tartar sauce*

**Ahi Tuna Bowl \*** 25.95  
*Coconut rice, mango salsa, guacamole and pico de gallo with a rum soy glaze drizzle*

**Penne Bolognese** 20.95  
*Penne pasta topped with a pink marinara meat sauce*

**Tacos (3)** 18.95  
*Your choice of one – no mixing: Pulled Pork, Chicken, Steak (\$4+) or Shrimp (\$4+)*

NOTE: The shrimp tacos are topped with mango salsa and bang bang sauce. The chicken, pulled pork and steak tacos are topped with pico de gallo, avocado and queso fresco