

Housatonic House Restaurant Bar – Dinner

Note: All plates are each subject to a \$3 splitting charge

Starters

- Coconut Shrimp** (4) 15.95
Served with a side of bang bang sauce
- Fried Pickles** 10.95
Hand battered pickle spears served with a side of homemade ranch
- Fried Calamari** 16.95
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
- Seared Octopus** 21.95
Mediterranean Seared Octopus with hot Italian sausage, fingerling potatoes, cherry tomatoes, arugula and chipotle aiolo
- Chicken Spring Rolls** 13.95
Chicken, apples & mixed veggies, in a spring roll & served with bang bang sauce
- Crab Cakes** 15.95
House made & served with a side of our family recipe remoulade sauce
- Nachos** 16.95
Topped with cheese, tomatoes & jalapenos with your choice of pulled pork, grilled chicken, or chili. Substitute steak \$3+
- Mussels** 11.95
In a white wine or marinara sauce
- Chicken Quesadilla** 16.95
Cheddar jack cheese, mushrooms, onions, peppers and cilantro served with chipotle sour cream and pico de gallo. Add Guacamole \$2+
- Tuna Tartare** * 18.95
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** 17.95
Grilled chicken flat bread pizette 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** 12.95
Hand battered boneless chicken breast tenders, fried to a golden brown with your choice of ONE dipping sauce on the side
- Chicken Wings** (6) 10.95 / (12) 19.95
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

Basics

- Cobb Salad** 13.95
Mixed greens with egg, avocado, dried cranberries, bacon, gorgonzola cheese, tomatoes with balsamic dressing
- Caesar Salad** 12.95
Romaine, croutons & shaved parmesan
- Arugula Salad** 14.95
Goat cheese, mango, tomatoes, caramelized walnuts, red wine vinaigrette & crispy bread

Soup

- New England Clam Chowder** 12.95
Served with a side of oyster crackers
Ask if we have a soup of the day.

Specialty

- Five Star Salad with Salmon** 22.95
Chopped cabbage & iceberg with chopped walnuts, dried cranberries, tomatoes, cucumbers, gorgonzola & balsamic
- Mango Salad** 19.95
Blackened Chicken over mixed greens with walnuts, mango, and balsamic dressing
- Buffalo Chicken Tender Taco Bowl** 19.95
Tomatoes, corn, avocado, red onion, jalapenos, black beans, cheddar jack cheddar over lettuce with crispy tortilla chips & blue cheese dressing
- Add the following extras to any salad
Grilled Chicken \$8 | Tuna \$10 | Steak Bites \$10
Shrimp \$12 | Salmon \$11 | Avocado \$2

Hot Off The Grill

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

- The Tahitian Burger** * 18.95
Topped with our famous Tahitian BBQ Rum Glaze with 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
19.95 half rack | 27.95 full rack
- Extras:** Cheddar, Swiss, American, Gorgonzola, Provolone or Mozzarella \$1.5+ Jalapenos, Grilled Onions or Grilled Mushrooms \$1+ Bacon \$2.5+
- Housatonic Burger** * 15.95
Lettuce, tomato, red onion on a brioche bun
- Veggie Burger** 16.95
Topped with cheddar cheese, sweet chili sauce, and arugula (make it a wrap \$2+)
- Crispy Chicken Sandwich** 17.95
Battered & deep-fried chicken breast on a brioche roll topped with lettuce, tomato, pickles and cole slaw with mayo and chipotle pepper sauce

Entrees

- Seafood Paella** 33.95
Shrimp, scallops, calamari, mussels, & clams in a savory sauce, served over saffron rice
- Steak Rigatoni** 28.95
Diced steak & green garbanzo beans in a pink brandy cream sauce & topped with parmesan cheese
- Chicken Scarpariello** 28.95
Served in our delicious spicy cherry pepper scarpariello sauce with roasted potatoes (Substitute potatoes with Rigatoni \$3+)
- Skirt Steak** * 32.95
Chimichurri sauce, truffled fries & a small arugula salad with balsamic vinaigrette
- Salmon Dinner** * 31.95
Pan roasted salmon served over Asian quinoa with sweet plantains in a tomato butter sauce
- Chicken Parmesan** 24.95
With rigatoni and pink sauce
- Shrimp Fry** 27.95
Fried shrimp with sweet potato fries, corn off the cob & a side of bang bang sauce
- The HH Lobster Roll** 33.95
Your choice of either **COLD** with celery, mayo & old bay seasoning or **HOT** with butter.
Served with french fries & coleslaw
- New York Sirloin** * 38.95
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** 25.95
Mushrooms & oven roasted tomatoes in a garlic white wine cream sauce served over rigatoni & topped with parmesan cheese
- Chilean Sea Bass** 37.95
Plantain crusted with rice & black beans. Topped in a mango beurre blanc sauce
- Fish n Chips** 24.95
Iceland cod with fries, coleslaw, and homemade tartar sauce
- Ahi Tuna Bowl** * 27.95
Coconut rice, mango salsa, guacamole and pico de gallo with a rum soy glaze drizzle
- Penne Bolognese** 22.95
Penne pasta topped with a pink marinara meat sauce
- Chicken Penne Ala Vodka** 22.95
- Tacos** (3) 19.95
Your choice of one – no mixing: Pulled Pork, Chicken, Steak (\$4+) or Shrimp (\$4+)
- NOTE: Shrimp tacos are topped with mango salsa and bang bang sauce. Chicken, pulled pork & steak tacos are topped with pico de gallo, avocado & queso fresco