

Housatonic House Restaurant Bar – Dinner

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

Gator Bites 19.95

Hand battered fried alligator bites with a side of homemade ranch (seasonal)

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

Smoked cheddar cheese and black bean puree and 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 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 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

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

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 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
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

A medley of shrimp, scallops, calamari, mussels, and 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

Grilled and served with chimichurri sauce, truffled fries and 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 Penne Ala Vodka 22.95

Shrimp Fry 27.95

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

Twin Lobster Rolls 33.95

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 * 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 and served with rice and black beans and topped with 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

Tacos (3) 19.95

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