



SOUPS

Daily Soup.....	6.95
French Onion Soup.....	6.95
Chilli.....	6.95

STARTERS

Nacho Platter.....	10.95
Hand cut & fried tortilla chips w/ seasoned ground beef, tomatoes, onions, cilantro, pico de gallo & topped with three cheese blend	
Cajun Seared Scallops.....	13.95
Pan seared over a gorgonzola cream sauce with applewood bacon crumbles	
Calamari.....	10.95
Hand tossed in seasoned flour & fried with marinara & sweet chili sauce	
Grilled Shrimp.....	11.95
Char-grilled Gulf shrimp, cajun dusted with white wine garlic butter & lemon	
Stuffed Banana Peppers.....	10.95
Roasted three cheese stuffed peppers with marinara sauce & olive oil	
Buffalo Cauliflower.....	10.95
Tempura battered cauliflower florets with hot sauce, carrots & celery	
Chicken Fingers.....	11.95
Classic Buffalo tenders served with carrots, celery, blue cheese & hand cut fries	
Hand Cut Truffle Fries.....	7.95
White truffle oil with parmesan & romano cheese	
Hand Cut French Fries.....	5.95
Seasoned with tavern aioli	
Tavern Onions.....	6.95
Pickled sweet onions, seasoned flour & fried with tavern aioli	
Truffle Tater Tots.....	6.95
Hand-tossed white truffle oil with Parmesan cheese	

TAVERN FARE

+ Add a house or side Caesar salad for \$5.95

Gumbo.....	16.95	Chicken Milanese.....	16.95
Savory cajun stew packed with Andouille sausage, crawfish, chicken & bell peppers with white rice		Breaded chicken over spring mix with tomatoes, cucumbers, carrots & chickpeas with house vinaigrette	
NYE Pot Roast.....	17.95	Meatloaf.....	17.95
Slow roasted until fork tender with braised carrots, Yukon mashed potatoes & gravy		Bacon wrapped & thick sliced home-style meatloaf served over garlic mashed potatoes with gravy & glazed carrots	
Pasta Bolognese.....	16.95	NYE Park Steak Frites.....	21.95
Traditional meat sauce with Italian sausage, ground beef & prosciutto over Pappardelle pasta		Grilled black angus strip steak topped with garlic herbed butter over hand-cut fries with balsamic side salad	
West Side Spare Ribs.....	16.95	Steak Au Poivre.....	22.95
Slow cooked & char'd BBQ over hand cut fries with coleslaw		Cracked pepper encrusted, pan seared with a cognac cream sauce over herb roasted potatoes & seasonal vegetables	
716 Platter.....	14.95	Tuscan Salmon Florentine.....	19.95
Classic beef on weck, 5 chicken wings with hand cut fries, blue cheese, carrots & celery		Pan-seared Atlantic salmon topped with creamy spinach & mushrooms, over sun-dried- tomato risotto	
Chicken Cutlet Sauté.....	16.95	Duroc Pork Chop.....	22.95
Pounded chicken, mushrooms & spinach finished in white wine garlic sauce over garlic mashed potatoes		Grilled 14oz bone-in pork chop with chefs du jour prep herb roasted potatoes and seasonal vegetables. Ask your serve for details!	
Chicken Piccata.....	16.95	Fish Fry Fridays.....	13.95
Pounded chicken, lemon white wine sauce with capers & chef's vegetables		Fresh haddock (breaded, broiled, battered or cajun) served with fries, coleslaw & potato salad	
+ Add yukon mashed potatoes.....		(1.00)	

CLAM BAR

All clam dishes made with Middleneck

Raw Clams.....	(6) 7.95 (12) 14.95
Classic Steamed Clams.....	(6) 7.95 (12) 14.95
Clams Casino.....	(6) 8.95 (12) 16.95

SALADS

Chop Salad.....	11.95
Chopped romaine, gorgonzola crumbles, applewood bacon & tomatoes with white French dressing	
Amy's Superfood.....	11.95
Kale/romaine blend, avocado, beets, quinoa, carrots & chickpeas with honey balsamic vinaigrette	
Jimmy Mac's Greek Salad.....	11.95
Romaine hearts, kalamata olives, tomatoes, cucumber & chickpeas, tossed in Greek vinaigrette, topped with feta cheese & a grilled pita	
Caesar Salad.....	9.95
Romaine hearts & croutons tossed in Caesar dressing & topped with parmesan cheese	
Sweet Potato Beet Salad.....	11.95
Spinach/kale blend topped with roasted sweet potatoes, beets, goat cheese & cucumbers tossed in pomegranate prosecco vinaigrette with sunflower seeds	
Caprese Salad.....	11.95
Fresh sliced mozzarella, tomatoes and basil topped with balsamic reduction over field greens tossed in a honey lemon vinaigrette	
+ Add to any salad	
Grilled chicken (5.95) Grilled salmon (7.95)	
Grilled shrimp (7.95) Grilled steak (8.95)	
Fried calamari (6.95)	

WINGS

Classic.....	11.95/21.95
Hot, Medium, Mild 10 wings / 20 wings	
Specialty.....	11.95/21.95
Honey Creole, Char'd BBQ, Italian, Old Bay Style 10 wings / 20 wings	

SANDWICHES

Choice of handcut fries, coleslaw, or truffle tater tots + (2.00)

Black & Blue Grilled Chicken.....	11.95
Cajun-spiced with gorgonzola cheese, mayo, lettuce & tomato on a garlic roll	
Chicken Finger Sub.....	11.95
Classic Buffalo tenders with provolone cheese, lettuce & tomato on a garlic roll with blue cheese on the side	
Char'd BBQ Chicken.....	\$11.95
Smoked Shallot BBQ Glazed, topped with pepper jack cheese & a sweet apple cider slaw on a garlic roll	
NYE Reuben.....	11.95
Shaved corned beef brisket on grilled rye bread with swiss cheese, sauerkraut & 1000 island dressing	
Beef On Weck.....	10.95
Slow roasted black angus beef hand sliced on a kimmelweck roll	
Steak In The Grass.....	16.95
Aged black angus strip steak topped with sautéed spinach & provolone cheese on a garlic roll	
+ Stuffed pepper.....	
2.95	
Philly Cheese Steak.....	17.95
Shaved Angus Steak with grilled peppers, onions & mushrooms, topped with provolone & white American cheese on a garlic roll.	

BURGERS

All burgers are 100% aged black angus beef.
Choice of handcut fries, coleslaw, or truffle fries or tater tots + (2.00)

Rodeo Burger.....	11.95
Char'd BBQ & topped with applewood bacon, cheddar cheese & tavern onions	
Cognac Mushroom Burger.....	11.95
Pepper encrusted with cognac mushrooms, swiss cheese, candied applewood bacon & dijon aioli	
Tavern Burger.....	11.95
Cheddar cheese, caramelized onions, lettuce & tomato with tavern aioli on a pretzel roll	
Sante Fe Burger.....	11.95
Pepper jack cheese, avocado, cilantro & red onion with chipotle aioli, lettuce & tomato	
NYE Park Burger.....	12.95
Brie cheese, applewood bacon & tavern onions with blackberry jam on a pretzel roll	
Grilled Peanut Butter Burger.....	12.95
House spiced & slathered with hickory peanut butter, topped with candied applewood bacon, cheddar cheese, tavern rings & jalapenos	
Greek Burger.....	12.95
Seasoned feta cheese, red onion, spring mix & tomato on a garlic roll with tzatziki sauce	
Chili Burger.....	12.95
Pepper encrusted & smothered in our homemade chili, topped with cheddar cheese & Tavern rings	
Bison Burger.....	13.95
100% grass fed domestic bison with American cheese, tavern aioli, lettuce & tomato	
Lamb Burger.....	13.95
Ground domestic lamb topped with gorgonzola cheese, rosemary aioli, spring mix & tomato on a garlic roll	
+ Add a fried egg to any burger.....	
(1.00)	
+ Upgrade to pretzel roll.....	
(1.50)	

Mon.
2:00pm – 10:00pm

Tue. – Thu.
11:30am – 10:00pm

Fri. – Sat.
11:30am – 11:00pm

Sun.
11:30am – 9:00pm

Every Night
Bar Open Late

DRAFT BEER

1. Allagash White, MA (5%)	6.00
2. Ballast Point Sculpin, CA (7%)	7.00
3. Blue Light, NY (4.2%)	4.00
4. Peroni, Italy (5%)	6.00
5. Flying Bison Seasonal, NY	6.00
6. Ommegang Rare Vos, NY (6.5%)	6.00
7. Big Ditch Hayburner IPA, NY (7%)	7.00
8. Stella Artois, Belgium (5.2%)	6.00
9. Resurgence Seasonal, NY	6.00
10. Guinness, Ireland (4.2%)	6.00
11. Blue Moon, CO (5.4%)	6.00
12. 12 Gates West Coast Style IPA (6.7%)	6.00
13. Moretti, Italy (4.6%)	6.00
14. Spaten Lager, Germany (5.2%)	6.00
15. EBC Blueberry (4.2%)	6.00
16. Sam Adam's Seasonal, MA (5.4%)	6.00

BOTTLES & CANS

Amstel Light, Netherlands (3.5%)	4.00
Angry Orchard (5%)	5.00
Bells 2 Hearted Ale (7%)	6.00
Blue Moon Seasonal (5.4%)	5.00
Brooklyn Brown Ale, NY (5.6%)	5.00
Bud Light, US (4.2%)	4.00
Budweiser, US (5%)	4.00
Coors Light, US (4.2%)	4.00
Corona, Mexico (4.6%)	5.00
EBC Seasonal, NY (4.2%)	5.00
Great Lakes Seasonal	5.00
Heineken, Netherlands (5%)	5.00
Labatt Blue, Canada (5%)	4.00
Labatt Blue Light, Canada (4%)	4.00
Lagunitas Sum Easy Pale Ale (5.7%)	5.00
Michelob Ultra, US (4.2%)	4.00
Miller High life, WI (4.60%)	3.00
Miller Lite, USA (4.2%)	4.00
Modelo Especial, Mexico (4.4%)	5.00
Molson Canadian, Canada (5%)	4.00
Newcastle Brown, England (4.7%)	5.00
Pabst Blue Ribbon (4.7%)	3.00
Sierra Nevada Pale Ale, CA (5.6%)	5.00
12 Gates Coffee Porter (5.8%)	5.00

Splits

Corona 7oz. Splits (4.6%)	2.25
Rolling Rock 7oz. Splits (4.6%)	2.25

Gluten Free Beer

Redbridge, US Gluten Free (3.8%)	6.00
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Non-Alcoholic

Labatt NA, NY	4.00
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OTHER BEVERAGES (\$3)

Bottled Water	
Soda	
Birch Beer	
Coffee	
Tea	

WINES

Whites

Pinot Grigio, Conviviale Northern Italy	8.00, 30.00 bottle
Riesling, Erben Spatlese Germany	8.00, 30.00 bottle
Sauvignon Blanc, Whites Bay Marlborough	8.00, 30.00 bottle
Chardonnay, Belcreme De LYS California	8.00, 30.00 bottle
White Zin, ShadowBrook California	8.00, 30.00 bottle
Champagne, Piper Sonoma Brut California	8.00, 30.00 bottle
Prosecco, Moletto Italy	7.50, 28.00 bottle

Reds

Pinot Noir, Chime, Willamette Valley Oregon	8.00, 30.00 bottle
Cabernet, Old Soul, Oak Ridge California	8.00, 30.00 bottle
Malbec, Luguria Argentina	8.00, 30.00 bottle
Chianti, Gabbiano Classico Italy	8.00, 30.00 bottle
Dolcetto, Alasia, Piedmont Italy	8.00, 30.00 bottle
Sangiovese, Caparzo Toscana Italy	8.00, 30.00 bottle
Blend, Lodi 3 Girls Pure Red California	8.00, 30.00 bottle
Cotes du Rhône, Les Coteaux France	8.00, 30.00 bottle

Rose

Coeur de Cardeline France	8.50, 32.00 bottle
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COCKTAILS (\$9)

Blueberry Mule Vodka, muddled blueberries ginger beer & fresh lime juice	
Pear Flower Martini Pear vodka, St. Germaine, sour mix, splash of champagne	
Bartender's Choice Old Fashion Bourbon, sweet vermouth, sugar cube & muddled cherries	
Dangerously Delicious Grapefruit vodka, cointreau, cranberry juice & fresh lime	
Italian Kiss Prosecco, St. Germaine, fresh lime & splash of 7-Up	
Negroni Gin, campari & sweet vermouth	
New York Sour Bourbon, fresh lemon juice floated with merlot	
Winter Manhattan Bourbon, fresh lemon juice, honey syrup & sweet vermouth	
The Nye Park Bourbon, campari, sweet vermouth & simple syrup	
Rum Fashion Aged Rum, orange bitters muddled cherries, sweet vermouth	
Love For Sale Orange vodka, triple sec, orange juice, splash of 7-up	
Pimms Cup Pimms, vodka, lemon honey and ginger	
Painkiller Rum, oj, pineapple, and cream de cocoa	

