~nibbles~

deep fried ravioli
(5)

stuffed with four cheeses served with warm homemade marinara ~15~

bacon wrapped jalapenos(g.f.)

stuffed with mozza & cream cheese

~17~

not for the faint of heart

baked brie

bacon, berry compote, roasted garlic & warm baguette ~17~

stuffed marinated portobellos(g.f.)

mozzarella & parmesan cheeses

french onion soup

topped with real swiss ~11~

OMG dip

cream cheese, peppered bacon, & garlic served w/warm baguette ~15~

shrimp skillet

5 jumbo shrimp roasted garlic garlic baguette ~19~



vegetable samosa

(4) spicy aioli ~11~

coconut shrimp

(6) sweet thai chili sauce ~11~

mediterranean platter

tzatziki, hummus, kalamata tapenade fresh vegetables & grilled naan bread ~21~



wedge house salad iceberg, tomato, bacon w/ sundried tomato dressing

**11^*
small caprese salad tomato, fresh basil, fresh mozza, salt, pepper w/ balsamic glaze **

**13^*
wedge caesar salad iceberg, bacon & creamy caesar dressing

**11^*
warm mushroom salad spinach, sauteed mushrooms & onions, goat cheese w/ balsamic glaze **

**14^*
spinach mandarin salad spinach, mandarins, cranberries, shaved parm, walnuts w/honey dijon dressing **

**14^*

picy 5 vegetarian

Welcome to the Noshery. We are so happy to have you!

When we started the restaurant, we made a point of offering delicious food that isn't the same old, boring things. We love our business, and it shows in the décor, quality of service and of course, the food. Between the two of us, we have a combined experience of over

60 years in the service industry. You are important to us. After your first visit, you're not just a guest, you're a friend.

We aren't "fine dining". We're FUN dining!
No stuffiness here. Just good times.
Sit back, relax, enjoy yourself and...
May the force be with you.

~noshes~

from the field

10oz frenched pork chop

(house-made bbq) ~25~

vegetable stir-fry

(mixed seasonal veggies, sesame soy ~21~

served on white rice)

cheesy cauliflower bake

(5 cheese blend & garlic) 💃 ~23~

under the waves

8oz salmon

(orange & honey glazed) ~29~

8oz haddock

(house-made cajun seasoning) ~28~

6oz arctic char

(lemon pepper) ~27~

from the ranch all ~AAA~

add house made peppercorn sauce ~2~

filet mignon	new york striploin	t-bone
6oz ~39~	8oz ~33~	16oz ~38~
8oz ~45~	10oz ~36~	rib steak
porterhouse	12oz ~39~	12oz ~40~
18oz ~58~		top sirloin
24oz ~70~		8oz ~28~

all entrees <u>ABOVE</u> come with sautéed veggies & baked potato w/garlic butter load yer tater w/cheese, sour cream & bacon for ~3~

add a side **"nosh it"**~w/sautéed onions, mushrooms & jack cheese~ **~7~**

add a side "mac n' cheese"

~cheddar, mozza, jack, parm, cream cheese~

~10~

the havana 4oz beef patti, 4oz pork, 2oz ham, swiss cheese, mustard & pickles on baguette w/fries ~26~

fish 'n chips 8oz breaded haddock, w/fries & housemade tartar ~19~

the noshery burger (2)4oz patties, fully dressed, bacon, cheddar, & bbq on bread w/fries ~19~

taste of italy

all pastas come with garlic baguette

mac n' cheese	
(cheddar, mozza, jack, parm, cream cheese) 💃	~25~
chicken parmesan	
(house made marinara, mozzarella, linguini)	~26~
shrimp scampi linguini	
(6 shrimp, white wine, garlic, lemon, olive oil & red pepper flakes)	
penne carbonara	
(bacon, parm & house made alfredo sauce)	
seafood linguini	
(lobster, scallops, shrimp, white wine, garlic, lemon, & olive oil)	
bowtie primavera	
(carrot, broccoli, red pepper, zucchini, red onion, lemon, wine, garlic & parm) 💃	~23~
4 cheese ravioli	
(house made alfredo sauce) 💃	~27~

from the garden

the bigass salad (chicken, bacon, egg, peppers, tomato, cucumber, red onion, & house dressing) ~19~ caprese salad (tomato, fresh mozzarella, balsamic glaze, fresh basil, salt & pepper) \$\frac{1}{2}\$ ~19~

add some grub

3 jumbo shrimp ~10~ 6oz lobster tail ~19~

6oz chicken ~9~

"all entrees are gluten free EXCEPT pastas & the havana"

"please inform us of any allergies"