

CORNER PUG

LUNCH MENU

APPETIZERS & STARTERS

Most of our offerings are shareable

Buffalo Chicken Dip

Creamy Buffalo style dip with roasted chicken served with our house made kettle chips 8-

Big Boneless Tenders

Three jumbo tenders panko crusted & golden fried. Tossed in choice of: Buffalo, Carolina Gold, Bourbon BBQ or spicy Asian sauce. Served with bleu cheese dressing, celery and carrot sticks 9-

Golden Fried Calamari

Deep fried with sliced cherry peppers and served with Old Bay aioli 11-

Irish Nachos

Crispy cottage fries topped with our chili, cheddar cheese, tomatoes, jalapeno and cherry peppers. Regular 12- Half Order 7-

Buffalo Style Chicken Wings

Also available: Garlic Herb, Spicy Asian, Carolina Gold or Bourbon BBQ
Dozen 12- Half Dozen 7.50

Housemade Kettle Chips

Served with Bleu Cheese dipping sauce
Large 7- Small 5-

Ale Battered Onion Rings

Ten jumbo rings..Oh so good! 7-

Three Cheese Garlic Bread 6-

Cajun Chicken Quesadilla

Spicy seared chicken, roasted red peppers, jalapenos & jack cheese grilled in a flour tortilla. Served with our salsa & sour cream 10-
Cheese & Chicken Only only 9-

Bacon & Cheese Pug Fries

Chopped bacon and melted cheddar jack 7-

Steamed PEI Mussels

One Pound & served with garlic bread 11-

KETTLE MADE SOUPS

Today's House Made Selection

Crock 5.25 Mug 4.25

Baked French Onion Gruyere

New England Clam Chowder

Beef Beer & Sausage Chili

Crock 6.75 Mug 5-

SALADS

Pug House Salad

Garden greens tossed with our sweet balsamic vinaigrette & finished with an array of chopped tomatoes, cucumbers, red onions, Granny Smith apples, bleu cheese crumbles and croutons
Very Large 11- Regular 7.50 Small 4.75

Strawberry Salad

Fresh spinach & iceberg tossed with Pug Dressing & garnished with sliced strawberries, crumbled goat cheese, walnuts, golden raisins and dried cranberries 10.75

Corner Pug Cobb Salad

A California Classic...Iceberg lettuce topped with roasted pulled chicken, sliced avocado, bleu cheese, bacon, cherry tomatoes and hard cooked egg. Served with a dijon & garlic lemon vinaigrette 12-

Classic Caesar Salad

Hearts of romaine with a classic Caesar dressing finished with shredded parmesan, roasted red pepper and house made croutons
Large 8- Small 4.75

Chopped Salad with English Bleu

Assorted fresh veggies tossed in a red wine vinaigrette with croutons
Large 10- Small 7-

Sensational Salad Add Ons

Grilled chicken 5- Broiled Steak 5 oz 7-

Grilled salmon fillet 6 oz 7-

Grilled shrimp 5 pieces 6-

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition

Staples, Favorites, Burgers & Sandwiches

ENTREES

Fish N' Chips

Cold water fish fillets dredged in ale batter and deep fried. Served on a bed of Pug Fries with cole slaw, tartar sauce and lemon wedge 12-

Pan Roasted Cod

North Atlantic cod fillet pan seared and roasted with asparagus, red potatoes, onions, tomatoes & peppers. Finished with white wine and lemon butter 11-
Substitute Salmon 13-

Mac N' Cheese

Ziti baked in a Cheddar, Swiss & Gruyere sauce and topped with seasoned crumbs. Served with salad choice 10-

Shepherd's Pie

Braised beef and vegetables in a burgundy gravy baked under a dome of mashed potatoes. Salad choice 11-

Chicken Pot Pie

Poached chicken, supreme sauce, peas, carrots and potatoes with a cornmeal puff pastry top. Salad choice 10.50

Yankee Pot Roast

Tender eye round of beef with rich gravy, mashed potatoes and vegetable medley 10.75

Open Faced Grilled Meatloaf

On Texas Toast with Marsala Sauce, fries and veggie 9.75

Bangers & Mashed

Two grilled Guinness infused pork sausages served atop garlic mashed potatoes & finished with pan gravy & onion straws Served with vegetable medley 10-

Roasted Vegetable Platter

Assorted vegetables are pan roasted to bring out their natural sweetness & flavor. Served over basmati rice pilaf and finished with white truffle oil, cracked black pepper and shredded parmesan 11-

With Chicken 15-

with Shrimp or Salmon 16-

The Plowman's Lunch

A crock of today's soup, a Pug Salad, a wedge of cheddar cheese and toasted rye 11-

BURGERS & SANDWICHES

1/2 pound of fresh Angus chuck, hand formed

Served with Pug Fries, lettuce & tomato

A grilled Chicken breast may be substituted for any burger

Mac's Big Burger

Half pound seasoned & charbroiled served on a brioche roll with lettuce & tomato 9-

Add Cheese 1-

Mushrooms and/or onions 2-

Bacon 2- Fried Egg 1.50

Avocado 1.50

BBQ & Port Wine Cheddar

Bacon Burger

Our 1/2 pound burger is basted with BBQ sauce & topped with port wine cheddar cheese sauce & crispy bacon 12-

Philly Burger

Caramelized onions, mushrooms and creamy cheese sauce 11-

Irish Nacho Burger

Served open faced and topped with chili, melted cheddar jack cheese & hot chili peppers 12-

Zen Burger

Homemade veggie and bean burger served on a wheat roll with lettuce, tomato & pesto mayo 9-

Pulled Pork Press

Shredded BBQ pork shoulder with spicy ham and jack cheese piled on a baguette and grilled. Served with a chipolte mayo on the side 11-

Crispy Crab BLT

Grilled lump meat crab cake with bacon, lettuce & tomato served on a brioche roll with old bay mayonnaise 12.50

Steak & Cheese Wrap

Slice skirt steak, mushrooms, onions & cheddar cheese wrapped in a warmed tortilla 13-

Grilled Reuben

A Pug Classic... Corned beef, Swiss & kraut on grilled rye with 1000 island dressing 11-

Chicken Cubano

Smoked chicken, spicy ham and jack cheese toasted between rustic bread with a cilantro jalapeno pesto 10-

The French Dip

Juicy roasted beef thinly sliced and piled high on a toasted roll. Served with a crock of au jus 10-

Portabella Sandwich

Portabella fillets, sliced eggplant and zucchini grilled and served on a baguette with mozzarella & provolone. Tomato mayonnaise 9-

Chicken Caesar Wrap

Warmed grilled chicken, crisp romaine, parmesan cheese & our classic dressing 10-

KITCHEN DESSERTS

Sweet & Sour Lemon Tart

In a ginger snap crust garnished with chilled raspberry sauce 6-

Grand Marnier Creme Brule

Orange brandy custard with a caramelized sugar glaze 6.75

Baked Apple Galette a la Mode

Individual rustic apple torte warmed and adorned with a scoop of vanilla ice cream, whip cream & caramel 7-

Bananas Foster

Sliced bananas in a velvety rum sauce with sliced almonds ladled over vanilla ice cream 7-

Double Ice Cream 8-

Chocolate Lava Cake

Chocolate cake with warm fudge filling 6- with Vanilla Ice Cream 7-

Plate of Warm Cookies

Chocolate Chip, Peanut Butter, Coconut & Raspberry filled 5-

All Chocolate Chip 7-

Chocolate Peanut Butter Pie

Oh so good 7-

Creamy Cheesecake

An all time favorite with raspberry sauce 5-

Warm Chocolate Bread Pudding

With a dollop of whipped cream 6-

With Vanilla Ice Cream 7-

DRAFT BEERS

Guinness Stout, Ireland

Smithwick's Ale, Ireland

Ten Penny Ale, E. Hartford

Brooklyn Lager, NY

Spaten Oktoberfest, Germany

Stella Artois, Belgium

Yuengling Lager, Pennsylvania

Your server will review this month's featured craft draft beers

WHITE WINE SELECTIONS

Kendall Jackson Chardonnay 9-/30-

Simi Chardonnay 9-/30-

House Select Chardonnay 6-

Starborough Sauvignon Blanc 7-/26-

Bollini Pinot Grigio 8-/28-

Santa Marina Pinot Grigio 6.50

Covey Run Riesling 7-/26-

Cook's Brut Champagne Split 6.50

RED WINE SELECTIONS

House Cabernet or Merlot 6-

Clos du Bois Cabernet 9-/30-

Josh Cabernet 8-/28-

BV Coastal Cabernet 7-/26-

Estancia Merlot 8-/28-

Glass Mountain Merlot 6.50/22-

Hob Nob Pinot Noir 8-/28-

Ravenswood Zinfandel 7-/26-

Alice White Shiraz 6.75/25-

Red Rock Malbec 7-/26-

BEVERAGES

Coffee, Tea or Iced Tea 2.75

Fountain Soda 2.75

Milk or Juice

12 ounce mug 2.75

Lemonade or Arnold Palmer 2.75

Hosmer Mountain Soda

Root Beer, Diet Root Beer, Vanilla Cream or Black Cherry 3-

Saratoga Springs Water

Sparkling or Still 3-