

CORNER PUG

DINNER 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-

Steamed Mussels

One pound of plump PEI Mussels steamed in a white wine, butter & garlic sauce, Served with garlic toast 11-

Golden Fried Calamari

Deep fried with sliced cherry peppers & 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 with Garlic Herb, Carolina Gold, Bourbon BBQ & Spicy Asian
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 7-

Three Cheese Garlic Bread 6-

Maryland Crab Cake

Crispy on the outside, sweet and succulent on the inside. Served with crisp greens and remoulade sauce 10-

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-

Golden Fried Tomatoes 5-

Bacon & Cheese Pug Fries

Chopped bacon and melted cheddar jack 7-

KETTLE MADE SOUPS

Today's House Made Selection

Crock 5.25 Mug 4.25

Baked French Onion Gruyere

NE Clam Chowder

Beef Beer & Sausage Chili

Crock 6.75 Mug 5-

SALADS

Pug House Salad

Garden greens tossed 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 croutons

Large 8- Small 4.75

Chopped Salad with English Bleu

An old steak house favorite... Assorted fresh veggies tossed with crumbled bleu cheese & aseasoned red wine & cracked pepper vinaigrette, Served over romaine lettuce and topped with croutons

Large 10- Small 7-

Sensational Salad Add Ons

Grilled chicken 5-

Broiled Skirt Steak 5oz 7-

Grilled salmon fillet 6 oz 7-

Grilled shrimp 5 pieces 6-

ETC

Bread Loaf & Butter 2.50

Extra Dressing or Sauce

4 ounce 1.25 2 ounce .75

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 SERVED WITH BREAD & BUTTER ON REQUEST
ADD A SMALL SALAD FOR 3.25

Mac & Cheese

Ziti baked in a Swiss, Gruyere & Cheddar sauce and topped with seasoned crumbs. Served with garlic bread and salad 14-

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 15-

Pan Roasted Cod

North Atlantic cod fillet pan seared and roasted with asparagus, red potatoes, onions, tomatoes & peppers. Finished with a white wine and lemon butter sauce 17-

Shrimp Scampi

Large gulf shrimp sauteed with bacon, bell peppers, garlic and butter. Tossed with linguini and Parmesan cheese 19-

Crab Crusted Salmon

Pan seared fillet topped with a crab and buttered crumb crust. Served with asparagus and arborio rice pilaf 19-

NY Strip Steak 14 oz

Seasoned broiled and joined by asparagus and garlic mashed potatoes or Pug fries 25-
Au Poivre 27- Melted English Bleu Cheese 27-

Hanger Steak 10 oz

" The Butcher's Tenderloin"

Best if rare to medium, accompanied by oven roasted potatoes and sauteed green beans 18-

Prime Pork Ribeye Steak 8 oz

Seasoned and grilled, tender throughout finished with a green peppercorn au jus and accompanied by cheddar mashed potatoes and green beans 16-

Herb Roasted Half Chicken

Oven roasted every afternoon. Served semi boneless with pan gravy garlic mashed potatoes and vegetable medley 14-

Chicken Pot Pie

Poached chicken breast, supreme sauce, peas, carrots and potatoes baked deep dish under cornmeal puff pastry 15-

Chicken Mushroom Marsala

Tender medallions sauteed with mushrooms and finished with a marsala wine demi glaze and butter. Served over linguini 16-

Mesquite Grilled Fajitas

Mojo marinated chicken served sizzling atop onions and peppers with warm tortillas, guacamole, shredded cheese, sour cream and salsa 15-
Steak Fajitas 17- Grilled Shrimp Fajitas 17-

Yankee Pot Roast

Tender eye round of beef with rich gravy, mashed potatoes and vegetable medley 16-

Blue Plate Meatloaf Platter

with mushroom gravy, garlic mashed & vegetable medley 14-

Shepherd's Pie

Braised beef & vegetables topped with mashed potatoes 15-

Roasted Vegetable Platter

Pan roasted vegetables served with wild rice and finished with truffle oil, Parmesan cheese & black pepper 14-

With Chicken 17- with Salmon 19-

BURGERS & SANDWICHES

1/2 pound freshly ground Angus Chuck, served with Pug Fries, lettuce & tomato

A grilled chicken breast may be substituted

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

Nothing More to Say 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-

Nicky's Centerport Steak Sandwich Platter

Grilled marinated skirt steak, thinly sliced and piled high on garlic bread, topped with garlic butter and served with fried tomato and onion rings 18-

Steak & Cheese Wrap

Sliced skirt steak, mushrooms, onions and 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-

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-

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 zucchini & squash grilled and served on a baguette with mozzarella & provolone. Tomato mayonnaise 9-

KITCHEN DESSERTS

Sweet & Sour Lemon Tart

In a ginger nap 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 7-

Bananas Foster

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

Double Ice Cream 8-

Chocolate Lava Cake

Chocolate cake with warm fudge filling 6-

Add 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-

Warm Chocolate bread Pudding

With a dollop of whipped cream 6-

Add a scoop of Vanilla Ice Cream 7-

Creamy Cheesecake 5.00

BAR COFFEES 7.25

Classic Irish Coffee

Irish whiskey, brown sugar & whipped cream

Hot Nutty Irishman

Irish Cream, Frangelico & whipped cream

Monkey Cup

Banana liqueur, Godiva Chocolate & whipped cream

Mexican Coffee

Kahlua & whipped cream

A Night in Florida

Kahlua, Irish Cream, Grand Marnier and Frangelico with whipped cream 8-

Baci

Frangelico & Godiva liqueur topped with whipped cream and a dark cocoa drizzle

BEVERAGES

Coffee, Tea or Iced Tea 2.50

Fountain Soda 2.75

Milk or Juice

12 ounce mug 2.75

Hosmer Mountain Bottled Soda

Root Beer, Diet Root Beer, Black Cherry or Vanilla Cream 4-

Lemonade or Arnold Palmer 2.75

Saratoga Springs Water

Sparkling or Still 3-

Strawberry or Banana Smoothie

Blended with pina colada mix 4.50

DRAFT BEERS

Guinness Stout, Ireland

Smithwick's Ale, Ireland

Ten Penny Ale, East 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 8.75/25

Red Rock Malbec 7-/26

BOTTLED BEERS

Anchor Steam, Blue Moon, Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite, Corona

Omission IPA, Rolling Rock, Sierra Nevada, Yuengling Light, Sam Adams, Sam Adams Light, Amstel, Newcastle, Spaten, Heineken, Kaliber

Sam Smith Oatmeal & Taddy Porter
Chimay Grand Reserve 750ltr

CIDERS & MALT LIQUOR

Angry Orchard, Magners, Woodchuck, Smirnoff Ice