

STARTERS

SHRIMP COCKTAIL

Four sumptuous jumbo shrimp with our own tangy cocktail sauce. 11

HONEY POT

Maple & honey glazed sea scallops captured in crisp bacon. 16

POUTINE

French fries with Canadian curd cheese & brown gravy.

Small 7 • Large 9

Add chicken. Small 3 • Large 5

WILD WINGS

Chicken wings smothered in your choice of sauce: buffalo, smoky honey maple, teriyaki, honey BBQ, parmesan garlic, 5 alarm!!!

Small (6 pcs) 8 • Large (12 pcs) 16

Boneless – ½ lb. 9 • 1 lb. 16

TAVERN HOOKS

Coconut encrusted jumbo shrimp served with a tasty mango sauce. 10

CALAMARI

Fried calamari served with sweet chili or a tasty mango sauce. 13

BEAR SKINS

Crispy potato skins topped with bacon & cheddar jack cheese. 8

MOZZA STICKS

Beer-battered mozzarella sticks served with a zesty marinara. 8

COLEBROOK DIP

Our Tavern's creamy artichoke & spinach dip served with fresh crostini bread. 9

SOUP & SALAD

SOUPS

Chef's Soup du Jour

Cup 3 • Bowl 4

Chowder

Cup 4 • Bowl 5

French Onion

Crock 5

WEDGE SALAD

Iceberg lettuce, red onion, tomato, cucumber, bacon & bleu cheese. 9

CHEF'S SALAD *

Bed of crisp mixed greens and garden vegetables, topped with hard-boiled eggs, turkey, ham, beef, & crowned with a blend of cheeses. 11

CAESAR SALAD *

Crisp romaine lettuce tossed in Caesar dressing, garnished with freshly grated parmesan cheese & croutons. 6

Add: Grilled Chicken 5 • Salmon 14

Shrimp 8 • Steak Tips 11

SALAD BAR

Friday, Saturday, & Sunday, 11.30am – 9.00pm

Choice of Dressings: Ranch, French, Parmesan Peppercorn, Blue Cheese, Italian, Raspberry Vinaigrette, Balsamic Vinaigrette.

Prices Subject to Change

LUNCH MENU

*French fries served with all burgers, wraps & sandwiches. Add sweet potato fries 3.00 or onion rings 3.50.
Cheese choices: American, provolone, swiss, & cheddar.*

CLASSIC BURGER *

*½ lb. Burger topped with lettuce & tomato. 9
Add cheese. 1*

BLACK & BLEU BURGER *

*½ lb. Burger topped with hot sauce, bacon,
lettuce, tomato, bleu cheese,
jalapeno bottle caps. 11
(Substitute: Fresh grilled chicken breast)*

MAPLE BACON BURGER *

*½ lb. Burger with maple bacon seasoning,
topped with cheddar cheese, bacon, a drizzle
of maple syrup, lettuce, & tomato. 12
(Substitute: Fresh grilled chicken breast)*

PATRIOT BURGER *

*½ lb. Burger topped with grilled onions, peppers,
mushrooms, choice of cheese. 12*

TAVERN BURGER *

*½ lb. Burger topped with swiss cheese, grilled
onions, bacon & housemade beer mustard. 12
(Substitute: Fresh grilled chicken breast)*

PORTOBELLO NAPOLEAN

*Grilled portobello mushroom layered with
roasted peppers, grilled onions,
fresh mozzarella cheese, topped with
spinach & tomato. 9*

BLACK BEAR MAULED PORK

*Chef's slow roasted pork with BBQ sauce
served on a bulkie roll with coleslaw. 9*

BIG DIPPER *

*Slow roasted beef, grilled onions, provolone
cheese on a French baguette. Served au jus. 11*

FISHWICH

*Beer-battered fried haddock fillet with
lettuce, tomato & tartar sauce served
on a bulkie roll. 10*

GRILLED CHICKEN SANDWICH

*Fresh grilled chicken cutlet with lettuce &
tomato served on a bulkie roll. 10*

CAPRESE CHICKEN

*Fresh grilled chicken breast with lettuce, tomato,
basil pesto, mozzarella cheese & balsamic glaze
served on a bulkie roll. 12*

THANKSGIVING

*Freshly roasted turkey with homemade stuffing,
cranberry relish, lettuce, tomato & mayonnaise
served on a bulkie roll. 12*

CLASSIC BLT

Crispy bacon, lettuce, tomato & mayo. 9

BEAR CLUBS *

*Choice of roasted turkey, beef, baked ham,
or cheeseburger with bacon, lettuce,
tomato & mayonnaise. 13*

CHICKEN BOURSIN WRAP

*Grilled chicken breast served with avocado,
boursin cheese, bacon, lettuce & tomato. 11*

BUFFALO CHICKEN WRAP

*Breaded chicken strips tossed with buffalo sauce,
bacon, lettuce, tomato & blue cheese. 11*

CHICKEN CAESAR WRAP

*Grilled chicken, romaine lettuce, freshly grated
parmesan cheese & Caesar dressing. 10*

DINNER ENTRÉES

All entrees served with choice of potato or rice, soup or salad, and vegetable of the day.

All Beef is USDA Choice Select #1.

All steaks are hand-cut, lightly seasoned & topped with onion straws.

GROWLING BEAR DELMONICO *

1 lb. Steak charbroiled to your liking, topped with garlic herb butter. 32

MONADNOCK FILET MIGNON *

10 oz. Beef Tenderloin charbroiled to your liking, topped with garlic herb butter. 26

BROWN BEAR SIRLOIN *

10 oz. Steak charbroiled to your liking, topped with garlic herb butter. 22

BLACK BEAR PRIME *

*Mama Cut or Papa Cut.
Available Fridays & Saturdays while it lasts.*

GRILLED STEAK TIPS *

*A house favorite made with our own special marinade.
12 oz. 19 • 24 oz. 35*

SURF & TURF *

Baked stuffed shrimp & 10 oz. tenderloin. 32

BABY BACK RIBS

*Baby back ribs lightly seasoned and slow cooked to perfection.
½ Rack 14 • Full Rack 26*

GRILLED PORK CHOP

12 oz. Grilled bone-in porterhouse pork chop served over a cranberry sage stuffing & warm apple cider reduction. 18

GRILLED SALMON

Choose from two delicious options!

8 oz. Maple glazed, pan-seared salmon filet. 23

8 oz. Salmon fillet grilled to perfection, served with mango sauce. 23

SEAFOOD PLATTER

A savory combination of broiled shrimp, scallops & haddock served with our house seafood stuffing. 32

FISH & CHIPS

Fresh fried haddock & french fries served with coleslaw and tartar sauce. 19

BAKED STUFFED SHRIMP

5 Baked shrimp stuffed with our house seafood stuffing. 19

BROILED SCALLOPS

6 oz. Broiled scallops topped with our house seafood stuffing. 22

BAKED STUFFED HADDOCK

Fresh haddock stuffed with our house seafood stuffing. 19

STUFFED PORTOBELLO

Portobello mushroom marinated with honey & balsamic vinegar, stuffed with a blend of seasonal vegetables & garlic, topped with melted swiss cheese. 16

Meat temperatures: RARE – red & cold; MEDIUM RARE – red & warm; MEDIUM – pink & warm to edges; MEDIUM WELL – pink with gray to edges; WELL – gray.

Prices Subject to Change

PASTA & CHICKEN ENTRÉES

All pasta entrées served with garlic bread. Choice of soup or salad.

LOBSTER RAVIOLI

Ravioli stuffed with tender chunks of lobster, topped with creamy alfredo sauce. 23

LINGUINE w/MARINARA

Linguine tossed in our homemade marinara. 13

FETTUCCINE ALFREDO

*Fettuccine served with creamy alfredo sauce. 12
Add chicken. 5*

NORTH COUNTRY SHRIMP SCAMPI

With a garlic wine sauce. 20

BAKED STUFFED CHICKEN

Tender chicken breast stuffed with our Chef's special cranberry sage stuffing. 17

EGGPLANT PARMESAN

Hand breaded, golden browned eggplant topped with marinara & freshly grated provolone & parmesan cheeses. 15

CHICKEN PARMESAN

Golden brown, lightly breaded chicken breast topped with marinara & freshly grated parmesan & provolone cheeses. 17

KIDS' CORNER

LINGUINE: *Choice of marinara or alfredo sauce, served with garlic bread. 6*

CHICKEN FINGERS *with fries. 7*

GRILLED CHEESE *with fries. 7*

HOTDOG *with fries. 7*

MACARONI AND CHEESE *with garlic bread. 7*

DESSERTS

Brownie Sundae 8 • New York Cheese Cake 6

Carrot Cake 7.50 • Chocolate Lava Cake 9 • Tiramisu 9

Ask about our desserts of the day!

* Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses. Alert your server if you have allergies or special dietary requirements.

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