

## Soups

### French Onion

crock 4.75

### Tomato & Herb

cup 3.00 bowl 4.00

### Vegetarian Chili

cup 3.50 bowl 4.50

### Soup of the Day

cup 3.00 bowl 4.00

### Coconut Curry Chicken Soup

cup 3.50 bowl 4.50

## Side Salads

### Traditional Caesar

house made croutons 4.75

### House

greens, onion, tomato & cucumber 4.50

### Goat Cheese

greens, cashews & dried apricots 5.50

### Beet Salad

roasted beets, greens, dried figs & blue cheese 5.50

*Salad dressings: Caesar, ranch, balsamic, chianti, creamy peppercorn, blue cheese, honey mustard, cherry balsamic, low fat zinfandel, oil & vinegar*

### Ale House Belgian Style Frites

fresh hand cut potatoes fried served salted 5.50  
or choose from:

salt & vinegar

garlic aioli

bourbon ketchup

add blue & balsamic 1.00

add cheese & gravy (poutine québécois) 2.00

*add truffled aioli 2.00*

## Appetizers

**Fried Pickles**

remoulade dipping sauce 5.50

**Shrimp Cocktail**

chilled shrimp, lemon & cocktail sauce 9.50

**Oven Roasted Wings**

choose: very hot, kinda hot, BBQ, General Tso  
sesame peanut or honey Szechwan 7.75  
*tenders also available*

**Mussels**

ale steamed mussels, tomatoes, garlic & butter 12.00

**Blue Cheese Buffalo Sticks**

ranch dressing 8.00

**Potato Skins**

bacon, melted cheese, scallions & sour cream 8.00

**Stuffed Fresh Jalapenos**

stuffed with bacon, cheese & scallions 6.00  
*can be very spicy!*

**Fried Calamari**

banana peppers, garlic & lemon 10.00  
*1/2 order 7.00*

**Queso Fundido**

cheddar cheese, chorizo sausage, tomatoes & scallions served with tortilla chips 7.50

**App Combo Platter**

jumbo pretzel, blue cheese buffalo sticks, potato skins 10.00

**Nachos**

jalapenos, scallions, salsa, sour cream & cheese 8.00  
*add vegetarian chili, pulled pork or tinga chicken 3.00*  
*add guacamole 1.00*

**Jumbo Soft Pretzel**

with IPA whole grain mustard 3.00

**Shaved Onion Rings**

with bourbon horseradish ketchup 6.50

Entrees

***Ale House Signature Dishes***

**Balsamic Braised Beef Short Ribs**

parmesan risotto & sautéed spinach 18.00

**Lobster Sliders**

four toasted rolls stuffed with lobster salad & avocado 17.50

**Pan Seared Filet\***

parmesan risotto, spinach & wild mushroom rosemary demi-glace 22.00

**Marinated Roasted Turkey Tips**

mashed potatoes & vegetables 13.00

**Fried Clam Plate**

fries, coleslaw & tartar sauce 18.00

**Steak Frites\***

flank steak with melted blue cheese & caramelized onions on top of frites 14.50

**Baked Haddock**

herbed cracker crumbs, green beans & rice 15.00

**Chicken Parmesan**

breaded chicken breast, jack, parmesan & marinara sauce over capellini 15.00

**Pan Seared Salmon\***

lemon pepper gnocchi & sautéed spinach 17.50

**Beer Battered Haddock**

frites, cole slaw & tartar sauce 15.00

**Asian Shrimp**

marinated shrimp skewers with green beans, peanut soba noodle salad,  
Mandarin oranges & cashews 16.50

Entrees

**Lobster Quesadilla**

fresh mozzarella & guacamole 16.00

**Herb Roasted ½ Chicken**

gravy, mashed potatoes & green beans 15.50

**Sauteed Pork**

pork medallions with drunken figs, sweet potato mashed & beet chips 14.50

**Sesame Crusted Tuna\***

seaweed salad, wasabi, ginger cilantro rice & sweet Asian chili sauce 18.50

**Smoked Chicken Raviolis**

corn, roasted peppers & chorizo cream sauce with garlic bread 14.50

**Ale House Combo Plate**

fried clams, fish & scallops with frites, onion rings, coleslaw & tartar sauce 21.00

**Vegetable Gnocchi**

spinach, caramelized onions, sun dried tomatoes,  
roasted peppers, creamy pesto sauce & goat cheese 14.50

*add sautéed scallops 5.50*

**Sweet Potato Haddock**

sautéed green beans & sweet chili sauce 15.00

**Shepherd's Pie**

braised short ribs, corn, peas & mashed potatoes with a garden salad 13.50

**Vegetable Cannelloni**

baked with marinara, cheese & served with a side salad \$12.00

*\*Contains (or may contain) raw or undercooked ingredients*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

**We use Non Trans Fat shortening for your health.**

**Quesadillas**

**Chicken Quesadilla**

corn, jack cheese, scallion, chipotle sauce,  
black beans, sour cream & salsa 7.50

**Sweet Potato Quesadilla**

black beans, drunken figs,  
jack cheese & maple syrup 7.00

**Steak Bomb Quesadilla**

**Pork Quesadilla**

steak, peppers, onions, salami & cheese  
with sour cream & salsa 8.00

BBQ pulled pork with jack cheese  
& chipotle sour cream 8.00

### Ale House Pizzas

**9 inch pizza 10.00**

#### **BBQ Chicken Pizza**

caramelized onions, cheddar cheese  
& BBQ sauce

#### **The Mill Yard**

garlic, tomato & fresh mozzarella  
with red sauce

#### **Buffalo Chicken**

chopped celery, blue & jack cheeses

#### **BLT**

bacon, lettuce, tomato & jack cheese with mayo

#### **House Special**

crispy salami, tomato, fresh mozzarella,  
balsamic drizzle & pesto sauce

#### **Taco Pizza**

seasoned beef, tomato, onion, jack cheese  
lettuce & chipotle sour cream

### Entrée Salads

#### **Shrimp Salad**

chilled shrimp, avocado, tomato, mozzarella &  
greens with basil pesto & balsamic 11.50

#### **Seared Scallop Salad\***

greens, avocado slices & diced apricots tossed  
with mango vinaigrette 12.00

#### **Chicken Thai Salad**

greens, Mandarin oranges & cashews tossed  
with citrus peanut vinaigrette 9.00

#### **Spicy Chicken Salad**

romaine, tinga chicken, cheddar, tortilla, onion  
& corn tossed with chili ranch dressing 10.50  
*add guacamole 1.00*

#### **Antipasto**

salami, Swiss, roasted tomatoes, cipollini onions,  
banana peppers & cucumbers over mixed greens 11.50

### Pub Fare

#### **Club Sandwich\***

lettuce, tomato, Swiss & cherry wood bacon on marble rye with frites  
turkey or ham 9.50  
10 oz angus burger 11.50

#### **Amesbury Steak\***

ground beef, caramelized onions & roasted red peppers,  
wild mushroom demi glaze & mashed potatoes 11.00

**American Chop Suey**

garlic bread 8.75

**Veggie Burger**

guacamole, jack, lettuce, tomato & pickle on a bulkie roll with frites 8.50

**Patty Melt\***

10 oz angus beef, Swiss & caramelized onions on Italian loaf with frites 9.00

*add cherry wood bacon 1.00*

**Ale House Sliders**

choose from: burger **or** pulled pork with pickle & onions

**or** ribeye & mashed potatoes with frites 9.50

**Hot Pastrami**

marble rye & melted Swiss with frites 8.50

**Spicy Fried Fish Wrap**

cajun mayo, banana peppers, slaw, onion & tomato with frites 8.00

**Prime Rib Sandwich**

toasted French loaf, garlic mayo & au jus with frites 10.50

**Fried Haddock Sandwich**

beer battered haddock, bulkie roll & tartar sauce with frites 9.00

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