

STARTERS

SHRIMP COCKTAIL

Four sumptuous jumbo shrimp with our own tangy cocktail sauce. 10

HONEY POT

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

POUTINE

French fries with Canadian curd cheese & brown gravy.

Small 6 • Large 8

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. 8 • 1 lb. 16

TAVERN HOOKS

Coconut encrusted jumbo shrimp served with a tasty mango sauce. 9

CALAMARI

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

BEAR SKINS

Crispy potato skins topped with bacon & cheddar jack cheese. 7

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. 8

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. 8

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. 10

CAESAR SALAD

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

Add: Grilled Chicken 5 • Salmon 12

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.

LUNCH MENU

*French fries served with all burgers, wraps & sandwiches. Add sweet potato fries 2.75 or onion rings 3.50.
Cheese choices: American, provolone, swiss, & cheddar.*

CLASSIC BURGER

*½ lb. Burger topped with lettuce & tomato. 8
Add cheese. 1*

BLACK & BLEU BURGER

*½ lb. Burger topped with hot sauce, bacon,
lettuce, tomato, bleu cheese,
jalapeno bottle caps. 10
(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. 11
(Substitute: Fresh grilled chicken breast)*

PATRIOT BURGER

*½ lb. Burger topped with grilled onions, peppers,
mushrooms, choice of cheese. 10*

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*

THANKSGIVING

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

BIG DIPPER

*Slow roasted beef, grilled onions, provolone
cheese on a French baguette. Served au jus. 9*

FISHWICH

*Beer-battered fried haddock fillet with
lettuce, tomato & tartar sauce served
on a bulkie roll. 9*

TAVERN BURGER

*½ lb. Burger topped with swiss cheese, grilled
onions, bacon & housemade beer mustard. 10
(Substitute: Fresh grilled chicken breast)*

GRILLED CHICKEN SANDWICH

*Fresh grilled chicken cutlet with lettuce &
tomato served on a bulkie roll. 9*

CAPRESE CHICKEN

*Fresh grilled chicken breast with lettuce, tomato,
basil pesto, mozzarella cheese & balsamic glaze
served on a bulkie roll. 10*

CLASSIC BLT

Crispy bacon, lettuce, tomato & mayo. 8

BEAR CLUBS

*Choice of roasted turkey, beef, baked ham,
or cheeseburger with bacon, lettuce,
tomato & mayonnaise. 12*

CHICKEN BOURSIN WRAP

*Grilled chicken breast served with avocado,
boursin cheese, bacon, lettuce & tomato. 10*

BUFFALO CHICKEN WRAP

*Breaded chicken strips tossed with buffalo sauce,
bacon, lettuce, tomato & blue cheese. 10*

CHICKEN CAESAR WRAP

*Grilled chicken, romaine lettuce, freshly grated
parmesan cheese & Caesar dressing. 9*

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. 28

MONADNOCK FILET MIGNON

10 oz. Beef Tenderloin charbroiled to your liking, topped with garlic herb butter. 24

BROWN BEAR SIRLOIN

10 oz. Steak charbroiled to your liking, topped with garlic herb butter. 19

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. 17 • 24 oz. 34*

SURF & TURF

Baked stuffed shrimp & 8 oz. tenderloin. 28

BABY BACK RIBS

*Baby back ribs lightly seasoned and slow cooked to perfection.
½ Rack 12 • Full Rack 24*

GRILLED PORK CHOP

12 oz. Grilled bone-in porterhouse pork chop served over a cranberry sage stuffing & warm apple cider reduction. 16

GRILLED SALMON

** Choose from two delicious options!**

8 oz. Maple glazed, pan-seared salmon fillet. 20

8 oz. Salmon fillet grilled to perfection, served with mango sauce. 20

SEAFOOD PLATTER

A savory combination of broiled shrimp, scallops & haddock served with our house seafood stuffing. 28

FISH & CHIPS

Fresh fried haddock & french fries served with coleslaw and tartar sauce. 18

BAKED STUFFED SHRIMP

5 Baked shrimp stuffed with our house seafood stuffing. 18

BROILED SCALLOPS

6 oz. Broiled scallops topped with our house seafood stuffing. 20

BAKED STUFFED HADDOCK

Fresh haddock stuffed with our house seafood stuffing. 18

STUFFED PORTOBELLO

Portobello mushroom marinated with honey & balsamic vinegar, stuffed with a blend of seasonal vegetables & garlic, topped with melted swiss cheese. 14

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

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. 22

LINGUINE w/MARINARA

Linguine tossed in our homemade marinara. 13

FETTUCCHINE ALFREDO

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

NORTH COUNTRY SHRIMP SCAMPI

With a garlic wine sauce. 18

BAKED STUFFED CHICKEN

Tender chicken breast stuffed with our Chef's special cranberry sage stuffing. 16

EGGPLANT PARMESAN

Hand breaded, golden browned eggplant topped with marinara & freshly grated provolone & parmesan cheeses. 14

CHICKEN PARMESAN

Golden brown, lightly breaded chicken breast topped with marinara & freshly grated parmesan & provolone cheeses. 16

KIDS' CORNER

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

CHICKEN FINGERS *with fries. 6*

GRILLED CHEESE *with fries. 6*

HOTDOG *with fries. 6*

MACARONI AND CHEESE *with garlic bread. 6*

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.