



APPETIZERS

All of our deep fried appetizers are fried in 0% trans fat oil!

Buffalo Wings

Authentic Style Buffalo wings tossed in any one of the following sauces - BBQ, hot, extra hot, wimpy, thai peanut, teriyaki - celery and blue cheese or ranch on the side. \$7

Boneless Buffalo Wings

A generous serving, chicken tenderloins breaded in house and tossed in any of the above 6 sauces. Celery & bleu cheese or ranch on the side. \$8

Chicken Tenders

Large tenders served with BBQ, honey mustard or lime cilantro aioli on the side. \$7

Pepper & Onion Quesadilla

12" flour tortilla is stuffed with cheddar and Monterrey jack cheeses, sautéed red bell peppers and onions, then folded in half and grilled. \$8

Sour cream and house made salsa on the side.

Add guacamole for \$1.50

Chicken Quesadilla

12" flour tortilla is stuffed with grilled chicken, cheddar and Monterrey jack cheeses, sautéed red peppers and onions, then folded in half and grilled. \$9

Sour cream and house made salsa on the side.

Add guacamole for \$1.50

Substitute shrimp \$10

Substitute steak \$10

Fried Calamari

Served with spicy fra diavolo sauce on the side. \$8

Hand Cut House Fries \$3

Sweet Potato Fries \$4

Try them with cajun spice!

Mediterranean Plate

Greek salad, hummus, baba ghanouj and grilled pita chips for scooping. \$8

G-Vegas Nachos

Monterrey jack and cheddar cheeses, tomatoes, red onions, olives, and green onions baked into house-fried tri-colored tortilla chips.

Salsa and sour cream on the side. Fresh jalapeños on request. \$8

Add chicken or chili \$3

Add guacamole for \$1.50

Tempura Shrimp

Summer's End tempura battered shrimp with Thai chili dipping sauce. \$9

Crab Cakes

Twin Maryland style crab cakes with lime cilantro aioli, red pepper remoulade and green sauces and a mini pea tendril salad. \$8

Crab Dip

Crabmeat dip is baked in ceramic crock and served with toasted sourdough baguette and tortilla chips. \$9

Potato Skins

Four potato skins served the following ways:

Classic - Topped with cheddar and jack cheeses, bacon, and scallions. \$7

Buffalo Skins - Grilled Buffalo chicken topped with Bleu cheese. \$8

Texas Skins - Filled with Texas chili and cheddar. \$9

Warm Spinach & Artichoke Dip

Baked in ceramic crock and served with toasted sourdough baguette and tortilla chips. \$8

Basket of Fish Bites

Basket of breaded haddock pieces, lightly fried and served with lemon and tartar sauce. \$7

SOUPS

Soup of the Day

Chef's selection changes daily. Ask your server.

New England Clam Chowder

Clams, bacon, potatoes, onions, celery, butter, cream, and clam broth.

Cup \$3 Bowl \$5

French Onion Soup

Caramelized onions in savory beef broth. Finished under the fire with a focaccia bread crouton and swiss and asiago cheeses. \$5

Chili

Texas style made with beef tips, chipotle peppers and our Facelift IPA beer. \$6

SALADS

Side Salad

Gourmet field greens, red onion, julienned carrot, grape tomatoes and cucumber with your choice of these dressings: Housemade Italian, Thousand Island, raspberry vinaigrette; or: ranch, bleu cheese, balsamic vinaigrette, caesar, low fat zinfandel vinaigrette, parmesan peppercorn. \$3

Larger "house" salad \$6

Substitute chicken \$9

Substitute steak or shrimp \$10

Classic Caesar Salad

Romaine lettuce, house-made croutons, asiago and Caesar dressing

Entree \$6.

Side Caesar \$3

Substitute chicken \$9

Substitute steak or shrimp \$10

Blackened Salmon Caesar Salad

Classic caesar topped with a half pound of salmon seared in our own cajun blend. \$14

Greek Salad

An authentic Greek recipe: tomatoes, cucumbers, kalamata olives, red onion, and feta tossed in olive oil, oregano, red wine vinegar and fresh lemon juice. Pita chips on the side. \$8

Add chicken \$11

Thai Chicken Salad

Romaine lettuce and Napa cabbage, shredded carrot garnished with almonds, mandarin oranges, pea tendrils, and crispy lo mein noodles. Sliced grilled chicken breast on top. Thai peanut dressing served on the side. \$9

Substitute shrimp \$10

Taco Salad

Southwestern tortilla bowl filled with romaine lettuce topped with our own Texas style chili, cheddar cheese, tomatoes, black olives.

Sour cream and salsa served on the side. \$9

Add guacamole for \$1.50

Ale House Steak Salad

Choice of flat iron steak or teriyaki glazed steak tips grilled to your liking over mixed greens with cucumbers, fresh red peppers, chopped red onions, bacon, bleu cheese crumble and your choice of dressing. \$12

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.



PUB OFFERINGS

Pub Offerings are served on a toasted sourdough roll with hand-cut house fries & dill pickle slices. Our Burgers are 100% Certified Black Angus Beef. Substitute Turkey Burger for any burger on the menu! Available cheeses are American, cheddar, provolone, pepper-jack, Swiss, and smoked gouda.

Mustang Burger

8-oz. certified Black Angus burger topped with barbecue sauce, cheddar cheese, apple wood smoked bacon, and onion straws. \$10

Big Chair Cheeseburger

Juicy 8-oz. Angus burger grilled to order and topped with your choice of cheese. Lettuce, tomato and red onion on the side. \$8

Cajun Bleu Burger

8-oz. Cajun seasoned burger grilled to order and topped with melted bleu cheese. \$9

Bacon Portabella Burger

Sliced portabella mushrooms and apple wood smoked bacon sitting on top of our signature Angus burger. \$9

Black Bean Burger

Topped with sautéed peppers and onions and avocado. Chipotle sour cream on the side. \$8

Ale House Steak Sandwich

Very tender Flat Iron steak is cooked to order, sliced, and placed on a toasted sourdough baguette with sautéed peppers & onions and marinated portabella mushrooms. With your choice of cheese. \$11

Hawaiian Chicken Sandwich

Grilled chicken breast glazed with teriyaki and finished with grilled pineapple, sautéed red peppers and onions. \$9

Grilled Chicken Sandwich

Chicken breast marinated in our Summer's End beer and Italian salad dressing. Served with lettuce, tomato, red onion and lime cilantro aioli on the side. \$7

Monterrey Chicken Sandwich

Grilled chicken breast with melted pepper jack cheese, sliced avocado, and a side of roasted corn salsa that is best when put on top. \$9

Haddock Sandwich

A haddock filet, broiled or fried, with tartar sauce, coleslaw, and lemon. \$8

Mahi Mahi Sandwich

Try this one grilled or blackened. Served with lettuce, tomato, onion and red pepper remoulade on the side. \$9

Pulled Pork Sandwich

Slow cooked pork shoulder finished in sweet, Texas style barbecue sauce. Comes with a side of homemade coleslaw which you can put right on the sandwich if you wish! \$8

PIZZA

3-Cheese The perfect blend of provolone, mozzarella, and asiago cheeses, melted in the brick oven over a hand tossed crust with our own pizza sauce. \$10

Additional toppings \$1.25 each:

Choice of sausage, pepperoni, ground beef, ham, bacon, grilled chicken, shrimp, anchovies, red bell peppers, spinach, eggplant, balsamic marinated portabella mushrooms, crimini mushrooms, onions, garlic, roma tomatoes, black olives, pineapple, fresh jalapenos, capers, broccoli, feta, kalamata olives.

SPECIALTY PIZZA

Brewer's Choice

We add sweet, Texas style barbecue sauce to the pizza sauce, then add grilled chicken, pizza cheese, and roasted corn salsa. \$14

Buffalo Chicken

Buffalo sauce and bleu cheese dressing go on first and our three-cheese blend and boneless Buffalo wings finish it. \$14

Chicken Pesto Pizza

Grilled chicken, sun dried tomatoes, fresh mozzarella, pesto base. \$14

Margherita

A lightly seasoned crust rubbed with fresh garlic and extra virgin olive oil. Topped with roma tomatoes, fresh basil, and fresh mozzarella. \$14

Smokehouse

Sweet, Texas style barbecue sauce, smoked gouda cheese, ham, apple wood smoked bacon, sautéed onions. \$14

Mediterranean

Seasoned crust with fresh garlic, lemon, and olive oil, spinach, roma tomato, kalamata olive, feta cheese. \$14

Eggplant Pizza

Slices of breaded eggplant, roma tomatoes, basil, fresh mozzarella. \$14

Kitchen Sink

Ground beef, ham, sausage, pepperoni, crimini mushrooms, red bell peppers, and onions. \$15

Through the Gahden

The most amazing pizza we have: marinara sauce, 3-cheese pizza blend, breaded eggplant, sliced crimini mushrooms, sautéed onions, garlic, Roma tomatoes, black olives, jalapenos, capers, steamed broccoli, spinach, basil, Kalamata olives, pineapple, sautéed red peppers. \$16

*The standard 18% gratuity will be added to parties of six or more.
All prices are subject to the 6.25% Massachusetts state sales tax.
We accept Visa, Mastercard, American Express and Discover.*

Lunch Menu

Served 11:30 AM – 5:00 PM ~ Monday - Saturday

SANDWICHES

Sandwiches are served with pickles and your choice of pub chips or hand cut house fries.
A side salad can be substituted for chips or fries for \$2.

Half Sandwich and Soup or Salad

A cup of soup of the day or a side salad are served with half of any of the following sandwiches marked with an asterisk (*). \$7

Veggie Sandwich

Grilled, sliced portabella mushroom, garlic and herb cream cheese and sautéed red peppers paired with spring mix on brick oven focaccia. \$8

*Braumeister

Sliced slow-roasted prime rib, smoked gouda cheese, lettuce, tomato, red onion, apple wood smoked bacon, and balsamic mayo. White, multi-grain or marble rye bread. \$9

French Dip Sandwich

Sliced slow-roasted prime rib dunked in au jus with more on the side for dipping. In a toasted sourdough baguette with sautéed onions and the cheese of your choice. \$9

*Turkey Sandwich

Roasted turkey breast with cheddar cheese, avocado, spring mix, and balsamic mayo on white, multi-grain or marble rye bread. \$8

Thai Wrap

Thai Chicken Salad and grilled chicken rolled in an herbed wrap. \$8

Chicken Caesar Wrap

Caesar salad and grilled marinated chicken in an herbed wrap. \$7
Substitute steak \$8



Buffalo Wrap

Romaine lettuce, shredded carrot, cucumber, and bleu cheese dressing rolled in an herbed wrap with boneless Buffalo chicken fingers. Your choice of wimpy, hot, or extra hot Buffalo sauce. \$7

*Hummus Sandwich

House-made hummus with cucumber, pea tendrils, leaf lettuce, ripe tomato, and red onion on our brick oven focaccia. \$7

Chicken Club

Double decker sandwich with grilled chicken breast, apple wood smoked bacon, lettuce, tomato, red onion, and mayo. White, multi-grain or marble rye bread. \$8

*BLT

A hand full of applewood smoked bacon with leaf lettuce, ripe tomato, and mayo on white, multi-grain or marble rye. \$7

LUNCHEON ENTREES

Steak Tips

Grilled and glazed with house-made Naked Stout teriyaki sauce and served with hand-cut house fries and coleslaw. \$10

Fish 'n' Chips

A half portion of our dinner entrée. Fresh haddock in our Summer's End and Old Bay beer batter. Hand cut house fries, coleslaw, lemon, and tartar sauce. Ask your server for malt vinegar! \$9

Ribs

Smokey and sweet - cooked in house and finished with sweet, Texas style barbecue sauce. Served with hand cut house fries and coleslaw.
1/2 Rack \$11, Full Rack \$17.

THICK CRUST PIZZA

Available Lunch Only. Chef's choice. \$11

PASTAS

Served with Garlic Bread.

Tortellini

Cheese filled, tri colored pasta with grilled chicken, broccoli, caramelized mushrooms and garlic, onions, tomatoes, white wine, and heavy cream topped with asiago. \$11

Pasta Primavera

Onions, red peppers, broccoli, zucchini and summer squash sautéed with garlic in white wine and butter. Served over choice of linguini or bowtie. (Note that some vegetable substitutions may be necessary from time to time.) \$9

Sausage Marinara

Sweet Italian sausages with red bell peppers, onions, garlic and fresh tomatoes in our marinara sauce over choice of linguini or bowtie. \$9

Pasta Bolognese

A hearty meat sauce loaded with garlic, onion, carrots, tomatoes and basil with a dash of balsamic reduction over choice of linguini or bowtie. \$8

Fra Diavolo

Large shrimp simmered in garlic, basil, crushed red pepper, red wine, and fresh tomatoes. We add marinara sauce to this and serve over choice of linguini or bowtie. \$11

BRICK OVEN GRINDERS

Pastrami Reuben

An old favorite done our way. Thinly sliced pastrami with sauerkraut, Swiss cheese, and house Thousand Island dressing stuffed in a sourdough baguette and finished in our brick oven. Served with pickles and your choice of hand cut house fries or pub chips. \$9

Tuna Melt

Solid white tuna salad baked in a toasted sourdough baguette with your choice of cheese. Served with pickles and your choice of hand cut house fries or pub chips. \$8

Hot Italian

Ham, turkey, salami, and provolone baked on a toasted sourdough baguette and finished with mayonnaise, lettuce, tomato, hot cherry peppers, pickles, red onion and oregano. Served with hand cut house fries or pub chips. \$10

Stromboli

Hand made pizza dough wrapped around some amazing fillings. Ask your server for the daily selection. \$10

Dinner Menu

Begins at 5:00 PM Monday - Saturday ~ Available at 11:30 AM on Sunday

PASTA

Served with garlic bread made using our house baked focaccia and your choice of soup of the day or side salad.
Choice of linguini or bowtie pasta.

Chicken Pesto

Sautéed twin chicken breast in pesto cream sauce with sun-dried tomatoes. \$16

Pasta Bolognese

A hearty meat sauce loaded with garlic, onion, carrot, tomatoes and basil with a dash of balsamic reduction. \$13

Tortellini

Cheese-filled pasta with grilled chicken, broccoli, caramelized mushrooms and garlic, onions, tomatoes, white wine and heavy cream tossed with tri colored tortellini. Topped with asiago cheese. \$16
Substitute bowtie or linguini. \$15

Shrimp Fra Diavolo

Large shrimp simmered in red wine with garlic, crushed red pepper, basil, and roma tomatoes in our marinara sauce. \$16

Pasta Primavera

Onions, red peppers, broccoli, zucchini and summer squash sautéed with garlic in white wine & butter. (Note that some vegetable substitutions may be necessary from time to time.) \$15

Eggplant Marinara

Panko breaded and baked with marinara sauce topped with melted three-cheese blend. \$15

Sausage Marinara

Sweet Italian sausages with sautéed peppers, onions, tomatoes, garlic, and basil in marinara sauce. \$15

DINNER ENTREES

Served with your choice of soup of the day or side salad.

New York Strip

Sliced marinated portabella mushrooms, port wine and peppercorn demi-glace topped with onion straws. Served with brown butter smashed red skin potatoes & vegetable of the day. \$18

Mixed Grill

Grilled to order Flat Iron steak, chicken breast and shrimp topped with beurre blanc over lightly seasoned long grain rice with side of vegetable of the day. \$18

Baby Back Ribs

Slow cooked in house and finished with Texas style barbecue sauce. Served with hand cut house fries and coleslaw.
Half rack \$13 Whole \$19

Fish and Chips

Fresh haddock in our Summer's End and Old Bay beer batter. Served with hand cut house fries, coleslaw, tartar sauce, and lemon. \$15

Breadcrumb-topped Broiled Haddock

Fresh filets of haddock topped with buttered Panko bread crumbs and broiled with white wine and lemon. Served with lightly seasoned long grain rice with vegetable of the day. \$15

Lobster-stuffed Haddock

Lobster meat and Panko breadcrumb stuffing between two, fresh haddock filets. Baked and topped with beurre blanc, parsley & lemon. Served with lightly seasoned long grain rice with vegetable of the day. \$17

Steak Tips

Grilled and glazed with house-made Naked Stout teriyaki sauce. Served over lightly seasoned long grain rice with vegetable of the day. \$15

Chicken Sauté

Sauteed double chicken breast in sweet sherry cream sauce with caramelized mushrooms and onions, and drizzled with balsamic reduction. Served with brown butter smashed red potatoes and vegetable of the day. \$15

Filet Mignon

8-oz. hand cut tenderloin center filet, topped with roasted garlic butter and grilled asparagus. Served with brown butter smashed red potatoes and vegetable of the day. \$21
Or top with onion straws and port wine & peppercorn demi-glace.

Honey Chipotle Grilled Salmon

Salmon filet is grilled and then glazed with honey chipotle sauce. Served with lightly seasoned long grain rice and vegetable of the day. \$16

Surf 'n' Turf

12 oz. certified Black Angus, choice plus grade NY strip cooked to order with broiled scallops in white wine and butter, served with a lemon wedge and brown butter smashed red skin potatoes and vegetable of the day. \$21

BEVERAGES

Coffee* (Bottomless Cup) \$2
Espresso \$2.50
Double Espresso \$4
Cappuccino, Latte \$3.50

Pepsi, Diet Pepsi, Sierra Mist,
Ginger Ale, Orange Twist,
Pink Lemonade, Mountain Dew,
Iced Tea \$2 (Free Refills)

Orange, Cranberry
Apple Juice, V8
\$2.75

Iced Coffee, Hot Chocolate, Milk,
IBC Root Beer, Diet IBC Root Beer,
Pellegrino Sparkling Mineral Water \$2

** Our coffee is made using locally produced Dean's Beans Coffee. Dean's Beans is 100% Organic, Fair Trade and Kosher Coffee: Mexican Chiapas (our regular coffee) is mellow and medium-bodied with very low acidity. Aztec Two-Step Decaf is Swiss Water Processed and is a delightful blend of light and dark roasted Mexican Altura, Oaxaca and Chiapas beans. It's smooth and nutty with a bold finish.*



www.gardnerale.com

74 Parker Street • Gardner, Massachusetts • 978.669.0122

Open 7 Days: Mon-Sat @ 11:30 am; Sunday Brunch @ 10:00 am