

Appetizers

Samosas ~ Traditional Indian Cuisine

Crisp Potato Patties stuffed with Spiced Green Peas served with side of Yogurt ~ 2 per order

7

Fried Calamari

Made to order Freshly Cut and Battered Calamari. Marinara and Tartar Dipping Sauces

13

Traditional Bavarian Pretzel

Amber Ale Beer Cheddar Cheese Dipping Sauce, Spicy Mustard and Cornichons

9

Jalapeno Poppers

Panko Breaded, Cream Cheese, Gruyere, Parmesan

10

Onion Rings or French Fries

Herbed Fries or Sweet Potato Fries with Honey Mustard, Garlic Aioli and Chipotle Aioli Dipping Sauces.

Onion Rings are Beer Battered without Sauces.

8

Fried Pickles

Panko Herb Breaded Fresh Dill Pickles Fried, Served with Ranch and Honey Mustard Sauce.

Shaved Romaine Lettuce, Pickled Red Onions, Lemon Dressing, Oil, Salt and Pepper

9

Guacamole

Red Bell Pepper, Jalapeno, Red Onion, Cilantro, Corn Chips

Half 6 ~ Full 10

Chicken Wings and Drumettes

Breaded Chicken or Grilled Triple Glazed. Buffalo, BBQ or Teriyaki Style and Great Naked. Served with Ranch

10

Fried Mozzarella

Thyme, Panko Breaded, Served with Marinara Sauce

10

Salads & Soups

Chicken Panzanella Salad

Pan Seared Skin on Chicken Breast, Wild Arugula, Thin Shaved Red Onion, Capers,

Cherry Tomatoes, Croutons, Chicken Jus Dressing and Grilled Lemon

15

Tuna Nicoise Salad

Sashimi Grade Ahi Tuna, Hard Boiled Quail Egg, Cherry Tomatoes, Green Beans, Fingerling Potatoes,

Anchovies and Sherry Garlic Dressing

16

Chopped Salad

Grilled Chicken Breast, Salami, Romaine, Celery, Feta, Cherry Tomato, Cucumber, Avocado, Lemon Dressing

Small 9 ~ Large 14

Sonny's Salad

Baby Greens, Apple, Red Grapes, Roasted Beets, Goat Cheese, Dried Cranberries, Hazelnuts, Balsamic Vinaigrette

7 ~ 11

Shrimp Salad

Baby Arugula, Cherry Tomato, Honey Bacon, Avocado, Mandarins, Grilled Seasonal Veggies, Lemon Dressing

10 ~ 16

Cobb Salad

Peppered Turkey, Honey Bacon, Romaine, Avocado, Quail Egg, Tomato Confit, Bleu Cheese Dressing

8 ~ 13

New England Clam Chowder

Little Neck Clams, Bacon, Potato, Onions, Chives

Cup 7 ~ Bowl 11

Chicken Soup

Grilled Chicken, Carrot, Onion, Celery, Parsley, Lime, Orzo Pasta

6 ~ 10

Light Bites

Chili Con Carne

Hanger Steak, Jalapeno, Red Onion, Lime Infused Crème, Cheddar Cheese, Served with Sonny's Corn Chips
7 ~ 11

Seared Ahi

Sashimi Grade Ahi Tuna. Pepper Crusted Rare, Black Forbidden Rice, Ginger Soy Dressing, Daikon Sprouts
16

Sonny's Irish Potatoes

Red Bliss Potatoes, Cheddar Cheese, Wagyu Corned Beef, Lime Infused Crème, Tomato Relish, Guacamole
14

Tuna Tartare

Sashimi Grade Ahi Tuna, Shallots, Chives, Capers, Lemon Zest, Quail Egg, Wasabi, Taro Root Chips
14

Boneless Breast of Chicken

Cubes of Fresh Chicken Breast, Breaded. Buffalo, BBQ or Teriyaki Style. Served with Ranch
12

Chicken Tenders

Panko Breaded, Lemon Marinated Chicken Breast. Served with Herbed French Fries
13

Fried Clams

Ipswich Full Bellied Clams from Boston, Served with Marinated Slaw, Tartar Sauce
16

Steak Tacos

Carne Asada Tacos- Three Corn and Three Sundried Tomato Tortillas, Grilled Marinated Flank Steak, Onions, Cilantro and Radish with Tomatillo Salsa. Served with a Squeeze of Lime and Pico de Gallo
13

Fish or Shrimp Tacos

Battered & Fried *Canadian Cod* or Sautéed *Mexican White Shrimp*, Three Flour and Three Sundried Tomato Tortillas, Marinated Slaw Basil Yuzu Aioli and Tzatziki Sauce
15

Poblano Chicken or Steak Quesadilla

Grilled Marinated *Chicken Breast* or *Flank Steak*, Spicy Jack Cheese, Lime Infused Crème, Guacamole
Chicken 13 ~ Steak 15

Sausage and Cheese Platter

Andouille, Three Pepper Link and Linguica Sausage, Cheddar Cheese, Manchego Cheese, Spicy and Coleman's English Mustard, Cornichons
13

Thin Crust Pizzas

Cheese Pizza

House Made, Fresh Marinara Sauce and Mozzarella Cheese
11

Margherita

Buratta alla Panna Cheese, Roma Tomatoes, Basil, Balsamic Reduction
12

Pepperoni

Imported Spanish Chorizo Pamplona, Mozzarella, Parsley
13

BBQ Chicken

Grilled Marinated Chicken, Spicy BBQ Sauce, Mozzarella Cheese, Red Onion and Cilantro
13

Veggie Pizza

Japanese Eggplant, Zucchini, Yellow Squash, Marinara, Garlic, Parmesan, Mozzarella and Artichoke Hearts
13

Super Spicy Sausage Pizza ~ Try at your own risk

Spicy Sausage, Spicy Arrabbiata Marinara Sauce, Mozzarella, Jalapenos, Serrano Chilies and Cilantro
14

Sandwiches

Linguica Sausage Sandwich

Pretzel Bread with Caramelized Onions, Jalapeno, Spicy Brown Mustard. Served with Herbed Fries

12

Roasted Pork Slider Au Jus

Thinly Sliced, Slow Roasted Pork Tenderloin, Granny Smith Apple, Applewood Bacon, Spicy Jack Cheese. Served on Two Pretzel Buns with Lime Infused Horseradish Crème and Au Jus

14

Ahi Sandwich

Sashimi Grade Ahi Tuna. Pepper Crusted Rare, Marinated Slaw, Daikon Sprouts, Guacamole, on a Pretzel Bun. Served with Wasabi and Side Salad

17

Chicken Burger

Fresh Marinated Grilled Breast of Chicken, Onions, Tomato, Lettuce, Pickle on a sweet Brioche Bun Served with Herbed Fries

13

Pulled Pork Sandwich

Presentation different for take-out

Slow Roasted Pork Shoulder Served in a Cast Iron Crock, Pretzel Buns, Served with Marinated Slaw

17

Tomato Soup & Grilled Cheese Sandwich

Sourdough Bread, Gruyere, Vermont White Cheddar, Manchego, Parmesan, Garlic Thyme Butter with a Cup of Cream Free Tomato Herb Soup

16

New England Style Lobster Roll

Fresh Maine Lobster, Mayo, Celery, Top Cut Hot Dog Roll, Square Sides, Buttered and Toasted. Served with Herbed Fries

19

California Burger

Fresh Ground Rib Eye, Flank and Chuck Steak Blended Beef Burger, Tomato, Bacon, Lettuce, Avocado and Blue Cheese on a Brioche Bun. Served with Herbed Fries

16

Steak Sandwich

Prime Hanger Steak, Caramelized Onions, Jalapeno, Gruyere, Balsamic Glaze, Baguette Roll, Served With Herbed Fries

Half 10 ~ Whole 16

Chicken Pesto Sandwich

Marinated Grilled Chicken, Tomato Relish, Pistachio Pesto, Gruyere, and Baguette Roll. Served with Herbed Fries

8 ~ 13

Turkey Avocado Sandwich

Peppered Turkey, Baby Arugula, Tomato Confit, Basil Yuzu Aioli, Baguette Roll, Served with a Side Salad

8 ~ 13

Corned Beef Sandwich

Wagyu Corned Beef, House Made Russian Dressing, On a Baguette Roll, Served with Herbed Fries

8 ~ 13

Sonny's Burger

1: Four Blend **Beef Patty** Hand Ground in House

2: **Veggie Patty** made with Black Beans, Quinoa, Mushrooms, Artichoke Hearts, Sundried and Fresh Tomato

3: **Turkey Patty**. Caramelized Shallot, Smoked Paprika, Cracked Pepper, Parsley

All Burgers Served with, Lettuce, Onion, Tomato, Pickle, On a Sweet Brioche Bun, and Herbed Fries.

“Burger Patties are all proudly House Made”

13

Burger Toppings:

\$1 each: BBQ Sauce, Teriyaki, Jalapeno, Black Olives, Cheese; Cheddar, Mozzarella, Bleu, Goat, Feta, Gruyere or Spicy Jack

\$1.50 each: Bacon, Mushrooms, Chili, Guacamole, Avocado, Fried Egg, Onion Ring, Caramelized Onions

Entrees

Pork Tenderloin Medallions

Thick BBQ'd Medallions of Pork Tenderloin over Wild Rice, Fresh Broccoli,
Green Beans and Oyster Mushrooms

17

House Made BBQ Herbed Meatloaf

4 Blends of Beef, Spicy BBQ Sauce, Garlic Mashed Potatoes and mixed Vegetables

15

Steak and Chips

Sliced Prime Hanger Steak, Balsamic Soy Glaze, Served with Herbed Steak Fries.
Kiwi Style, 2 eggs and Grilled Onions +4

16

Chicken Stir-fry

Marinated Grilled Chicken, Piquillo Peppers, Celery, Green Beans, Carrots, Tomato Confit, Garlic, Caramelized Onion,
Mushroom, Lemon, Parsley, White Wine over Rosemary Infused White Rice. Substitute Mexican White Shrimp + 5

15

Fresh Fish Dinner

Fresh Canadian Cod Pan Roasted with Lemon, Shallots, Capers and White Wine Sauce served over
Black Forbidden Rice with Mixed Vegetables

18

House Made Chicken Pot Pie ~ Allow 20/30 minutes to prepare

Shallots, White Wine, Herbs, Carrots, Peas. Served with Steak Fries and gravy

15

Spicy Yellow Curry

Grilled Marinated Chicken, Green Beans, Shallots, Celery, Piquillo Peppers, Jalapeno, Cilantro,
Served with Black Forbidden Rice. Substitute Chicken for Mexican White Shrimp + 5

14

Chicken or Beef Kabobs

Grilled Marinated *Chicken Breast* with Lemon Dressing or Grilled *Prime Hanger Steak* with Chimichurri Sauce.
Mushroom, Shallot, Bell Pepper, Beet Root. Served with a Side Salad.

1 Kabob 11 ~ 2 for 15

Corned Beef and Cabbage

Wagyu Corned Beef, (Not Lean) Boiled Baby Red Potatoes, Steamed Green Cabbage, Peas, Mustard Cream Sauce

15

Bangers and Mash

2 British Style Pork Sausages, Garlic Mashed Potatoes, Green Peas, Steamed Green Cabbage, House Gravy

15

Shepherd's Pie

Ground Lamb, Guinness Stout, Carrots, Peas, Garlic Mashed Potatoes

Medium 11 ~ Large 15

Fried Clams

Ipswich Full Bellied Clams from Boston, Served with Marinated Slaw, Herbed Steak Fries and Tartar Sauce

24

Fish and Chips

Half a Pound of Fresh Canadian Cod, cut into 2 Pieces and Beer Battered. Served with Green Peas,
Tartar Sauce and Herbed Steak Fries

16

Desserts

Chocolate Brownie ~ With Vanilla Bean Gelato **10** **Gelato** ~ Vanilla Bean or Chocolate Decadence **8**
Ice Cream Sandwich ~ Chocolate Chip Cookies with Vanilla Bean or Chocolate Decadence Gelato **8**

Drinks

Soft Drinks ~ Coke, Diet Coke, Sprite, Lemonade, Ginger Ale, Iced Tea, Cranberry Juice **3**
Coffee and Hot Tea ~ Select House Blend Coffee, Regular and Decaf, Yorkshire and Lipton Tea **4**

Happy Hour

Monday-Friday ~ 4-7pm. Holidays and Special Events Excluded.

\$3 Draft Beers ~ 16oz. Pitchers \$12

Budweiser, Bud Light, Coors Light

\$1 off all other Draft Beers & Ciders ~ \$3 off Pitchers

\$3 Bottled Beers

Bud Light, Budweiser, Coors Light, Miller Hi Life

\$1 off all other Bottled Beers

\$6 House Wines and Spirits

Ask your server for selections

\$7 Happy Hour Appetizers

Jalapeno Poppers

Onion Rings

Herbed French Fries

Traditional Bavarian Pretzel

Fried Pickles

Guacamole

Chicken Wings and Drumettes

Fried Mozzarella

Cheese Quesadilla

Liquor, Beer, Cider & Wine

Full Liquor Bar including 40 Taps, serving Beer and Cider. Nice Selection of Red and White Wines

We Take Pride In Using Fresh Quality Ingredients and Make Much of our Menu in House.

All Fried Foods Cooked in Rice Bran Oil, a Healthy oil with a smoke point of 490 degrees F. It doesn't smoke or breakdown, making food taste better. It has NO cholesterol, Trans fatty acids (TFA's), is naturally low in saturated fat and is also rich in oleic and linoleic fatty acids. Any weights mentioned are approximate prior to cooking. Sales Tax Not Included.



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