

THE
fun. food & spirits
PUB

The image shows a hand-drawn title for 'THE PUB' on a teal background. The title is enclosed in a white rectangular box with a black border. The word 'THE' is in a yellow, outlined, serif font at the top. Below it is a red banner with a black outline, containing the words 'fun. food & spirits' in a black, cursive script. At the bottom of the box, the word 'PUB' is written in a large, yellow, outlined, serif font. The entire design is centered on the teal background.

WELCOME TO THE PUB... The home of a wide variety of healthy, fresh and delicious meals served promptly and in generous amounts *** Some of the reasons we enjoy our fine reputation for quality: We cook with 100% cholesterol-free vegetable oil only *** Our beef is U.S.D.A. Choice or Certified Angus, and our steaks are all hand cut *** Our chicken & seafood is guaranteed fresh *** Our coffee is ground fresh to order *** Our burgers are never frozen or pre-formed *** Only the finest food products are used in preparing your order *** We want your visit with us to be a happy one...if there is anything we can do to make it more enjoyable, please let us know!

Dinners served
from 4:30pm daily, 11:00am on Sundays.

Open for Lunch & Dinner.
Daily specials, Any order available for take-out.
Serving until 9:30 nightly. (Sorry, no reservations.)

We accept
VISA, MasterCard, American Express & Diners Club. (No personal checks, please.)

Shall We Dance?
Yes! Wednesday-Saturday, 9:30pm-1:00am.

Parties of Eight or More:
A 15% gratuity will be added to the check.

Give a Pub Gift Certificate:
Available in five and ten dollar denominations.

Sunday Brunch...11:00am to 3:00pm.
Four hours of fun with eggs benedict, freshly squeezed orange juice and much more!

WINES

By-The-Glass Or Carafe

House Selections

White, Red, Blush
Domestic Champagne

Premium House Selections

Corbett Canyon Chardonnay,
Cabernet Sauvignon and
White Zinfandel

Wine Coolers

Bartyles and James Original, Berry,
Blush, Sangria

On Draught

By the twelve-ounce frosted mug
and the sixty-ounce pitcher

In Bottles

Miller Lite
Miller Genuine Draft
Budweiser
Budweiser Light
Budweiser Dry
Corona-Mexico
Michelob
Michelob Light
Michelob Dry
Molson Golden Ale-Canada
Heineken-Holland
Becks Light-Germany
Becks Dark-Germany
Rolling Rock
Dos Equis-Mexican
Bass-England
Harp-Ireland
Guinness-Ireland
Samuel Adams Boston Lager
Amstel-Holland
Sharp's-Nonalcoholic

BEERS & ALES

Classic Cocktails

Rum Runner

Rum, blackberry brandy, banana liqueur, lime juice, orange juice and grenadine.

Grape Crush

Chambord, vodka, Sprite, and sour mix.

Planters Punch

A refreshing tropical drink made with fruit juices and rums.

Vodka and Grapefruit

Freshly squeezed grapefruit juice and vodka.

Sea Breeze

Vodka, freshly squeezed grapefruit juice and cranberry juice.

Mudslide

Kahlua, vodka, Baileys.



FROZEN Specialties

Strawberry Daiquiri

Strawberries and light rum blended frozen with whipped cream.

Pina Colada

A tropical blend of coconut cream, pineapple juice and rum.

Strawberry Colada

Pineapple and coconut cream enhanced with strawberries and rum.

Blue Chi Chi

Vodka, blue curacao, cream of coconut, pineapple juice.

Captain's Colada

Captain Morgan Spiced Rum and cream of coconut.

Chocolate Chimp

Banana liqueur, Island Oasis Fresh Banana Mix and hot fudge.

Blue and Gold Margarita

Cuervo Gold Tequila, Blue Curacao and Island Oasis Lime Mix.

Cactus Colada

Cuervo Gold Tequila, Midori, cream of coconut, orange juice, pineapple juice and grenadine.

Blackbeard

Captain Morgan Spiced Rum, Island Oasis Black Raspberry Mix.

Purple Passion

Vodka, Chambord, Island Oasis Black Raspberry Mix.



ice cream DRINKS

Toasted Almond

Kahlua, Amaretto, vanilla ice cream.

Creamsicle

Amaretto, Triple Sec, orange juice, vanilla ice cream.

Oreo Cookie

White creme de cacao, vanilla ice cream, vodka, Kahlua, Oreo cookies.

Strawberry Shortcake

Strawberries, Amaretto, white creme de cacao, vanilla ice cream.

Banana Split

Dark creme de cacao, creme de banana, chocolate syrup, strawberries, ice cream, whipped cream.

Frozen Mudslide

Kahlua, Vodka, Baileys, vanilla ice cream.

The Candy Shop

Chambord, Creme de Noya, Amaretto, cherries, cream of coconut, Oreo cookies, vanilla ice cream, whipped cream.

Kahlua Hummer

Kahlua, rum, vanilla ice cream.

Banana Orgasm

Amaretto, Kahlua, banana liqueur, ice cream.

Frosty Navel

Peachtree, orange juice, vanilla ice cream.



Chocolate Covered Banana

Kahlua, banana liqueur, ice cream.

Banana Banshee

Banana liqueur, dark creme de cacao, ice cream and whipped cream.

Black Forest

Chambord, vodka, Island Oasis black raspberry, vanilla ice cream.

Nutty Friar

Frangelico, Tia Maria, chocolate syrup, cream of coconut, vanilla ice cream.

French Riviera

Chambord, Kahlua, Oreo cookies, chocolate syrup, cream of coconut, vanilla ice cream, whipped cream.

NON-ALCOHOLIC SPIRITED DRINKS

Black Raspberry Royale

Island Oasis Raspberry and vanilla ice cream.

Strawberry Daiquiri

The sweetness of strawberries with a tangy hint of lemon and lime blended frozen.

Tropical Treat

Orange juice, pineapple juice, strawberries and ice cream.

Strawberry Margarita

Frosty mix of strawberries and Island Oasis Margarita Mix.

Pina Colada

Cream of coconut and pineapple juice blended together and topped with whipped cream.

Oreo Cookie

Vanilla ice cream and Oreo cookies blended together and topped with whipped cream.

Peaches and Cream

Island Oasis Peach and vanilla ice cream.

Banana Dream Boat

Island Oasis Banana and vanilla ice cream.



COFFEES

Coffee Reggae

Tia Maria, Rum, dark creme de cacao.

Irish Coffee

with Jamesons Irish Whiskey.

Almond Mocha

Amaretto and coffee.

Mocha Mint

Kahlua, creme de cacao, creme de menthe.

Cafe Gates

Grand Marnier, Tia Maria, dark cream de cacao.

Keoke Coffee

Brandy, Kahlua, dark creme de cacao.

Spanish Coffee

Brandy, Kahlua.

Jamaican Coffee

Tia Maria and Rum.

NACHOS!

Guacamole and Tortilla Chips

A tortilla cup filled with fresh guacamole and surrounded with tortilla chips covered with melted colby cheese, served with mexican salsa.

5.75

Deluxe Chili Nachos

A giant helping of crispy tortilla chips smothered with our chili and topped with melted colby cheese, shredded lettuce, tomatoes, sour cream and guacamole.

6.25

Super Nachos and Guacamole

Two tortilla cups filled with guacamole and sour cream and surrounded with tortilla chips covered with melted colby cheese. Served with shredded lettuce and diced tomatoes.

5.95

Spicy Chicken Nachos

A giant helping of crispy tortilla chips smothered with our spicy chicken. Topped with melted colby cheese, shredded lettuce, tomatoes, sour cream and guacamole.

6.25

Vegetarian Nachos

Three tortilla cups filled with guacamole, sour cream and salsa, surrounded with tortilla chips covered with refried beans and melted colby cheese. Served with shredded lettuce and diced tomatoes.

6.50

Side Orders

Guacamole	1.25
Fresh salsa	.50
Sour cream	.75
Double cheese	1.25
Chili	1.75

SNACKS AND

appetizers

Mozzarella En Marinara

Lightly breaded wedges of cheese, deep fried and served with a marinara sauce.

4.75

Buffalo Chicken Wings

Fried crisp, brushed with a buttery seasoned hot sauce, served with a tangy blue cheese dip and celery & carrot sticks.

4.95

Chicken Fingers

Hand cut strips of chicken breast, fried and served with a sweet orange plum sauce and a honey dijon mustard sauce.

5.25

Onion Dip and Veggies

A crisp new assortment of carrot sticks, celery, mushrooms, baby broccoli, peppers, tomatoes and cucumbers with our onion dip and chips.

4.25

Grilled Chicken Skewers

Skewers of boneless chicken marinated in an oriental sauce, broiled and served with pita bread wedges and a spicy peanut dressing.

4.95

Cheese Garlic Bread

Melted mozzarella and parmesan cheeses on hot garlic bread.

1.95

Our Own Seasoned Crisscross Fries

Homestyle fried potatoes.

Small ... 1.50 Large ... 2.25

Homemade Onion Rings

Lightly breaded and golden fried.

Small ... 2.25 Large ... 3.25

Potato Skins

Potato skins fried crispy, topped with real crumbled bacon and melted cheddar cheese, served with sour cream and chives.

4.95

Mexican Pizza

A large flour tortilla covered with spicy ground beef and monterey jack cheese, topped with shaved lettuce, diced tomatoes, green onions, black olives, and served with sour cream.

5.25





Salads

House Tossed Salad

Crisp assorted greens tossed with red cabbage, tomato wedges, cucumbers, onions, grated carrots, sprouts and croutons.

2.75

Godiva Spinach, Bacon and Mushroom Salad

A mound of fresh green spinach tossed with a marinade of chick peas and tunafish, fresh mushrooms, sliced egg, swiss cheese, tomatoes and chopped green olives, topped with crumbled bacon bits and croutons. Served with a warm bacon vinaigrette dressing.

5.50

Chicken Mandarin

Julienne cuts of a grilled boneless breast of chicken with crisp mixed greens, mandarin oranges, croutons and sliced fresh tomatoes and cucumbers. Served with an orange curry mandarin dressing.

5.75

Cobb Salad

Slices of grilled chicken breast, crisp bacon bits, black olives, tomatoes, gorgonzola cheese, walnuts, sliced egg and croutons on a mound of crisp tossed greens.

6.25

Oriental Chicken Salad

A chicken breast broiled and thinly sliced, served over tossed greens with peanuts, water chestnuts, fried wonton strips, sesame seeds, snow peas, broccoli and mushrooms. Served with a sesame ginger dressing.

6.25

Caesar Salad with Smoked Chicken

Crisp romaine lettuce, sliced chicken breast, grated cheese, croutons and tomatoes tossed with traditional caesar dressing.

5.75

Taco Salad

A crispy flour tortilla shell filled with taco flavored beef or spicy chicken with fresh salad greens, chick peas, black olives, tomatoes, green onions, guacamole and topped with grated monterey jack cheese, sour cream and fresh salsa.

5.95

Seafood Salad and Tortilla

A crispy flour tortilla shell filled with fresh salad greens, seafood salad, guacamole, chick peas, tomatoes, green onions and black olives, topped with monterey jack cheese. Served with our fresh salsa.

6.25

Chef's Salad

Julienne slices of hickory smoked turkey breast, ham, cheddar and swiss cheeses, sliced hard boiled egg, tomatoes, onions, croutons and black olives on a mound of crisp tossed greens.

5.75

Vegetarian Chef Salad

A heaping bowl of crisp assorted greens with swiss and cheddar cheese, sliced fresh mushrooms, egg wedges, ripe olives, tomatoes, cucumbers, onions, sprouts, croutons and grated carrots.

5.50

House Salad, Soup and Croissant

A crock of baked french onion soup or soup of the day, our fresh house tossed salad and a butter-rich croissant. Light, quick and delicious.

4.95

All salads are made to order and contain the freshest ingredients available. Your choice of the following dressings:

French
Thousand Island
Italian
Ranch
Blue Cheese
House or Creamy Italian
Lo-cal Italian
Honey Dijon Mustard
Hot Bacon
Oil & Vinegar



SOUPS

Freshly Made Soups

Served with a warm croissant.

Cup ... 2.25

Bowl ... 2.95

Canadian Pea Soup

Served with a warm croissant.

Cup ... 2.25

Bowl ... 2.95

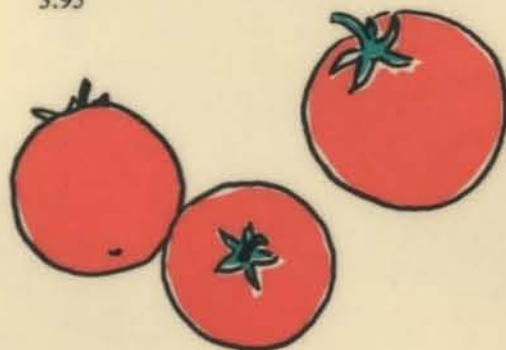
French Onion Soup

Crock of soup baked with cheese and served with a warm croissant.
3.25

The Pub Chili

Our blend of beef, beans and spices heaped with melted cheddar cheese, topped with sour cream and served with tortilla chips for dipping.

3.95



QUICHE



Served with a small tossed salad. Available anytime, day or evening. All made with lots of eggs, heavy cream and our homemade pastry crust.

Spinach and Mushroom

A quiche with sauteed spinach, mushrooms and herbs baked to a golden brown.

5.50

Quiche of The Day

A special offering with all fresh ingredients.

5.50

SANDWICH board

These are served with chips and pickle on choice of bread or roll.

Rare Roast Beef

Lean and rare, served with lettuce, sliced tomatoes and mayonnaise.

4.75

Sliced Breast of Turkey

All white meat with lettuce, sliced tomatoes and mayonnaise.

4.75

Chunky Chicken Salad

Freshly made and served with lettuce, sliced tomatoes and mayonnaise.

4.75

Soup and Sandwich

A bowl of soup of the day and half of any of the above sandwiches on choice of bread.

4.75

French onion with cheese add 50¢.



CLUB sandwiches

Burger Club

Broiled hamburger with melted cheese, bacon slices, lettuce, sliced tomatoes, and mayonnaise.

5.95

Chicken Salad Club

Our chunky chicken salad with bacon slices, lettuce, sliced tomatoes, and mayonnaise.

5.95

Amherst Club Sandwich

Thinly sliced smoked ham, sliced grilled chicken breast, swiss cheese, bacon slices, lettuce, sliced tomatoes and mayonnaise.

6.75

All of our clubs are triple decked on white or whole-wheat toast and served with our own crisscross seasoned french fries.

Turkey Club

Sliced breast of turkey, bacon slices, lettuce, sliced tomatoes and mayonnaise.

5.95

Roast Beef Club

Sliced rare roast beef, bacon slices, lettuce, sliced tomatoes and mayo.

5.95

Speciality SANDWICHES

All sandwiches are served with a small tossed salad or a cup of homemade soup.

Oxford

A combination of turkey, roast beef and corned beef with swiss cheese, cole slaw, lettuce and russian dressing.

5.25

Monte Cristo

Sliced turkey, ham and swiss cheese on grilled white french dipped bread, topped with a dusting of powdered sugar.

5.25

Portsmouth

Corned beef reuben with swiss cheese, russian dressing and sauerkraut, grilled.

5.25

Sheffield

Sliced turkey, spinach, sliced mushrooms and russian dressing.

4.95

Buckingham

Thin slices of roast beef, sauteed mushrooms and onions with melted cheddar cheese. Served open-faced on a roll.

5.50

Lenox

Seafood salad with melted swiss cheese and sliced tomatoes served open-faced on an english muffin.

5.95

Berkshire

(Philly cheese steak baguette)
Thinly sliced beef smothered with peppers, onions and mushrooms covered with melted monterey jack cheese on a french baguette roll.

5.95

Newcastle

(New Orleans muffaletta)

Lightly smoked ham, genoa salami, an olive and sweet pepper salad and provolone cheese. Baked in a herb baguette.

5.50

Hampshire

(Roast beef crostini)

Roast beef, provolone cheese, roasted sweet peppers, sliced tomatoes, italian herbs, olive oil and balsamic vinegar. Baked in an italian baguette.

5.95

Bristol

A bountiful mixture of seafood salad served in pita bread with shredded lettuce, sprouts, grated carrots and tomato slices.

5.25

Manchester

(Fresh vegetarian melt)

Open-faced sandwich of steamed broccoli, spinach, mushrooms, snow peas, and tomatoes. Topped with melted cheddar and provolone on syrian bread.

4.95

Plymouth

A tuna cheese melt with cheddar cheese on choice of bread.

5.25

Cambridge

A grilled four cheese sandwich with cheddar, swiss, american and provolone on choice of bread.

4.75

Excalibur

Served with lettuce, tomato and mayonnaise.

4.75

Cheese Excalibur

Served with melted cheese, lettuce, tomato and mayonnaise.

4.95

Pub Burger

Served with melted cheese, bacon slices, lettuce, tomato, onion and mayonnaise.

5.25

Canadian Bacon Burger

Served with melted cheddar cheese and slices of canadian bacon, lettuce, tomato and mayonnaise.

5.25

Mexican Burger

Served with a scoop of our homemade chili and melted cheddar cheese over the top with lettuce, tomato and mayonnaise.

5.25

Mozzarella Burger

Served with sauteed mushrooms, onions and melted mozzarella cheese with bacon slices, lettuce, tomato and mayonnaise.

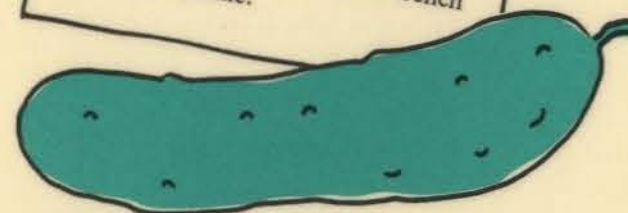
5.25

Cheese Melt

A burger grilled and served between two slices of rye bread with melted cheddar cheese and your choice of sauteed onions, mushrooms or both.

4.95

All burgers are 100% ground lean beef, hand patted and formed, broiled and served thick and juicy on a fresh grilled bulgie roll with our own crisscross seasoned french fries and pickle.



Bleu Cheeseburger

Served with lots of melted aged bleu cheese, strips of bacon, lettuce, tomato and mayonnaise.

5.25

Louisiana Blackened Burger

Seasoned cajun style, blackened and topped with melted monterey jack cheese, lettuce, tomato and mayonnaise.

4.95

Boursin Burger

Served with a boursin flavored herb and garlic cheese, bacon slices, lettuce, tomato and mayonnaise.

5.25

Italian Burger

Burger topped with marinara sauce, mushrooms and melted mozzarella, with lettuce, tomato and mayonnaise.

4.95

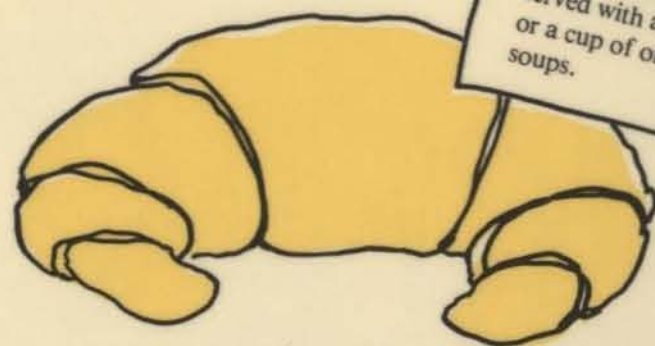
California Burger

Burger topped with melted monterey jack cheese, alfalfa sprouts, guacamole, lettuce, tomatoes, green onions, sour cream and mayonnaise.

5.50

BURGERS

CROISSANT Sandwiches



Served on a crescent-shaped buttery oversized roll, these sandwiches are served with a choice of small salad or a cup of one of our homemade soups.

Ham and Melted Swiss

Served warm.
5.95

Croissant Club

Sliced turkey, bacon, lettuce, tomato and mayonnaise.
5.95

Chunky Chicken Salad

With lettuce, walnuts and mayonnaise.
5.95

Roast Beef

With bacon, swiss cheese, lettuce, tomato and mayonnaise.
5.95

California Croissant

Smoked turkey breast, swiss cheese, lettuce, sliced tomatoes, alfalfa sprouts, guacamole and mayonnaise.
5.95

Seafood Salad

With lettuce, sliced tomatoes and mayonnaise.
6.50

Seven Veggie Croissant

Lettuce, tomatoes, mushrooms, cucumbers, carrots, onions, sprouts and hummus.
5.50

Chicken Breast Supreme

Broiled chicken breast basted with barbecue sauce and topped with canadian bacon and melted aged cheddar cheese served on a roll with lettuce, tomatoes and mayonnaise.
6.25

Filet of Chicken

A chicken breast breaded and deep fried and served on a roll with lettuce, tomato and mayonnaise.
5.95

Grilled Blackened Cajun Chicken

A spicy blackened chicken breast topped with melted cheddar and served with lettuce, tomatoes and mayonnaise on a roll.
5.95

Tex-Mex Chicken

A boneless chicken breast grilled, covered with melted monterey jack cheese, fresh salsa and topped with sour cream and green onions served on a roll with lettuce, tomato and mayonnaise.
5.95

Roast Beef and Bacon

Open faced roast beef on a french baguette with melted cheddar cheese, bacon slices and horseradish sauce on the side.
5.95

Open Faced Heaping Hot Pastrami Reuben

Lean pastrami piled high on rye bread with sauerkraut, melted swiss cheese and topped with russian dressing.
5.50

Hot Roast Beef

Open-faced roast beef on a french roll with gravy.
5.95

Open Steak Sandwich

A sirloin broiled and served open-faced on a toasted french roll.
6.95

Teriyaki Steak Sandwich

A broiled, marinated steak served open-faced on a toasted french roll.
6.95

Fish Sandwich

A fresh fish filet hand breaded and deep fried served on a toasted roll with mayonnaise, lettuce, tomato slices and tartar sauce.
5.75

All of our hot sandwiches are served with a small tossed salad or a cup of homemade soup and our crisscross seasoned french fries.

HOT SANDWICHES

MEXICAN



Pub Burrito

A large flour tortilla filled with lots of beef or spicy chicken with refried beans on shredded lettuce, onions, tomatoes, topped with sour cream and guacamole and served with mexican salsa.

6.25

Soft Tacos

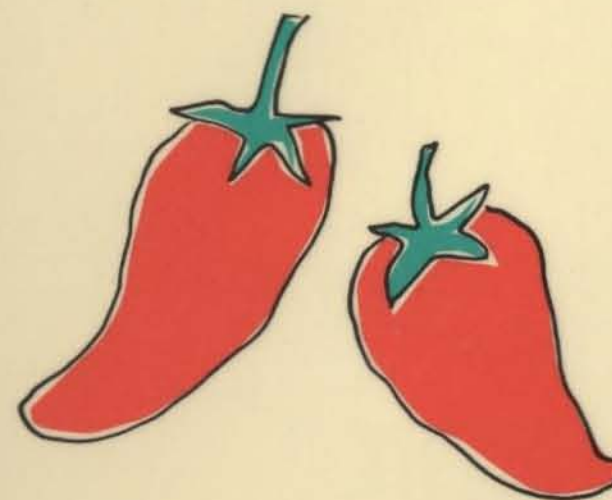
Three flour tortillas filled with spicy beef or chicken with shredded lettuce, grated monterey jack cheese, diced tomatoes, green onions and salsa sauce.

5.95

Pub Chimichanga

A large flour tortilla rolled around a spicy beef or chicken filling with refried beans, deep fried and covered with guacamole, grated monterey jack, green onions, and sour cream. Served with lettuce and mexican salsa.

6.25



Super Tortilla and Chili

A giant tortilla shell filled with our spicy chili and topped with melted monterey jack cheese, green onions, diced tomatoes and sour cream.

5.50

Sizzling Fajitas

Your choice of sliced marinated beef or chicken tenderloins served on a sizzling platter with sweet onions and bell peppers. Served with lettuce, diced tomatoes, guacamole, sour cream, fresh salsa on warmed soft tortillas and a side of mexican rice.

6.95

Chicken Enchiladas

Two large flour tortillas filled generously with spicy chicken, green onions and black olives. Baked with monterey jack and cheddar cheese and ranchero sauce. Served with sour cream, refried beans and a side of mexican rice.

6.25

Mexican Pizza

A large flour tortilla covered with spicy ground beef, tomatoes, monterey jack cheese, green onions and black olives, topped with shredded lettuce and served with sour cream.

5.25

Taco Salad

A crispy flour tortilla shell filled with taco flavored beef or spicy chicken with fresh salad greens, chick peas, black olives, tomatoes, green onions, guacamole and topped with grated monterey jack cheese, sour cream and fresh salsa.

5.95

Seafood Salad and Tortilla

A crispy flour tortilla shell filled with fresh salad greens, seafood salad, guacamole, chick peas, tomatoes, green onions and black olives, topped with monterey jack cheese. Served with our fresh salsa.

6.25

All of our steaks are served with a garden tossed salad, choice of potato or rice pilaf and bread.

Grilled New York Sirloin

U.S.D.A. choice aged beef, hand cut, well trimmed, broiled and topped with homemade onion rings.
12.75

Half Pound New York Sirloin and Mushrooms

A choice sirloin steak, broiled and topped with sauteed mushrooms and melted mozzarella cheese.
9.95

Blackened Rib Eye Steak

A choice certified angus rib eye steak dredged in a mixture of cajun seasonings and pan-blackened to seal in the natural juices.
9.95

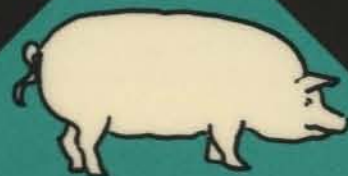
Sizzling T-Bone Steak

An eighteen ounce choice bone-in-steak broiled and served on a sizzling platter and topped with homemade onion rings.
14.95



BEEF

DINNERS



BARBEQUE

DINNERS

Ribs served with garden tossed salad, choice of potato or rice and bread.

Baby Back Ribs

Tender and meaty full slab of ribs, marinated and seasoned with our special sauce, grilled and basted with barbecue sauce.
10.95



CHICKEN

DINNERS

Each of our chicken entrees is served with a garden tossed salad, choice of potato or rice and bread.

Mushrooms and Chicken

Breast of chicken deep fried, topped with sauteed mushrooms and covered with melted mozzarella cheese.
8.95

Chicken Breast Parmesan

A boneless chicken breast breaded and deep fried, topped with marinara sauce and melted mozzarella cheese.
8.95

Chicken Finger Platter

Strips of chicken breast lightly breaded, deep fried and served with a honey dijon mustard sauce and a sweet orange plum sauce.
8.50

Chicken Santa Fe

A boneless chicken breast broiled with fresh spicy salsa, chourizo sausage, monterey jack cheese, sour cream and fresh chopped scallions.
8.95

Grilled Chicken Cordon Bleu

A breast of chicken grilled, brushed with barbecue sauce, topped with lean smoked ham and covered with monterey jack cheese.
9.25

Louisiana Blackened Cajun Chicken

A breast of chicken seasoned with cajun spices and blackened on the grill to seal in the natural flavors.
8.50

*Serving nightly
at 4:30pm.
Sunday at 11am.*



STIR-FRY

DINNERS

Served with garden tossed salad and bread.

A medley of broccoli, zucchini, snow peas, mushrooms, onions, bean sprouts, red and green peppers. Cooked with light seasonings in our teriyaki sauce and served over rice.

Shrimp 10.75

Chicken 8.95

Sirloin 9.75

**Vegetarian
With Tempeh** 8.25

All pasta dishes served with a garden tossed salad and hot garlic bread.

With cheese garlic bread add 50¢.

Baked Vegetable Lasagna

Baked lasagna layered with fresh seasonal vegetables and a blend of mozzarella, ricotta, provolone and parmesan cheeses.
8.25

Scallop and Shrimp

Fresh sea scallops and shrimp sauteed with sliced vegetables, finished with cream and parmesan cheese and served over spinach and egg fettucine.
10.95

Smoked Chicken and Sun-dried Tomato Primavera

Smoked chicken and sun-dried tomatoes sauteed and seasoned in a light alfredo sauce served over linguini.
9.95

Fettucine Marinara

Fresh pasta with a classic red marinara sauce.
7.95



PASTA

DINNERS



SEAFOOD

DINNERS

Each of our fish entrees is served with a garden tossed salad, choice of potato or rice and bread.

Broiled Boston Scrod

A tender fish filet broiled with a topping of butter and seasoned bread crumbs.
8.95

Baked Stuffed Haddock

Fresh haddock filet baked with our crabmeat and scallop stuffing and covered with a mushroom mornay sauce.
9.25

Baked Seafood Casserole

Shrimp, scallops and scrod baked en casserole with butter and seasoned bread crumbs.
10.75

Fried Clams

Whole fresh clams lightly breaded and deep fried. Served with tartar sauce.
8.95

Today's Grilled Fish

A fresh feature cut of today's selection, grilled to flaky tenderness and topped with flavored butter.
8.95

*Serving nightly
at 4:30 pm.
Sunday at 11 am.*

SUNDAY

All brunch entrees are served with fresh fruit.
The entire regular menu and dinners are available during Sunday brunch.

Mimosa

Freshly squeezed orange juice and champagne.

Kir

White wine and creme de cassis.

Bloody Mary

Eight ingredients make this a great one.

Champagne

By the glass.

Orange and Grapefruit Juice

Freshly squeezed by the glass, half and full carafe.

Royal Peach

Peachtree schnapps and champagne.

Champagne Royale

Champagne and chambord.

The Continental

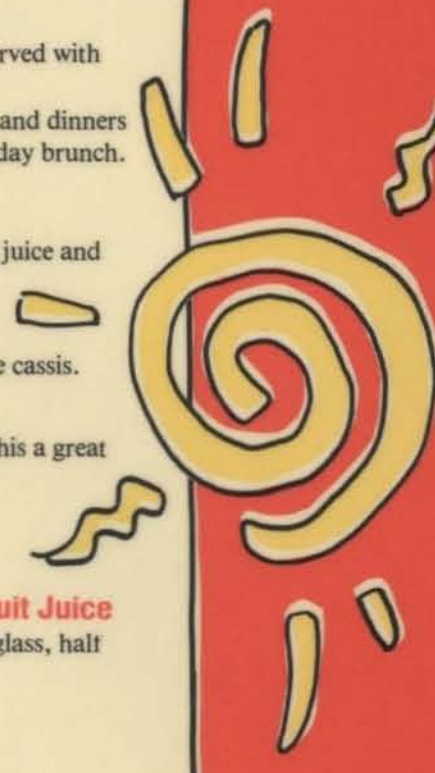
Freshly squeezed orange juice, fruit, warm croissant, bagel and cream cheese, coffee or hot chocolate.
4.50

Eggs Benedict

Poached eggs on english muffins with canadian bacon and topped with hollandaise sauce.
5.50

The Traditional

Eggs to order. Two eggs fried, scrambled or poached with bacon and sausage links, home fries, toast, bagel or english muffin.
4.95



BRUNCH

Spinach and Mushroom Quiche

A quiche with sauteed spinach, mushrooms and herbs, baked to a golden brown. Served with home fries and choice of toast, bagel or english muffin.
5.50

Quiche of The Day

A special offering with all fresh ingredients served with home fries and choice of toast, bagel or english muffin.
5.50

French Toast

Served with bacon and sausage links.
4.95

Kids' French Toast

12 and under99

Omelettes

Create your own three egg omelette from a selection of fillings: Ham, peppers, onions, mushrooms, cheese, bacon and tomatoes. Served with home fries and toast, bagel or english muffins.
5.25

Huevos Rancheros

Flour tortillas covered with refried beans and topped with fried eggs, ranchero sauce, scallions and melted monterey jack cheese. Served with home fries.
5.75

Nova Platter

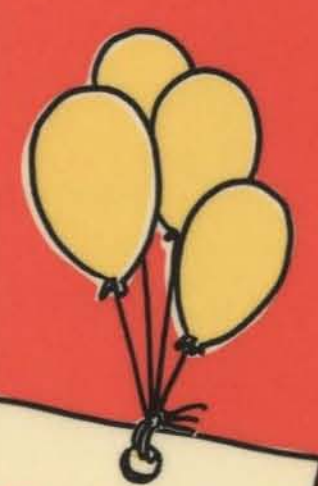
Fresh sliced nova scotia lox with bagel, cream cheese, tomato and onion.
5.95

Brunch Skins

Extra large potato skins, fried crisp, filled with three poached eggs with a side of bacon and sausage topped with hollandaise sauce and served with home fries.
5.50

Side Orders

Croissant	1.25
Bagel and Cream Cheese	1.50
Sausage	1.25
Bacon	1.25
Home Fries	.95



four
fun filled
hours
11am-3pm

KIDS menu

(12 and under please)
The first soda, milk, or
juice you order is on
us ... enjoy!

Hamburger
with french fries.
1.95

Cheeseburger
with french fries.
2.25

Grilled Cheese Sandwich
with french fries.
1.95

Fried Chicken Fingers
Fried boneless strips of chicken with
a sweet orange plum sauce, lettuce,
tomato and french fries.
2.95

Pasta Marinara
Marinara sauce served over
linguine.
1.95



BEVERAGES

Fruit Juices

Orange, fresh squeezed grapefruit,
pineapple, cranberry or V-8.

**Coke Classic, Diet Coke,
Sprite, or Ginger Ale**

Complimentary refill.

Freshly Ground Coffee

**Brewed Decaffeinated
Coffee**

Hot Chocolate

With whipped cream.

Iced Tea and Coffee

In season.

Herbal Flavored Teas

Milk

Small & Large

Perrier Water

Eleven ounce bottle imported from
France.

Saratoga Water

Natural spring water from Saratoga
Springs, New York.

Sharp's

Nonalcoholic beer brewed by
Miller.

Ice Cream Drinks

Nonalcoholic frozen fruit drinks.

Orangina

A natural orange fruit citrus drink.

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NATIONAL RESTAURANT
ASSOCIATION
MENU COLLECTION

THE PUB

has been an integral part of the Amherst dining scene since 1968 when the atmosphere of dark wood, heavy beams and carriage lanterns, suggestive of a typical English pub, made it then as now a favorite with area students.

Since then our bright new look and imaginative, expanded menu have added many area families, business people and visitors to our growing list of friends who regularly drop by.

We welcome you to The Pub and assure you that we will do everything necessary to make your dining experience one that you will enjoy and want to repeat soon.

15 E. Pleasant Street
Amherst, Massachusetts 01002

549-1200