

ENTREES

NY STRIP STEAK 14 oz. NY strip steak served with potatoes & vegetable	\$27
OPEN FACED STEAK SANDWICH Grilled steak served on garlic ciabatta with a mushroom gravy, potatoes & vegetable	\$17.50
STUFFED FILET OF SOLE Stuffed with scallops & lump crab baked, topped with seasoned bread crumbs, served with wild rice & vegetable	\$18
CHICKEN/ VEAL MARSALA Mushrooms & garlic sautéed in a creamy marsala wine sauce Served with potatoes & vegetable	With Veal \$20 With Chicken \$18
CHICKEN/ VEAL PARMESAN Hand breaded sautéed chicken/ veal with marinara sauce & mozzarella cheese served with spaghetti	With Veal \$20 With Chicken \$18
ST LOUIS RIBS Pork ribs slow roasted in our own BBQ sauce served with potatoes & vegetable	1/2 Rack \$18 Full Rack \$24
GRILLED ATLANTIC SALMON Choice of sweet roasted red pepper sauce or creamy horseradish-dill with wild rice & vegetable	\$20

GLUTEN FREE MENU AVAILABLE UPON REQUEST

No split plate available on St. Louis Ribs
No separate checks please
18% service charge will be added to parties of 6 or more

YOUNGER MENU (Under 12)

Chicken Bites and french fries	\$8
12" Flatbread cheese pizza	\$9
12" Flatbread pepperoni pizza	\$10
Spaghetti or Penne with marinara or butter	\$8
St. Louis Ribs 1/4 rack with french fries	\$12

PIZZA TO GO or AT THE BAR

16" regular crust/ 12" Flatbread/ Gluten Free Crust

Cheese Pizza	\$14 / \$9 / \$10.50
Sausage and Pepperoni	\$17.50 / \$11.50 / \$13
Shrimp Scampi	\$22 / \$13.50 / \$15
BBQ Chicken	\$21 / \$13.50 / \$15

Additional toppings:

Mushrooms	Onions	Tomato	Garlic	\$1
Artichokes	Chicken	Burger	Bacon	\$2

*No Large Pizzas Served in Dining Room

All menu items are available to go

Menu items and prices are subject to change

We also have POWDER HOUNDS Root Beer and
other flavored sodas available to go.

Please inform us of any food related
allergies when placing your order.

Gift Certificates Available



RESTAURANT & TAVERN

137 Brodie Mountain Road
Hancock, MA
at the entrance to Jiminy Peak
(413) 738 5660

2014-2015

Business Hours
Dinner Service Only
Beginning at 4p.m.

SOUPS & SALADS

POWDER HOUND CLASSICS

APPETIZERS

BUFFALO WINGS	\$9
Served with celery and blue cheese	
SPINACH AND ARTICHOKE DIP	\$9
Fresh spinach, artichokes & a blend of cheeses accompanied with tortilla chips	
MARYLAND CRAB CAKES	\$10.50
On a bed of greens with a remoulade sauce	
GREEN BEAN FRIES	\$9
Lightly battered green beans deep fried	
SHRIMP COCKTAIL	\$12.50
1/2 lb. with a zesty cocktail sauce	
SMOKED TROUT PLATTER	\$12.50
Duck Trap River filet with capers, red onion horseradish dill sauce & toast points	
HOT SAUSAGE MEATBALLS	\$9
Baked in marinara sauce & mozzarella cheese	
GRILLED PORTABELLA	\$9
Served on a bed of greens with roasted red pepper pesto	
SHRIMP SCAMPI FLATBREAD	\$13.50
Garlic, onion & oil base, topped with mozzarella cheese	
CALAMARI	\$10
Hand dusted, fried & tossed with pepperoncini's	

NEW ENGLAND CLAM CHOWDER	cup \$4.50
SOUP du JOUR	bowl \$5.50
FRENCH ONION SOUP	crock \$6.50

HOUSE MESCLUN SALAD	\$4.50
Mesclun greens with fresh tomatoes, cucumbers & croutons. Balsamic or raspberry-walnut vinaigrette, Creamy bleu cheese, creamy cucumber-wasabi, ranch or caesar dressings	

TRADITIONAL CAESAR SALAD	\$10
With grilled chicken or portabella	
With grilled salmon, cocktail shrimp or Maryland crab cakes	

SMOKED CHICKEN BREAST SALAD	\$15.50
Mesclun greens, walnuts, red onions, cucumbers, tomatoes & raspberry walnut vinaigrette	

BURGERS & SANDWICHES

Served with french fries & dill pickle
Gluten Free bun available upon request Add \$1.50

POWDER HOUNDS 1/2 lb. BLACK ANGUS BURGER	\$10
Add American, Swiss, Provolone, Cheddar or Bleu cheese	

POWDER HOUNDS BIG DOG BURGER	\$12
Cheddar cheese, caramelized onions & BBQ sauce	

BACON AND BLEU CHEESE BURGER	\$13
Bleu cheese & crispy bacon	

BLACK BEAN VEGETARIAN BURGER	\$11
Topped with sautéed mushrooms & remoulade sauce	

TURKEY BURGER	\$11
Served with a cranberry aioli	

PORTABELLA BURGER	\$11
Topped with caramelized onions & remoulade sauce	

Massachusetts State Law requires us to inform our guests that consuming ground meats under an internal temperature of 160 degrees may put the consumer at risk.

PASTA MARINARA	\$13
Our homemade marinara sauce served with spaghetti or penne	
Add grilled chicken	

CHICKEN ZANCONATO	\$18
Penne pasta tossed with chicken, tomatoes, artichokes, garlic, mushrooms, fresh parmesan & white wine cream sauce	

FARMERS MARKET VEGETABLE PASTA	\$15.50
Please ask your server for the vegetarian pasta of the day	

HOT SAUSAGE MEATBALLS & SPAGHETTI	\$15
Fred's fabulous recipe of hand made hot sausage meatballs served over spaghetti with marinara sauce & fresh parmesan	

LASAGNA	\$15
Homemade lasagna layered with beef, sweet sausage and ricotta	

FISH AND CHIPS	\$15
Beer battered fish filet deep fried, served with French fries, coleslaw and tartar sauce	

SHEPARDS PIE	\$14.50
A blend of pork, beef, carrots, corn & peas, topped with mashed potatoes & gravy. Served with vegetable	

POWDER HOUNDS MEATLOAF	\$15
Served with mashed potatoes, gravy & vegetable	

FRENCH SALISBURY STEAK	\$14.50
Salisbury steak placed on a cruet, surrounded by french onion soup, topped with swiss and provolone	

* Substitute Mesclun salad for starch or vegetable \$2 charge

APPETIZERS

GREEN BEAN FRIES	\$9.00
<i>String green beans lightly battered & deep fried with cucumber wasabi sauce</i>	
MARYLAND CRAB CAKES	\$10.50
<i>On a bed of greens with a southern style remoulade sauce</i>	
BUFFALO WINGS	\$9.00
<i>Served with celery & blue cheese. Hot, Medium, Mild, Honey BBQ</i>	
CALAMARI	\$10.00
<i>Hand dusted, fried & tossed with pepperoncini's</i>	
HOT SAUSAGE MEATBALLS	\$9.00
<i>Baked in marinara sauce & mozzarella cheese</i>	
SHRIMP COCKTAIL	\$12.50
<i>1/2 lb. with zesty cocktail sauce</i>	
GRILLED PORTABELLA	\$9.00
<i>Served on a bed of greens with roasted red pepper pesto</i>	
SMOKED TROUT PLATTER (Cold Smoked)	\$12.50
<i>Duck Trap River filet served with capers, red onions, horseradish dill sauce & toast points</i>	
SPINACH & ARTICHOKE DIP	\$9.00
<i>Fresh spinach, artichokes & a blend of cheeses accompanied with tortilla chips</i>	
SHRIMP SCAMPI FLATBREAD	\$13.50
<i>With garlic & red onion topped with mozzarella cheese</i>	

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER	Cup \$4.50	Crock \$5.50
SOUP DU JOUR	Cup \$4.50	Crock \$5.50
FRENCH ONION SOUP		Crock \$6.50

HOUSE MESCLUN SALAD \$4.50

Mesclun greens with grape tomatoes, cucumbers & croutons

Choice of bleu cheese, cucumber wasabi, ranch, caesar, balsamic or raspberry vinaigrette

TRADITIONAL CAESAR SALAD \$10.00

With grilled chicken or portabella \$14.00

With grilled salmon, cocktail shrimp or Maryland crab cakes \$16.00

SMOKED CHICKEN BREAST SALAD \$15.50

Mesclun greens, walnuts, red onions, cucumber, tomatoes & raspberry walnut vinaigrette

BURGERS & SANDWICHES

Served with french fries & dill pickle.

Lettuce, Tomato, Onion served upon request

Gluten Free Bun available upon request \$1.50 up charge

POWDER HOUNDS ½ LB. BLACK ANGUS BURGER \$10.00

Add American, Swiss, Provolone, Cheddar or Bleu cheese \$11.00

POWDER HOUNDS BIG DOG BURGER \$12.00

Cheddar cheese, caramelized onions & BBQ sauce

BACON & BLEU CHEESE BURGER \$13.00

Bleu cheese & crispy bacon

TURKEY BURGER \$11.00

Served with cranberry aioli

BLACK BEAN VEGETARIAN BURGER \$11.00

Topped with sautéed mushrooms & remoulade sauce

PORTABELLA BURGER \$11.00

Topped with caramelized onions & remoulade sauce

POWDER HOUNDS CLASSICS

PASTA MARINARA	\$13.00
<i>Our homemade marinara sauce served with spaghetti or penne</i>	
<i>Add grilled chicken</i>	\$16.00
CHICKEN ZANCONATO	\$18.00
<i>Penne pasta tossed with chicken, tomatoes, artichokes, mushrooms, garlic, fresh parmesan & white wine cream sauce</i>	
FARMERS MARKET VEGETABLE PASTA	\$15.50
<i>Please ask your server for our vegetarian pasta of the day</i>	
HOT SAUSAGE MEATBALLS & SPAGHETTI	\$15.00
<i>Fred's fabulous recipe of handmade hot sausage meatballs served over spaghetti with marinara sauce & fresh parmesan</i>	
LASAGNA	\$15.00
<i>Homemade lasagna layered with beef, sweet sausage & ricotta</i>	
FISH & CHIPS	\$15.00
<i>Beer battered fish filet deep fried, served with french fries, coleslaw & tartar sauce</i>	
SHEPARDS PIE	\$14.50
<i>A blend of pork, beef, carrots, corn & peas, topped with mashed potatoes & gravy served with vegetable</i>	
POWDER HOUNDS MEATLOAF	\$15.00
<i>Served with mashed potatoes, wild mushroom gravy & vegetable</i>	
FRENCH SALISBURY STEAK	\$14.50
<i>House made Salisbury steak atop a toasted parmesan cruet surrounded by French onion soup & topped with swiss cheese</i>	

*Substitute Mesclun salad for starch or vegetable \$2 up charge

*Consuming raw or undercooked meats, poultry and seafood may increase your risk of food borne illness. Prior to ordering please inform your server if you have any food allergies. We cannot guarantee allergen free food.

ENTREES

NY STRIP STEAK \$27.00
14oz NY Strip steak served with potatoes & vegetable

OPEN FACED STEAK SANDWICH \$17.50
*10oz NY Strip steak served on toasted garlic ciabatta bread with wild mushroom
gravy, potatoes & vegetable*

STUFFED FILET OF SOLE \$18.00
*Stuffed with scallops & lump crab baked, topped with seasoned bread crumbs
served with wild rice & vegetable*

CHICKEN or VEAL MARSALA
*Mushrooms & garlic sautéed in a creamy marsala wine sauce
served with potatoes & vegetable*

With Veal \$20.00
With Chicken \$18.00

CHICKEN or VEAL PARMESAN
*Hand breaded sautéed chicken/ veal with marinara sauce & mozzarella cheese
served with spaghetti*

With Veal \$20.00
With Chicken \$18.00

ST. LOUIS RIBS
Pork ribs slow roasted in our own BBQ sauce served with potatoes & vegetable

½ Rack \$18.00
Full Rack \$24.00

GRILLED ATLANTIC SALMON \$20.00
*Choice of sweet roasted red pepper sauce or creamy horseradish dill
served with wild rice & vegetable*

No split plate available on St. Louis Ribs
No separate checks please
18% service charge will be added to parties of 6 or more

YOUNGER MENU (UNDER 12)

Chicken bites & french fries	\$8.00
12" flatbread cheese pizza	\$9.00
12" flatbread pepperoni pizza	\$10.00
Spaghetti or Penne with marinara or butter	\$8.00
St. Louis Ribs ¼ rack served with french fries	\$12.00

BEVERAGES

Coke, Diet Coke, Sprite, Ginger ale, Unsweetened Tea	\$2.00
Orange, Cranberry, Grapefruit, Tomato, Pineapple Juice	\$3.00
Milk, Chocolate Milk, Hot Chocolate	\$3.00
Coffee, Tea	\$2.00
Espresso	\$3.00

POWDER HOUNDS OWN BOTTLED SODA

Root beer, Diet Root beer, Orange, Cream, Sparkling Water
4 Packs To Go

BOTTLED BEER

Yuengling; Black & Tan - Harpoon UFO - Leinenkugel Summer Shandy
Guinness Draught Can - Bud - Bud Light - Coors Light - Michelob Light
Michelob Ultra - Heineken - Corona
O'Doul's - Kaliber

DRAFT BEER

Yuengling - McKenzie's Black Cherry Hard Cider - Long Trail Ale -
Sam Adams Lager - Shock Top - Stella Artois - Powder Hounds Goose Island I.P.A
McGovern's Oatmeal Stout

HOUSE WINE BY THE GLASS

Canyon Road

Merlot - Cabernet Sauvignon - Chardonnay - White Zinfandel - Pinot Grigio

GLUTEN FREE MENU

Gluten free buns and pizza crust available upon request

SHRIMP COCKTAIL \$12.50
1/2 lb. with zesty cocktail sauce

SMOKED TROUT PLATTER \$12.50
Duck Trap River filet served with capers, red onions & a horseradish dill sauce

FRENCH ONION SOUP \$6.50
Onion soup with swiss & provolone

MESCLUN SALAD
Mesclun greens with grape tomatoes & cucumber
balsamic/ raspberry walnut vinaigrette Small: \$4.50 Large: \$10.00
Add grilled chicken or portabella \$14.00
Add grilled salmon or cocktail shrimp \$16.00

CAESAR SALAD \$10.00
Add grilled chicken or portabella \$14.00
Add grilled salmon or cocktail shrimp \$16.00

SHEPARDS PIE \$14.50
A blend of pork, beef, corn, carrots & peas, topped with mashed potatoes served with vegetable

ST. LOUIS RIBS
Pork ribs slow roasted in our own BBQ sauce served with potatoes and vegetable
½ Rack: \$18.00 Full Rack \$24.00

GRILLED ATLANTIC SALMON \$20.00
Served with horseradish dill sauce, potato & vegetable

GRILLED CHICKEN BREAST \$15.00
Served with potato & vegetable

VEGETARIAN OPTIONS

Green Bean Fries	\$9.00
Grilled Portabella with Roasted Red Pepper Pesto	\$9.00
Spinach & Artichoke Dip	\$9.00
House Mesclun Salad	\$4.50
Caesar Salad	\$10.00
Black Bean Vegetarian Burger	\$11.00
Portabella Burger	\$11.00
Pasta Marinara	\$13.00
Farmers Market Vegetable Pasta	\$15.50

PERSONAL PIZZAS

12" FLAT BREAD or GLUTEN FREE CRUST (add \$1.50)

No large pizzas in dining room

No split plate on personal pizzas

Cheese	\$9.00
Pepperoni	\$10.00
Sausage & Pepperoni	\$11.50
Shrimp Scampi	\$13.50
BBQ Chicken	\$13.50
Vegetable	\$12.50

ADDITIONAL TOPPINGS

Mushrooms, Onions, Garlic, Tomatoes

Bacon, Chicken, Artichokes

PIZZA TO GO or AT THE BAR

16" REGULAR CRUST/ 12" FLATBREAD
GLUTEN FREE CRUST

CHEESE PIZZA \$14.00 / \$9.00 / \$10.50

SAUSAGE & PEPPERONI \$17.50 / \$11.50 / \$13.00

SHRIMP SCAMPI \$22.00 / \$13.50 / \$15.00

BBQ CHICKEN \$21.00 / \$13.50 / \$15.00

VEGETABLE PIZZA \$18.00 / \$12.50 / \$14.00

ADDITIONAL TOPPINGS:

Mushrooms, Onions, Garlic, Tomatoes \$1.00

Bacon, Chicken, Burger, Artichokes \$2.00

Wine Selection

<i>White Wines</i>	<i>Glass</i>	<i>Bottle</i>
Gabbiano Pinot Grigio <i>Floral notes caress the nose with nuances of pear and honeydew melon.</i>	\$8.00	\$28.00
Kendall-Jackson Vintner's Reserve Chardonnay <i>Tropical flavors of peach & pineapple balanced with a buttery vanilla character & notes of toasty oak.</i>	\$10.00	\$30.00
Monkey Bay Sauvignon Blanc <i>Crisp & refreshing with vibrant flavors of ripe citrus & tropical fruit.</i>	\$8.00	\$28.00
Simply Naked Moscato <i>Unoaked sweetly balanced wine with floral notes and flavors of orange marmalade, peach and honey.</i>	\$7.00	\$26.00
Lamarca Prosecco <i>Fresh sparkling wine with a vibrant bouquet of apple, white peach and honeysuckle.</i>		\$10.00
 Red Wines		
Gabbiano Chianti Classico <i>Well balanced with flavors of cherry, blackberry & spice followed by a vivid finish.</i>	\$8.00	\$28.00
Organic Bonterra Cabernet Sauvignon <i>Aromas of cherry, currants & raspberry with spicy notes of cedar & dried cranberry.</i>	\$9.00	\$29.00
Bogle Merlot <i>Soft, round, supple black cherry fruit with hints of cedar & spice.</i>	\$8.00	\$28.00
Francis Coppola Claret <i>Deep, rich, firmly structured with lively aromas of wild berries plum & anise.</i>	\$8.00	\$28.00
Penfold Koonunga Hill Cabernet/Shiraz <i>Rich plum & berry flavors with a full-bodied yet soft, round palate.</i>	\$8.00	\$28.00
Pinot Evil Pinot Noir <i>A light style of Pinot Noir with cherry & vanilla aromas & flavors.</i>	\$7.00	\$26.00
Alamos Malbec <i>Concentrated cassis and black raspberry fruit flavors interwoven with a touch of chocolate and sweet spice from light oak aging.</i>	\$8.00	\$28.00

Drink Specials

ROOT BEER & SPICE <i>Smirnoff Root Beer Vodka, Myers Rum & Ginger ale</i>	\$8.00
COCO BREEZE <i>New Amsterdam Coconut Vodka & Pineapple Juice</i>	\$6.00
RED BERRY COOLER <i>New Amsterdam Red Berry Vodka & Sprite</i>	\$6.00
ORANGE CREAMSICLE <i>New Amsterdam Orange Vodka, Smirnoff Vanilla, Triple Sec & Orange Juice</i>	\$8.00
BLUEBERRY LEMONADE <i>Cold River Blueberry Vodka & Lemonade</i>	\$7.00
CAKE & COLA <i>UV Cake & Coca Cola</i>	\$6.00
WHIPPING GOOD TIME MARTINI <i>Pinnacle Whipped, Baileys & Cream</i>	\$10.00
RASPBERRY CAFÉ AULAIT MARTINI <i>Raspberry Pinnacle Vodka, White Crème de Cocoa, Kahlua & Cream</i>	\$10.00
ROUGE TARTE <i>Pomegranate Pinnacle Vodka, Club Soda & Lime Wedge</i>	\$7.00
FRENCH OPERA <i>Pinnacle Grape Vodka, Triple sec, Sprite & Sour mix</i>	\$8.00
BUTTERCREAM MARTINI <i>Butterscotch Schnapps, Pinnacle Whipped & Cream</i>	\$10.00
LEMON MERINGUE PIE MARTINI <i>Limoncello, Pinnacle Whipped</i>	\$10.00
CITRUS BERRY <i>Absolute Citron, Pineapple & Cranberry Juice</i>	\$8.00

Desserts

Lemon & Cream Shortcake	\$7.50
<i>Lemon crème layered between delicate white cake</i>	
Carrot Cake	\$7.00
<i>Homemade traditional carrot cake topped with buttercream frosting</i>	
Strawberry Cream Shortcake	\$7.50
<i>Strawberry's and fresh cream layered between light, fluffy white cake</i>	
"So good you wouldn't know its Gluten Free" Chocolate Cake	\$7.50
<i>Flourless chocolate cake served with vanilla ice cream & topped with caramel sauce</i>	
Chocolate Chip Brownie Sundae	\$6.50
<i>Homemade chocolate chip brownie served with your choice of vanilla or chocolate ice cream and topped with chocolate sauce, whipped cream and a cherry</i>	
Vanilla & Chocolate Ice Cream	2 Scoop \$3.00
Toppings: Chocolate, Caramel, Raspberry & Lemon	Sundae \$5.00

Cordials

Sogno di Sorrento Capucello & Lemoncello	\$8.00
Romana Sambuca Black or White	\$7.00
Grand Marnier	\$8.00
Godiva Chocolate Liqueur	\$8.00
Frangelico Liqueur	\$7.00
Baileys Liqueur	\$8.00
Disaronno Amaretto	\$8.00
Chambord	\$8.00
Tia Maria Liqueur	\$7.00
Cointreau	\$8.00

Tequila

Olmecca Altos Reposado	\$9.00
Hornitos Reposado	\$8.00
Hornitos Anejo	\$9.00
Camarena Silver	\$7.00
Patron Silver	\$9.00
La Tilica Blanco	\$10.00
Patron XO Café Tequila	\$8.00
1800 Coconut Tequila	\$7.00

Porto & Sherry

Harveys Bristol Cream Sherry	\$7.00
Warre's Optima 10 Porto	\$7.00

Cognac

Hennessey V.S.	\$8.00
Courvoisier V.S.	\$9.00
Remy Martin V.S.O.P	\$10.00

Dessert Wine

Choco Vine Dutch Chocolate Red Wine	\$8.00
Lamarca Prosecco	\$10.00