

APPETIZERS

Balsamic Chips

Fresh potato chips with blue cheese dressing and drizzled with a balsamic reduction: \$7.95

Cajun Shrimp

Extra large shrimp served hot with homemade Cajun sauce and garlic bread: \$7.95

Grilled Chicken Quesadillas

Grilled chicken breast, cheddar cheese, spring onions, served in a crispy flour tortilla with red pepper aioli, tomatoes and side of guacamole: \$7.50

Mediterranean Flaming Cheese

Imported Greek Kaseri cheese, breaded and fried, served flaming with lemon and French bread: \$8.25

Black Bean Chili

Our homemade vegetarian chili with black beans, corn, onion and garlic in a spicy southwestern broth, topped with onions, tomatoes, jalapeños, and cheese: \$5.75
for meat lovers load it with chipotle beef \$7.75

Fried Calamari

Lightly breaded tender calamari rings fried to golden brown and served with spicy marinara sauce: \$7.95

Potato Skins

Homemade extra large, double-cooked skins topped with melted cheese, bacon, and served with sour cream: \$7.75

Wings

Piled high, plump chicken wings basted in your favorite sauce, served with choice of ranch or blue cheese dressing: \$8.25 *Choice of Sauce: Buffalo, BBQ or Fire*

Nachos

Tortilla chips topped with black bean chili, cheddar and jack cheese, tomatoes, onions, and sour cream: \$7.95

Beer Cheese and Pretzel

Soft pretzels and homemade hot beer cheese for dipping: \$7.25

SALADS

Add chicken, gyro meat \$2.95; marinated flank steak \$4.50; five grilled shrimp \$4.95

Side Salad

Lettuce with cherry tomatoes, cucumbers, carrots, red cabbage and garlic croutons: \$3.45

Greek Salad

Tomatoes and cucumbers served on a bed of lettuce topped with feta cheese, banana peppers, onions and black olives served with olive oil dressing: \$4.50; large \$7.75.

Caesar

Hearts of romaine with Caesar dressing, parmesan cheese, and garlic croutons: \$4.25; large \$6.95.

Edgars Salad

Spinach and greens tossed in our homemade herb vinaigrette, with walnuts, blue cheese, tomatoes, and roasted red peppers: \$7.75.

HOPSFROG FAVORITES

Chicken Tenders

Homemade golden fried chicken tenders with fries, coleslaw and your choice of sauce: \$9.75
Sauce: B.B.Q., honey mustard, buffalo, ranch.

Gyro Platter

Traditional Greek platter with gyro meat, toasted pita, lettuce, tomatoes, onions, feta cheese, Greek yogurt dressing, served with fries: \$10.95

Caribbean Citrus Chicken

Fresh chicken breast marinated with Caribbean citrus sauce, grilled and served with fresh grilled pineapple and your choice of rice or mashed potatoes: \$12.95

Grecian Salmon Filet*

Fresh salmon filet sprinkled with olive oil and grilled to order, topped with roasted garlic, capers, tomatoes, and olives, served with vegetable and rice: \$14.95

Seafood Jambalaya

Extra large shrimp, scallops, crayfish, sausage and rice sautéed in Cajun sauce: \$16.95

B.B.Q. Baby Back Ribs

Tender imported Danish baby back ribs basted with our own B.B.Q. sauce, served with coleslaw, black bean chili, and fries: Half Rack: \$12.95 Full Rack: \$18.95



Fajitas

Our classic fajitas served on a sizzling hot skillet with grilled onions and peppers, salsa, sour cream, guacamole, shredded cheese, rice, black bean chili and flour tortillas.

Choice of Chicken: \$12.95; Steak*: \$13.95; Combination Chicken & Steak* \$16.95; Shrimp \$14.95

PASTA

Add a side salad for 2.95

Spaghetti with Meat Sauce

Our homemade meat sauce over spaghetti: \$9.75; baked al forno \$10.95

Linguini with Mushrooms

Linguini with fresh mushrooms, garlic and chablis-butter sauce \$9.75

Add grilled chicken \$2.95, five shrimp \$4.95

Penne with Sausage

Penne pasta with homemade marinara sauce and spicy Italian sausage: \$9.75, add meat sauce \$2.95

Linguini with Garlic Alfredo

Linguini with our creamy spinach and garlic Alfredo sauce \$9.95

Add grilled chicken \$2.95, five shrimp \$4.95

Shrimp Pasta

Homemade Alfredo, shallot reduction, Gulf shrimp and linguini \$12.95

ENTREES

**All entrees served with a garden salad and fresh baked bread.
Substitute a Greek or Caesar side salad for a \$1.00.**

Chicken Francais

Fresh egg battered chicken breast sautéed in lemon sauce, served with side of spaghetti and marinara sauce: \$15.95

Boston Harbor Fish and Chips

A generous portion of red ale battered fresh codfish, flash fried and served with coleslaw and baked potato fries: \$15.95

Grilled Salmon Filet*

Fresh Atlantic salmon filet grilled to order and served with a warm pineapple pico, rice and broccoli: \$16.95

London Broil*

Our Specialty. Marinated flank steak grilled to order and covered in our cabernet mushroom gravy, served with mashed potatoes and broccoli: \$15.95

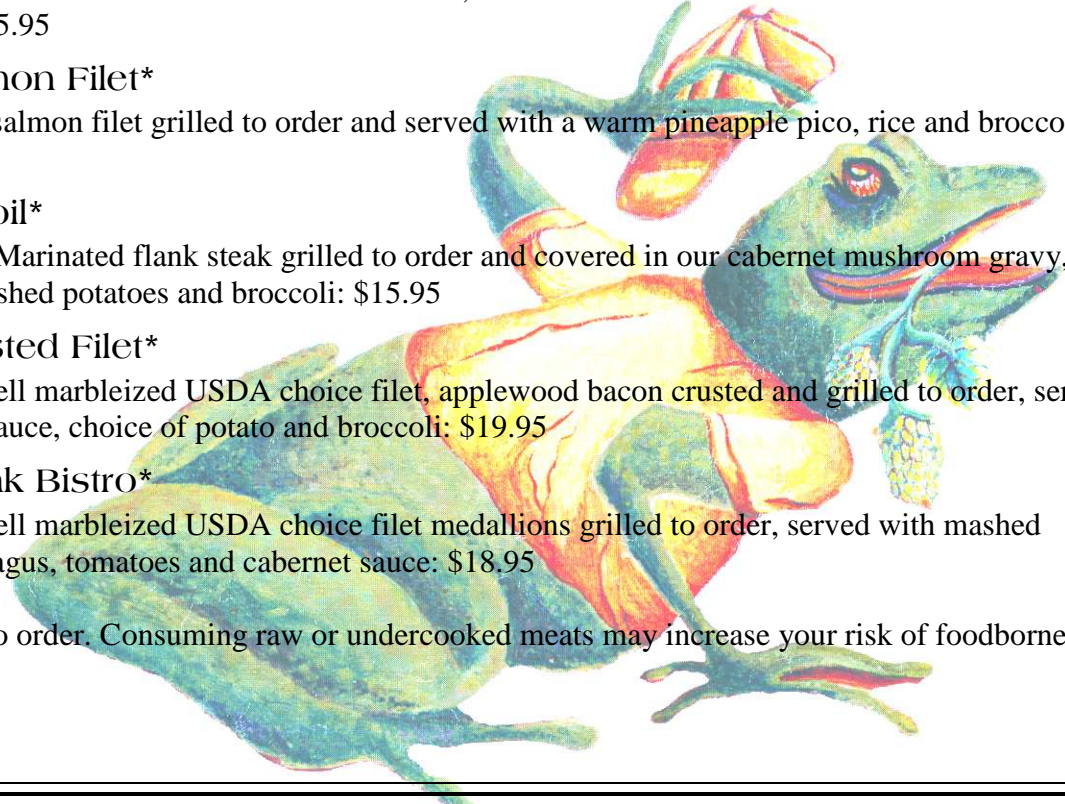
Bacon Crusted Filet*

Hand carved well marbled USDA choice filet, applewood bacon crusted and grilled to order, served with cabernet sauce, choice of potato and broccoli: \$19.95

Minute Steak Bistro*

Hand carved well marbled USDA choice filet medallions grilled to order, served with mashed potatoes, asparagus, tomatoes and cabernet sauce: \$18.95

*Item cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness.



PIZZA

Make it your personal creation. Start with our hand-stretched pizza and four-cheese blend, then select the sauce and enjoy. Garlic Alfredo, tomato, olive oil with garlic and herbs \$7.75

Additional items:

Pepperoni, capicola ham, Italian sausage, fresh pineapple, fresh spinach \$1.50

Green peppers, mushrooms, onions, black olives, fresh tomatoes \$1.25

Gyro meat, grilled chicken breast \$2.45

Special-K Pizza: Garlic Alfredo, Mushrooms, Tomatoes, Red Onions, Fresh Spinach and Feta \$13

SANDWICHES

Sandwiches are served with choice of fries or salad. Substitute onion rings for a \$1.50.

Marinated Chicken Breast

Soy sauce-pineapple marinated chicken breast grilled and served on a sesame bun with mayo and Provolone cheese: \$8.50

French Dip

Our slowly cooked roast beef, thin sliced, served on French bread with au jus and horseradish sauce: \$8.75 Add banana peppers and provolone cheese: \$1.00

Reuben

Sliced corned beef, topped, sauerkraut, melted Swiss cheese and Thousand Island dressing on thick rye bread: \$8.95

B.B.Q. Pork

Our own slow cooked pulled pork, served on a sesame bun, with coleslaw: \$8.75

Tavern Burger*

Our signature hand-formed half pound fresh angus beef ground chuck burger grilled to order: \$7.75

Or create your own: \$9.25

Fixings: American, Swiss, provolone, bleu cheese, cheddar, applewood bacon, chili, guacamole, sautéed mushrooms, sautéed onions, salsa, jalapeños.

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FROM THE PRESS

**Thick white bread stuffed with your favorite meats and cheeses and toasted in the press.
Served with homemade chips and salad.**

Smoked Turkey and Mozzarella

Smoked Turkey, mozzarella cheese and red pepper aioli: \$8.25

Chicken and Bacon

Grilled chicken breast, applewood bacon, provolone, caramelized onions and red pepper aioli: \$8.75

Italian

Smoked turkey, capicola ham, pepperoni, provolone cheese and red pepper aioli: \$8.75

BEVERAGES

100% Colombian Coffee	\$2.75
Iced Tea or Hot Tea	\$2.25
Milk	\$1.95
Lemonade	\$2.25
Juices 12oz: Orange, Apple, Cranberry, Grapefruit, Pineapple, Tomato	\$2.25
Hot Cocoa with Whipped Cream	\$2.95
Ice Cream Float	\$3.95
Coca-Cola, Diet Coke, Sprite, Pibb, Orange Soda, Ginger Ale, Tonic.	\$2.35
Bottled Water	\$3.00

SWEET STREET

Greek Yogurt

Strained Greek yogurt with fresh strawberries, blueberries and granola. \$6.95

Ice Cream Sundae

Vanilla ice cream topped with strawberry sauce and whipped cream: \$5.25

Ice Cream

A large scoop of vanilla cream with chocolate syrup: \$3.25

Cheesecake

Served with strawberry sauce: \$4.75

Mud Alley

A warm homemade brownie topped with vanilla ice cream and smothered with chocolate syrup and whipped cream: \$5.25

Chocolate Cake

Rich chocolate layer cake: \$4.75. Add a scoop of ice cream \$1.25



KIDS MENU

All kids items include junior soft drink or milk. \$5.45. Add chicken \$2.95

Grilled Cheese

Served with fries

Cheese Pizza

Thin crust tomato and cheese pizza

Cheeseburger

Served with fries

Chicken Tenders

Served with fries

Penne Pasta

Pasta with marinara or Alfredo sauce

Kids Ice Cream

One scoop of vanilla ice cream \$1.25

WINE

	Glass	Bottle
Carta Vieja, Sauvignon Blanc, Chile	\$6.25	\$20.95
Carta Vieja, Chardonnay, Chile	\$6.25	\$20.95
Campanile Pino Grigio, Italy	\$6.75	\$21.95
Penfolds Koonunga Hill Chardonnay, Australia	\$6.95	\$22.95
Chateau Ste. Michelle Chardonnay, Washington State	\$7.75	\$24.95
Chateau Ste. Michelle Riesling, Washington State	\$6.45	\$21.00
Carta Vieja, Merlot, Chile	\$6.25	\$20.95
Penfolds Koonunga Hill Cabernet/Merlot, Australia	\$7.25	\$24.95
Robert Mondavi Pinot Noir, California	\$6.95	\$23.95
Placido Chianti, Italy	\$6.95	\$23.95
Penfolds Rawson's Retreat Shiraz/Cabernet	\$6.75	\$22.95
Chateau Ste. Michelle Merlot, Washington State		\$31.95
Corbett Canyon Pino Grigio, California	\$5.25	
Corbett Canyon Chardonnay, California	\$5.25	
Corbett Canyon White Zinfandel, California	\$5.25	
Corbett Canyon Merlot, California	\$5.25	
Corbett Canyon Cabernet Sauvignon, California	\$5.25	

BEER

	Mug	Tall
Budweiser, Miller Lite, Bud Light	\$3.75	\$5.75
XX Amber	\$4.50	\$6.75
Sierra Nevada Pale Ale	\$4.50	\$6.75
Yuengling Lager	\$3.95	\$5.95

Domestic Bottles

Budweiser, Rolling Rock, Bud Light, Coors Light, Miller Lite, Michelob Ultra, O'Douls \$3.95

Imported Bottles

Corona, Heineken, Fosters Lager, Bass Lager, Amstel Light, Corona Light, Clausthaler \$4.50
Guinness Stout 14oz Drought Can \$4.95

Microbrew Bottles

Samuel Adams Boston Lager, Widmer Hefeweizen, Blue Moon Belgian-Style Ale \$4.50

For parties of 8 or more guests, or for split checks 18% gratuity will be added to the total.