



## APPETIZERS

### CRAB STUFFED KENNETT SQUARE MUSHROOMS

with an Old Bay Seasoned Cream Sauce \$8.95

### NACHOS

Hand Cut Yellow, Red & Blue Chips with Melted Pepper

Jack Cheese, topped with House Made Salsa & Sour Cream \$9.95

Add Diced Grilled Chicken, Seasoned Beef Brisket or Chorizo Sausage \$2.95

### PECAN CRUSTED BRIE

with Tim's Bangin Blueberry Compote and House Made Focaccia Crustinis  
\$8.95

### NEWTON'S HOUSE WINGS

Buffalo, Jamaican Jerk or Sweet & Spicy Asian with House Made Blue Cheese

Dressing \*Can be baked with an additional 10 minute cook time

\$8.95

### BLACKENED AHI TUNA BITES

with Sweet and Spicy Asian Sautéed Vegetables \$10.95

### BEER BATTERED FRIED MUSHROOMS

with a Horseradish Cream Sauce \$7.95

### MEDITERRANEAN FLAT BREAD MELT

Marinated Vegetables and Feta cheese drizzled with Tzatziki Sauce \$7.95

### SAUTÉED MUSSELS

in a Tomato Lime and Garlic Broth \$8.95

## SALADS

### TACO SALAD

Seasoned Beef Brisket with Shredded Pepper Jack Cheese, Romaine Lettuce, and Tortilla Strips. Topped with Salsa and Chipotle Ranch Dressing \$11.95

### GREEK SALAD

Mixed Greens, Cucumbers, Artichoke Hearts, Roasted Red Peppers, Red Onions & Feta Cheese with our House Made Feta Rosemary Dressing

Entrée \$8.95 Appetizer \$4.95

### NEWTON'S HOUSE SALAD

Crisp Iceberg Lettuce with Matchstick Carrots, Grape Tomatoes, Diced Cucumbers & Red Onions. Served with your Choice of Dressing

Entrée \$8.50 Appetizer \$4.50

### CAESAR SALAD

Romaine Lettuce with our House Made Roasted Garlic Dressing, Herb Croutons and Grated Parmesan Cheese

Entrée \$8.50 Appetizer \$4.50

### HOUSE MADE DRESSINGS

Ranch, Bleu Cheese, Honey Mustard, French, Feta Rosemary Vinaigrette, Apple Riesling Vinaigrette, Balsamic Vinaigrette, Chipotle Ranch, Italian, Russian, Caesar, Oil & Vinegar

### GRILLED QUESADILLA

Pepper Jack Cheese, Corn & Roasted Red Peppers in a Flour Tortilla with House Made Salsa and Chipotle Sour Cream \$6.50

Add Diced Grilled Chicken, Seasoned Beef Brisket or Chorizo Sausage \$2.95

### SPINACH & ARTICHOKE DIP

with House Made Focaccia Crustinis \$8.95

### CHICKEN FINGERS

with Honey Mustard or BBQ Sauce \$8.25

### BEER BATTERED ONION RINGS

with Horseradish Cream Sauce \$8.95

### PRETZEL COATED CHEESEBURGER BITES

Ground Beef with a 3 Cheese Blend, served with Ketchup, Mustard and BBQ Sauce \$7.95

### CHORIZO & PEPPER JACK POTATO SKINS

with House Made Salsa and Sour Cream \$7.95

### MINI SLIDERS

Choice of Fajita Beef Brisket, Buffalo Chicken Ranch or Pulled BBQ Pork  
\$8.95

### SOUP

Cream of Wild Mushroom or Soup of the Day

Bowl \$4.25 Cup \$3.25

### ASIAN CHICKEN SALAD

Sweet Soy Marinated Chicken, Romaine Lettuce, Bean Thread noodles, Shredded Carrots, Diced Cucumbers with sides of Sweet Peanut Butter and Spicy Apricot Dipping Sauces \$11.95

### APPLE RIESLING CHICKEN SALAD

Diced Grilled Chicken with Mixed Greens, Dried Cranberries, Apples, Walnuts and Matchstick Carrots in an Apple Riesling Vinaigrette \$11.95

### BABY SPINACH SALAD

With Balsamic Vinaigrette, Sun Dried Tomatoes, Roasted Pine Nuts, Penne Pasta and Red Onions

Entrée \$8.95 Appetizer \$4.95

### SALAD TOPPERS

Grilled Chicken \$3.95

Sautéed Shrimp \$4.95

Pan Seared Salmon \$4.95

Grilled Portobello Mushroom \$2.95

Sushi-Grade Ahi Tuna \$4.95\*

## BURGERS & SANDWICHES *(served with fries or coleslaw)*

### ALL AMERICAN BURGER\*

*American Cheese, Lettuce, Tomato and Onion Ring* \$9.50

### BLACKENED BLEU BACON BURGER\*

*Blackened Seasoned Beef with Bleu Cheese Crumbles and Bacon* \$9.95

### KENNETT BURGER\*

*Sautéed Shitake, Crimini, and Button Mushrooms with Melted Swiss Cheese*  
\$9.95

### FIESTA BURGER\*

*PepperJack Cheese and House Made Salsa* \$9.95

### BLACK JACK BURGER\*

*Monterey Jack Cheese, Crisp Bacon, and Bourbon BBQ Sauce* \$9.95

### SKINNY BURGER\*

*No Roll, no Fries! Lean Beef on a bed of Lettuce topped with Crumbled Feta and Vegetable Medley* \$8.95

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

## ENTREES

### HOUSE MADE MEATLOAF

*with Chef Chris's Mushroom Gravy, Smashed Red Bliss Potatoes & Vegetable Medley* \$13.95

### CRAB CRUSTED ATLANTIC SALMON

*with Dijon Cream Sauce; Smashed Red Bliss Potatoes & Asparagus* \$19.95

### 8 OZ. GRILLED ANGUS SIRLOIN\*

*Mesquite Seasoned on a bed of Fajita Peppers & Onions and Beer Battered Onion Rings* \$14.95

### SWAI FILET

*with Lemon Basil Butter, Smashed Red Bliss Potatoes & Vegetable Medley*  
\$10.95

### KENTUCKY BOURBON BBQ RIBS

*with Sweet Potato Fries & Cole Slaw* \$19.95     *1/2 Rack* \$13.95

### SHRIMP SCAMPI

*Sautéed Shrimp with Mushrooms and Roasted Red Peppers. Served over Linguine with a White Wine Garlic & Herb Butter Sauce* \$17.95

### PECAN CRUSTED CHICKEN

*Pan Seared Chicken Breast with a subtle Maple Infused Bechamel Sauce, Smashed Red Bliss Potatoes & Grilled Asparagus* \$15.95

### CORONA BATTERED COD FILETS

*with Old Bay Fries, Cole Slaw & Jalapeno Lime Tarter Sauce* \$14.95

### BALSAMIC GLAZED PETITE FILET MIGNON\*

*with Wild Mushroom Cabernet Sauce, Smashed Red Bliss Potatoes & Asparagus* \$19.95

### GRILLED PORTABELLA SANDWICH

*With Roasted Red Peppers, Fresh Mozzarella, Baby Spinach and Balsamic Reduction on House Made Focaccia* \$8.95

### PULLED BBQ PORK SANDWICH

*Slow Roasted and Seasoned with Kentucky Bourbon BBQ Sauce on a Kaiser Roll. Served with Lettuce and Tomato* \$7.95

### FRENCH DIP

*Thin-Sliced Beef Top Round on a Kaiser Roll with Melted Monterey Jack Cheese, Horseradish Cream Sauce and Side of Au Jus* \$8.95

### CORNED BEEF REUBEN

*With Sauerkraut, Russian Dressing and Swiss Cheese on Grilled Thick-Cut Rye Bread* \$8.95

### THE TOM

*Turkey Breast with Cranberry Mayo, House Made Slaw, and Melted Cheddar on Thick Cut Sour Dough Bread* \$8.95

### GRILLED CHICKEN SANDWICH

*Caramelized Onions and Jerk Aioli on House Made Focaccia Bread* \$8.95

### PAN SEARED AHI TUNA\*

*with Sweet & Spicy Asian Glaze, Firecracker Green Beans & Smashed Red Bliss Potatoes* \$18.95

### CRISPY CHICKEN FRIED STEAK

*Country Gravy, Smashed Red Bliss Potatoes & Vegetable medley* \$10.95

### CIDER MARINATED PORK MEDALLIONS\*

*with Smashed Red Bliss Potatoes, Cider Jus & Firecracker Green Beans*  
\$15.95

### CHICKEN MONTRACHET

*Panko-Crusted Chicken Breast with a Prosciutto, Goat Cheese and Sun-dried Tomato Sauce, Smashed Red Bliss Potatoes & Vegetable Medley*  
\$16.95

### PAN SEARED CRAB CAKES

*with Old Bay Cream Sauce, Smashed Red Bliss Potatoes & Vegetable Medley*  
\$22.95

### GRILLED ANGUS FLAT IRON STEAK\*

*with Garlic Herb Butter, Smashed Red Bliss Potatoes & Firecracker Green Beans* \$17.95

### GRILLED CHICKEN BREAST SCAMPI

*with Smashed Red Bliss Potatoes & Vegetable Medley* \$10.95

### BALSAMIC GLAZED GRILLED VEGETABLES

*over Basil & Parmesan Polenta Cakes with Mom's Tomato Sauce* \$12.95

### CRAB PORCINI FETTUCCHINE

*with Asparagus, Crimini Mushrooms, Caramelized Onions, Lump Crabmeat and Baby Spinach in a Fresh Sage Cream Sauce* \$17.95