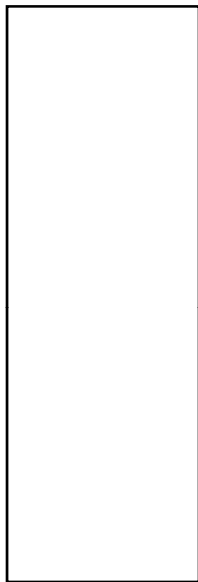


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Owen and Ollie's Restaurant & Pub  
91 Mill Street  
Dracut, MA 01826



American style menu with a touch of Irish

## Take Out Menu

### *Hours of Operation*

Sunday – Monday – Tuesday – Wednesday  
11 A.M. – 10:30 P.M.

~~~~~  
Thursday – Friday – Saturday  
11 A.M. – 11:30 P.M.

**Food served until 1/2 hour prior to closing**



Gift cards available for holidays, birthdays, graduations etc.

Our Function Room (**Shamrock Room**) can accommodate up to 45 people for your meetings or gatherings.

**91 Mill Street, Dracut, MA 01826**

**Phone: 978-957-4400**

**Fax: 978-957-4410**

**Email address: [info@owenandollies.com](mailto:info@owenandollies.com)**

**Website: [www.owenandollies.com](http://www.owenandollies.com)**

**5% MA Meals Tax. — Prices and menu items are subject to change.**

We accept all major credit cards – No Personal Checks Please.



## About Owen and Ollie's

As you enjoy your meal with us, we invite you to relax, look around and envision the rich history of these buildings known today as The Beaver Brook Village.

Like Joseph Hamblett's vision in 1753, to run a grist and saw mill, to John Peason's vision in 1843 to manufacture cotton, to Michael Collins' (Collinsville) vision in 1851 to enlarge and change all machinery to operate a woolen mill (then later sold to American Woolen Company who operated the mill until after World War II), to Frank Gorman's vision in 2001 to purchase and renovate the 20-year dilapidated and nearly empty property to beautiful apartments and commercial space – all of these men always remembered and respected all of the hard working men, women and children, at that time, whose sweat (and tears) made all of this happen.

Look around the buildings ... notice the original heavy bell used to summon mill employees to work. (Can you imagine their normal work day was 6 a.m. to 6 p.m. with an hour for dinner?) See if you can find the pump house, picker house, soap room, spinning room, or weave room. Walk along the manmade canal that used to generate electricity to operate the mill, cross the road at Lakeview Avenue and observe the beauty of the Beaver Brook Dam or the Beaver Brook itself as it rambles along the far end of the parking lot for 31 miles beginning at the Gulf of Maine and ending at the Merrimack River. Take a look at the two mantles on the restaurant fireplace – those thick pieces of wood were cut from the original beams in the five-story residential building to make way for an elevator. *If the mill was constructed in 1851 and there are 180 tree rings in the wood, would you say the wood is at least 336 years old – born not too long after the pilgrims arrived?*

We hope to see you again.  
HARRY & MARY KAY GORMAN

Oh, so where DID the name of Owen and Ollie's Restaurant & Pub come from you might ask? Owen is our son and Olivia (Ollie) is our granddaughter ♥ both, we hope, will carry on the tradition, legacy and rich history of Collinsville.

If you would like to know more about the mill and Collinsville, please ask your server to look at our copy of "Collinsville Memories."



**Stay connected to your Corporate Networks  
or check your E-mail while you enjoy lunch or dinner with us.  
Owen and Ollie's is pleased to offer free Internet Access. We  
have laptops available for use if you don't have yours!**

## Owen and Ollie's Function Room



**Our function room (Shamrock Room) can accommodate up to  
45 people for your parties, meetings and gatherings.**

**Licensed Massachusetts  
Lottery Agent**



**Come join the fun playing  
Keno on 10 TVs**

**Gift Certificates Available**



## Express Lunch Menu

Monday-Friday 11 a.m. to 3 p.m.

### **Ciabatta Pizza** 8.25

Your choice of half of one of our eight different ciabatta pizzas accompanied by one side of your choice.

### **Baked Haddock** 10.49

A 6-ounce portion of fresh haddock filet topped with our homemade breadcrumbs and butter. Served with your choice of any two sides.

### **Chicken Parmesan** 10.25

Lightly breaded chicken breast deep fried to perfection topped with our homemade marinara sauce and four-cheese blend.  
Served with your choice of pasta and baked parmesan bread.

### **Bangers and Mashed** 7.25

Two old Irish butcher shop pork sausages charbroiled and nestled over a bed of homemade mashed potato and laced with rich beef gravy.  
Served with brown soda bread.

### **Chicken Broccoli Four Cheese** 8.25

Sautéed chicken tenderloins simmered in our four cheese sauce tossed with broccoli florets and penne pasta. Served with baked parmesan bread.

### **Steak Tips** 10.25

A half pound of our own marinated steak tips charbroiled to your liking.  
Served with your choice of any two sides.

### **Fish n Chips** 10.25

A 6-ounce portion of fresh haddock dipped in bass ale batter and deep fried to perfection and nestled over a bed of French fries accompanied with homemade cole slaw.

### **Chicken Marsala** 8.25

Chicken tenderloins sautéed with Portobella mushrooms and baby spinach in Marsala sauce then tossed with penne pasta.  
Served with baked parmesan bread.

## Inflation Fighters

THREE COURSES UNDER \$13

All served with small house salad and your choice of a small caramel sundae, chocolate sundae or chocolate cream pie.

*Please no substitutions.*

Monday-Friday 3 p.m. to close – All day Saturday and Sunday

### **Chicken Parmesan** 11.29

Lightly breaded chicken breast deep fried and topped with marinara sauce and our four cheese blend. Served with your choice of pasta and bake parmesan bread.

### **Half Pound Steak Tips** 12.99

A half pound of our hand cut marinated steak tips charbroiled to your liking.  
Served with your choice of one side.

### **Beer Battered Fish N Chips** 12.89

Fresh haddock filet dipped in beer batter and deep fried to a golden brown.  
Served with French fries, Cole slaw and tartar sauce.

### **Baked Haddock** 12.69

Fresh haddock filet topped with our homemade breadcrumbs and butter then baked to perfection. Served with your choice of one side.

### **Chicken and Sausage Sauté** 10.99

Chicken tenderloin and pork sausage sautéed with bell pepper and onion tossed in marinara sauce with penne pasta. Served with baked parmesan bread.

### **Beef and Broccoli Sauté** 12.59

Tender pieces of ribeye sautéed with white onion and broccoli florets simmered in rich beef sauce. Nestled over a bed of white rice.

### **Irish Pasta** 10.79

Slow roasted ham simmered in white wine parsley cream sauce with peas and carrots tossed in penne pasta. Served with baked parmesan bread.

### **Chicken and Portabella in Marsala** 10.99

Chicken tenderloin sautéed with Portabella mushroom and baby spinach in marsala sauce tossed with penne pasta. Served with baked parmesan bread.

### **Chicken Broccoli Four Cheese** 10.99

Chicken tenderloin sautéed with broccoli florets and simmered in our four cheese sauce and tossed with penne pasta. Served with baked parmesan bread.

### **Bangers and Mashed** 10.69

Two plump Irish sausage charbroiled to perfection nestled over a bed of homemade mashed potato and drizzled with rich beef sauce. Served with brown soda bread.

### **Basil Chicken Sauté** 11.29

Chicken tenderloin sautéed with cherry tomato and white onion in garlic wine butter sauce tossed with penne pasta and fresh cut basil. Served with baked parmesan bread.

### **Garlic and Ginger Shrimp Sauté** 12.99

Tender shrimp sautéed with bell pepper, onion, carrot, and broccoli florets in garlic and ginger sauce. Served over a bed of white rice.

## Appetizers

### Chicken Tenderloins 9.25

Hand cut and breaded, deep-fried and tossed in your choice of hot sauce, honey BBQ, garlic teriyaki, or honey mustard sauce.

### Pastry Pockets 8.75

A blend of slow roasted ham, zucchini, tomato, cheddar cheese and onion in puff pastry pocket baked to perfection. Laced with garlic wine cream sauce and basil oil.

### Loaded Tortillas 7.25

Hand cut large corn tortilla chips topped with melted cheddar cheese, lettuce, tomato, onion, black olive and jalapeno.

Served with a side of salsa and sour cream. Add beef or chicken \$2.99 extra

### Soy Ginger Beef Skewers 9.45

Four hand-cut flank steak skewers marinated in soy and ginger then glazed with garlic teriyaki sauce.

### Potato Skins 8.25

Fresh cut potato skins topped with melted cheddar cheese and fresh cut bacon. Served with a side of scallion aioli.

### Guinness BBQ Ribs 10.25

Slow roasted pork ribs charbroiled and brushed with our Guinness BBQ sauce.

### Mussels 8.99

Generous portion of tender mussels sautéed in your choice of garlic and Guinness sauce, spicy tomato sauce or garlic wine butter sauce.

### Owen & Ollie's Combination Platter 18.99

A sampling of chicken tenderloins in your choice of sauce, (3) soy ginger skewers, (2) Guinness BBQ ribs, (3) potato skins.

## Ciabatta Pizzas

### Red's

Ciabatta bread crust laced with homemade sweet tomato sauce and four cheese blend.

**Four Cheese** 9.99 – A blend of mozzarella, parmesan, Romano and hard provolone.

**Grilled Irish** 11.25 – Sausage, pepper and onion.

**Guinness BBQ Sirloin** 10.99 – Thinly shaved lean sirloin grilled and tossed in our own Guinness BBQ sauce.

**Ham, Bacon and Pineapple** 11.25 – Slow roasted ham, fresh made chopped bacon and fresh cut pineapple.

**Guinness BBQ Chicken** 10.99 – Grilled chicken tenderloin tossed in Guinness BBQ sauce.

**Irish Blend** 11.79 – A mix of slow roasted ham, bacon and Irish sausage.

### White's

Ciabatta bread crust topped with garlic wine cream sauce and our four cheese blend.

**Chicken Broccoli** 10.99 – Grilled marinated chicken tenderloin with fresh steamed mini broccoli florets.

**Shrimp and Vegetable** 13.25 – Tender shrimp pieces sautéed with cherry tomato, onion and baby spinach.

## Steakhouse Cuts

*All served with your choice of two sides.*

### Steak Tips

Hand cut marinated steak tips charbroiled to your liking.

**Half Pound** 11.99      **Full Pound** 20.49

### Delmonico Ribeye (100% Certified Angus) 22.99

Hand cut 16-ounce Delmonico ribeye seasoned and charbroiled to your liking.

### St. Louis Ribs 18.99

Slow roasted in Guinness and spices then charbroiled and brushed with our Guinness BBQ sauce.

### Top Sirloin in Marsala (100% Certified Angus) 18.89

A 6-ounce top sirloin pan seared to your liking nestled over a bed of wilted spinach topped with sautéed portabella mushroom and finished in rich marsala wine sauce.

### Beef and Barnyard 20.99

A 6-ounce top sirloin charbroiled the way you like accompanied by marinated chicken breast.

### Prime Ribeye (100% Certified Angus)

Ribeye seasoned, slow roasted and served au jus.

*Served Thursday and Friday nights after 4 p.m. Saturday and Sunday all day.*

**12 ounce** 18.99      **16 ounce** 23.99

## Homemade Soups

### Guinness & Onion Soup 4.99

A blend of sautéed onions slow simmered in rich beef broth with a touch of Guinness topped with toasted olive oil crustini and provolone cheese..

### New England Clam Chowder 4.99

Fresh clams simmered with potato, celery, onion, cream and fresh parsley and seasoning.

### Chef's Soup 4.99

A daily creation made from scratch from only the finest ingredients.

## Sides

|                           |             |                         |             |
|---------------------------|-------------|-------------------------|-------------|
| • Cucumber & ginger salad | <b>1.79</b> | • Vegetable Rice Sauté  | <b>1.99</b> |
| • Vegetable of the day    | <b>1.99</b> | • Champ                 | <b>1.89</b> |
| • Baked potato            | <b>1.99</b> | • Cole Slaw             | <b>1.79</b> |
| • Boxyty                  | <b>1.99</b> | • Broccoli Salad        | <b>1.99</b> |
| • Cider Greens            | <b>1.79</b> | • Small French Fry      | <b>1.79</b> |
| • Mini Salad              | <b>1.99</b> | • Large French Fry      | <b>3.99</b> |
| • Rice Pilaf              | <b>1.99</b> | • Vegetable Pasta Salad | <b>1.99</b> |
| • Mashed                  | <b>1.99</b> | • Pasta of Choice       | <b>2.99</b> |
| • Garlic Mashed           | <b>1.99</b> | • Mini Homemade Soup    | <b>2.79</b> |

~ ~ ~ CONSUMER ADVISORY ~ ~ ~

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.*

~ ~ ~ ~ ~

## House Specialties

### **Corned Beef and Cabbage** 12.99

Tender slow roasted corned beef brisket simmered with potato, carrots, parsnip, and cabbage. Served with homemade brown soda bread.

### **Cottage Pie** 13.49

A blend of lamb and hamburger simmered in rich and creamy beef stock with corn, carrot, bell pepper and onion topped with mashed potato and melted cheddar cheese.

*Served with brown soda bread and one side.*

### **Bangers & Mashed** 14.49

Old Irish butcher shop pork sausage charbroiled nestled over a bed of mashed potato and laced with rich beef gravy. Served with brown soda bread.

### **Chicken Pot Pie** 12.99

Chicken tenderloin sautéed with peas, onion, carrot and broccoli simmered in chicken gravy and topped with fresh baked puff pastry crust. *Served with your choice of one side.*

### **Roast Turkey Dinner** 12.59

Slow roasted turkey breast nestled over a bed of our homemade bread stuffing and laced with rich turkey gravy. *Served with your choice of two sides.*

### **Smothered Chicken Breast** 14.49

Marinated chicken breast charbroiled and topped with melted mozzarella cheese and grilled peppers, onions, and mushrooms. *Served with your choice of two sides.*

## For Kids Only

(12 and under please)

Kids meals include a drink and dessert.

### **Chicken Tender Plate** 4.99

Crispy hand breaded chicken tenderloin. Served over a bed of French fries.

### **Baked Macaroni** 4.99

Macaroni tossed in marinara sauce and topped with melted mozzarella cheese. Served with parmesan bread.

### **Grilled Cheese** 4.25

Grilled white bread stuffed with melted American cheese. *Served with your choice of one side.*

### **Roasted Turkey** 5.25

Roasted turkey breast nestled over a bed of stuffing topped with turkey gravy.

*Served with your choice of two sides.*

### **Steak Tips** 6.79

Marinated steak tips charbroiled to your liking. *Served with your choice of two sides.*

### **Chicken and Four Cheese** 6.25

Sautéed chicken tenderloin simmered in rich four cheese sauce with penne pasta.

## Desserts

### **Irish Cream Mousse Cake** 5.99

Three layers of chocolate cake soaked with Irish cream syrup layered with Irish cream mousse glazed in chocolate ganache and finished in chocolate shavings and drizzled with caramel Bailey's sauce.

### **Deep Fried Cheesecake** 5.79

Tortilla filled with cheesecake, strawberries and caramel then deep fried to golden brown. Finished with strawberry sauce, whipped cream and powdered sugar.

### **Hot Fudge Sundae** 4.29

Two scoops of vanilla ice cream topped with hot fudge and whipped cream.

### **Apple Pie Shooter** 5.29

Layers of apples and vanilla bourbon pudding topped with toasted brown sugar oats and whipped cream. Dusted with cinnamon sugar and finished with toasted cinnamon pastry straw.

## Fresh Salads

### **House Salad** 4.25

Mixed baby greens topped with cherry tomato, onion, cucumber, bell pepper and carrot. Served with your choice of dressing.

### **Caesar Salad** 4.25

Crisp romaine tossed in Caesar dressing with shredded parmesan cheese. Topped with homemade garlic croutons and fresh cracked pepper.

~~~ Add 3 shrimp, chicken tenderloin or steak tips. 4.25Extra ~~~

### **Ploughman's Salad** 9.25

Slow-roasted turkey, ham and aged cheddar cheese accompanied by mixed baby greens topped with tomato, cucumber, sprouts, black olive, carrot and radish. Served with brown soda bread and choice of dressing.

### **Ribeye and Portabella Caesar** 11.65

Tender pieces of ribeye sautéed with Portabella mushroom nestled over a bed of crisp romaine tossed in Caesar dressing with shredded parmesan cheese. Topped with homemade garlic croutons and fresh cracked pepper.

### **Shrimp and Salmon in Citrus Over Baby Greens** 12.25

Fresh salmon and shrimp sautéed in citrus and olive oil. Served over a bed of mixed baby greens tossed in citrus vinaigrette with cherry tomato and cucumber.

### **Sautéed Chicken and Bacon Salad** 9.99

Chicken tenderloin sautéed with bacon in apple cider nestled over a bed of mixed greens topped with cherry tomato, onion, sprouts, carrot, and radish.

## Burgers

All of our burgers are 100% certified angus beef lightly seasoned and cooked the way you like. Served on a flame toasted burger roll with shredded lettuce and tomato with your choice of one side.

**House Burger** 8.99 – just the basics. ~ Add cheddar, provolone or American cheese .75

**Bacon Cheddar Burger** 9.99 – topped with melted cheddar cheese and fresh grilled bacon.

**Guinness Burger** 10.25 – glazed in Guinness reduction topped with melted provolone and grilled peppers, onions and mushrooms.

## Vegetarian

### **Marinated Portabella Over Baby Greens** 8.49

Portabella mushroom marinated in aged balsamic vinegar and fresh garlic charbroiled nestled over a bed of mixed baby greens tossed in-house vinaigrette with cherry tomato and white onion finish with sprouts and shredded carrot.

### **Veggie Wrap** 9.49

A blend of mixed baby greens, sprouts, grilled mushroom, bell pepper, shredded carrot, onion, parmesan cheese, tomato and black olive all in a flour tortilla wrap laced with creamy vinaigrette dressing. *Served with your choice of side.*

### **Portabella Caesar Wrap** 9.49

Charbroiled marinated Portabella mushroom in a flour tortilla wrap with crisp romaine lettuce tossed in Caesar dressing and parmesan cheese, sliced tomato and grilled bell pepper. *Served with your choice of side.*

### **Soy and Ginger Sauté** 9.49

Tofu sautéed in soy, ginger and fresh garlic sauce with carrot, onion, bell pepper, celery, scallion shoots, and broccoli, served over a bed of steamed rice and finished with toasted sesame seeds.

### **Broccoli in Garlic Sauce** 11.49

Steamed broccoli florets sautéed with cherry tomato and white onion in fresh garlic wine butter sauce tossed with penne pasta and parmesan cheese. Served with baked parmesan bread.

## From The Sea

*All seafood comes with your choice of any two sides.*

### **Baked Haddock** 15.59

A house favorite fresh haddock filet topped with our own breadcrumbs and butter then baked to perfection.

### **Scallops** 18.59

Fresh scallops made the way you like: either baked or fried.

### **Shrimp** 17.99

Tender large shrimp made the way you like: either baked or fried.

### **Seafood Trio** 20.59

Fresh haddock, scallops and shrimp made the way you like: either baked or fried.

### **Grilled Salmon** 18.69

Fresh hand cut salmon filet seasoned and charbroiled topped with garlic herb butter.

### **Shrimp, Scallop and Crab Casserole** 20.99

Fresh scallops and shrimp topped with crab stuffing and butter then baked to perfection.

### **Beer Battered Fish and Chips** 15.59

Fresh haddock filet dipped in beer batter and deep fried to a golden brown.

## Sandwich Selections

*All of our sandwiches come with choice of any one side.*

### **Beer Battered Fish Sandwich** 9.99

Fresh haddock filet hand dipped in beer batter topped with melted cheddar cheese on an herb-grilled burger roll with lettuce and slivered onion.

### **Chicken and Bacon Sandwich** 9.99

Marinated chicken breast charbroiled and topped with cheddar cheese and grilled bacon on toasted burger roll with lettuce, tomato and mayonnaise.

### **Grilled Corned Beef Sandwich** 9.25

Slow roasted corned beef sliced thin grilled with cabbage and onion on grilled rye bread with melted cheddar cheese and horseradish sauce.

### **Guinness BBQ Sirloin Wrap** 10.25

Lean shaved steak grilled with onion tossed in Guinness BBQ sauce in a flour tortilla wrap with mayonnaise, lettuce and tomato.

### **Chicken Caesar Wrap** 9.25

Grilled marinated chicken tenderloin in a flour tortilla wrap with crisp romaine lettuce tossed in creamy Caesar dressing and parmesan cheese.

### **Sweet Chicken and Four Cheese** 9.99

Tender chicken breast lightly breaded and deep fried topped with sweet tomato sauce and our four cheese blend on baked sub roll.

### **Deli Carvers** 8.99

Your choice of slow roasted thick sliced ham or turkey breast on baked sub roll with your choice of condiments.

## Pasta Picks

All pasta dishes come with our fresh baked parmesan bread.

### **Shrimp and Crab Scampi** 18.99

Tender shrimp sautéed in garlic wine butter sauce with cherry tomato and crab tossed with angel hair pasta.

### **Chicken, Broccoli and Four Cheese** 15.49

Sautéed chicken tenderloin simmered in four cheese cream sauce with broccoli florets and tossed with penne pasta.

### **Fiery Seafood Sauté** 20.25

Fresh scallops, salmon, shrimp, and mussels sautéed with cherry tomato and simmered in red pepper, garlic and herb tomato sauce nestled over a bed of angel hair pasta.

### **Chicken and Portabella in Marsala Wine Sauce** 15.49

Chicken tenderloin sautéed with Portabella mushroom and spinach in marsala wine sauce tossed with penne pasta.

### **Chicken Parmesan** 14.99

Hand breaded chicken breast deep fried topped with marinara sauce and our four cheese blend. Served with choice of pasta.