

APPETIZERS

Firecracker Shrimp *Shrimp sautéed in tomatoes, garlic, burgundy wine, red pepper flakes. Served with warm flatbread.* 17.25

Potato Skins *Russet potatoes, cheddar cheese, and bacon.* (2) 5.40 (4) 9.75

Owen & Ollie's Combo Platter

(8) Chicken Tenders, (3) Potato Skins, Fried Pickles and Fried Cheese Curds
27.75

Chicken Tenders *Boneless, breaded, deep-fried*
(4) 9.25 (8) 16.40

Chicken Wings *Baked or Fried*
(6) 9.60 (12) 17.45

Either of the above served with or tossed in your choice of sauce:

Honey BBQ **Teriyaki** **Frank's Hot**
Honey Mustard **Sweet & Spicy BBQ**

Chili N' Chips Cup 8.95 Crock 15.75

Fried Cheese Curds *Cheddar curds deep-fried and served with cayenne honey BBQ sauce.* 9.95

NEW Loaded Tater Tots *Smashed ground beef patty, tater tots, spicy queso cheese and scallions.* 13.95

Fried Pickles *Thin-sliced pickle wedges tossed in corn and red chili flake breading, deep-fried and served with choice of dipping sauce.* 8.15

NEW O & O's Nachos *A bed of tortilla chips topped with cherry tomato pico de gallo, lettuce and a cheese blend. Topped with avocado lime crema.* 14.05

Add Chili 4.25 **Add Grilled Chicken 5.25**

Twin Sliders *Mini burger sliders, on grilled sesame brioche, lettuce and tomato.* 8.15

Add Cheese 1.15 **Add Bacon 1.60**

CLABATTA PIZZA

NEW Chicken Balsamic *Marinated grilled chicken, spinach, garlic wine cream sauce, topped with four-cheese blend and a balsamic drizzle.* 17.95

Buffalo Chicken *Fried chicken tenderloins tossed in hot sauce, sweet tomato sauce, baby spinach, topped with four-cheese blend and gorgonzola crumbles.* 17.95

Classic- Red or White Pizza

Your choice of sweet tomato or garlic wine cream sauce topped with four-cheese blend. 12.65

Add grilled or fried chicken 5.25

Homemade Soups

Cup 5.45 Bowl 7.95

Chef's Soup - *Made from scratch daily!*

Guinness and Onion Soup

New England Clam Chowder

Salads

House Salad *Fresh-cut house blend of iceberg, radicchio and kale with tomato, onion, bell pepper, cucumber and carrot.* 6.85

Caesar Salad *Romaine lettuce, Caesar dressing, shredded parmesan, house-made garlic croutons.* 6.85

NEW Winter Cobb Salad *House blend tossed in vinaigrette with fried butternut squash, egg, bacon, tomato and cheddar curds.* 14.35

NEW Harvest Salad *Baby spinach topped with dried cranberries, carrots, gorgonzola cheese, candied walnuts and balsamic drizzle.* 12.30

NEW Romaine Wedge *Half of a romaine heart with pickled red onions, cherry tomatoes, gorgonzola cheese and chopped bacon.* 12.30

Add to any of the above salads:

Grilled or Cajun Chicken 5.25 **Steak Tips 8.95**

Sautéed Shrimp 6.25 **Grilled or Cajun Salmon 5.95**

Dressings

Honey Herb Vinaigrette – Ranch – Gorgonzola – Caesar – Jalapeno Thousand Island -

Sandwich Selections

All of our sandwiches come with choice of side.

Flatbread Roasted Turkey *Turkey breast, melted cheddar cheese, lettuce, tomato, cucumber, and Masala spread, served on warm tandoori flatbread.* 16.95

Ollie's Club *Your choice of grilled or fried chicken breast, topped with cheddar cheese and bacon. Served on three-layer butter grilled brioche roll with lettuce, tomato, and jalapeno thousand island.* 16.95

The Bookmaker *Thinly-sliced prime rib, grilled and served on warm tandoori flatbread with melted cheddar cheese and horseradish sauce.* 18.95

Flame Grilled Chicken Caesar Wrap *A flour tortilla grilled over an open flame, filled with romaine lettuce, chicken, shredded parmesan cheese and Caesar dressing.* 15.45

Beer Fish Sandwich *Fresh haddock filet dipped in our beer batter and deep-fried. Served on brioche with lettuce, onion and cheddar cheese.* 16.25

Sweet Chicken Four-Cheese *Fried chicken topped with sweet tomato marinara and four cheese-blend baked and served on a toasted crusty roll.* 14.65

Pasta & More.

Broccoli Four Cheese Pasta tossed in our four-cheese blend with broccoli florets. 13.95

NEW Irish Pasta Pasta tossed in our garlic wine cream sauce with peas and carrots, topped with shredded parmesan. 13.95

Veggie and Vodka Sauce Yellow squash, zucchini, tomato, spinach and onions, sautéed in creamy tomato sauce, tossed with your choice of pasta. 13.95

NEW Risotto Creamy risotto with fried butternut squash and green peas. 13.95

Add to any of the above:

Sautéed Chicken Tenderloins 5.25

Cajun or Grilled Chicken 5.25

Grilled or Cajun Salmon 5.95

Sautéed Shrimp 6.25 Steak Tips 8.95

Chicken Parmesan Deep-fried chicken breast, topped with four-cheese blend and marinara. Served with choice of pasta. 17.75

Local Favorites

Roast Turkey Dinner Turkey breast, house-made stuffing and turkey gravy. Served with two sides and cranberry sauce. 18.95

Collinsville Fryer Deep-fried chicken breast, topped with ham, white cheddar, garlic wine cream sauce and bacon. Served over herb parmesan mashed and spinach. 18.75

Maple Glazed Ham Slow-cooked ham shoulder charbroiled with maple glaze. Served with applesauce and two sides. 18.95

NEW Cottage Pie Blend of ground beef and lamb, simmered in rich cream sauce with corn, bell pepper, onion and carrot, topped with mashed potato and melted cheddar cheese. Choice of one side. 18.95

Chicken Vegetable Pot Pie Sautéed chicken tenderloin in chicken gravy with peas, carrots, onion, broccoli, topped with puff pastry. Served with cranberry and choice of side 17.75

Boiled Corned Beef Dinner Slow-simmered corned beef brisket, served with cabbage wedge, potato and carrot. 18.95

Marinated Chicken Breast Chicken breast, charbroiled and served with two sides. 17.25

Add grilled peppers and onions. 2.00

Steak Tips Marinated, seasoned and charbroiled the way you like. Served with two sides.

½ lb. 17.45 Full Pound 29.50

Add peppers and onions 2.00

Prime Rib

Seasoned and slow roasted, basted with our house-made steak sauce, served with au jus and two sides.

12oz. 27.95 16oz. 32.95

Served Monday-Friday after 4pm. Saturday & Sunday after 12pm while available.

Seafood

Baked Haddock Fresh haddock filet, breadcrumbs and butter. Served with lemon and choice of two sides. 18.95

Fish & Chips Fresh haddock dipped in beer batter, deep-fried, served over a bed of French fries with coleslaw. 18.95

Baked Scallops Fresh scallops, breadcrumbs and butter. Served with one side. 21.35

Grilled Salmon Hand-cut salmon filet, glazed with teriyaki and charbroiled, served with two sides. 20.50

NEW Couscous Bowl with Scallops Pan-seared scallops over a bed of couscous, chickpeas, cherry tomatoes, yellow squash and zucchini topped with feta cheese and scallions. 23.40

Burgers

All served on butter grilled brioche with choice of side.

The All-American Double American cheese, bacon, lettuce, tomato, pickle, mayo, topped with onion rings. 17.45

Guinness BBQ Bacon House-made Guinness BBQ sauce, cheddar cheese, bacon, pickle, lettuce, tomato, mayo. 17.45

NEW Smashed Burger Two smashed burger patties with cranberry bacon jam, double cheddar cheese and lettuce. 15.95

House Burger Just the basics, lettuce, and tomato. 13.65
Add cheddar, provolone, or American 1.15
Add Bacon 1.60

Desserts

Chocolate Mini Bundt Cake

Dark chocolate cake, laced in hot fudge with whipped cream. 7.45

New York Style Cheesecake

Cream-cheese, graham cracker crust, house-made strawberry blueberry compote, whipped cream. 7.95

Raspberry Almond Bar

Gluten-free shortbread crust, baked with raspberry fruit and almond cream with glazed almonds. 7.95

Sides

Vegetable Rice Blend

Brown Sugar Glazed Carrots

Sweet Potato Fries

Mashed Potato

NEW Butternut Squash

NEW Roasted Parsnips and Carrots

3.99 (when ordered separately)

Onion Rings

Cajun Fries

Coleslaw

French Fries

Steamed Broccoli

Beverages

Coke – Diet Coke – Sprite – Root Beer – Orange Soda – Pink Lemonade- Ginger Ale – Raspberry Iced Tea – Unsweetened Iced Tea – Milk- Chocolate Milk 3.05

Bottled Water 2.10 Perrier Sparkling Water 2.99

Coffee – Tea – Hot Chocolate 2.75

Prices and menu are subject to change.

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform your server of any food allergies.

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