

NAPPER TANDY'S

DINNER MENU

APPETIZERS

CAJUN SALMON TACOS | 13

Three soft flour tortillas stuffed with blackened salmon, shredded lettuce, cheddar jack cheese, blackbean & corn salsa; Drizzled with chipotle aioli

THAI CHILI PORK DUMPLINGS | 12

Tossed with banana peppers & cherry tomatoes in a garlic sauce drizzled with Thai chili & topped with scallions

VEGETABLE DUMPLINGS | 12

Served in a soy teriyaki sesame sauce over shredded cabbage

HUMMUS PLATE | 12

Roasted red pepper hummus served with pita bread and crudites; Celery, carrots, cucumber & cherry tomatoes

SOUTHWEST QUESADILLA | 11

Grilled flour tortilla stuffed with black beans, corn, tomatoes, onions, cheddar jack cheese & chipotle aioli; Served with sour cream
Grilled Chicken +2 | Steak +3 | Shrimp +4

TEX-MEX EGG ROLL | 12

Crispy wonton skin stuffed with seasoned chicken, black beans, corn, red peppers, spinach & cheese; Served with poblano avocado aioli

SOFT PRETZEL STICKS | 10

Soft Bavarian pretzel sticks; Served with beer mustard

MOZZARELLA WEDGES | 12

Lightly breaded mozzarella cheese, cooked until golden brown; Served with fresh marinara sauce

FRIED PICKLES | 10

Lightly battered dill pickle chips cooked until golden brown; Served with spicy mayo dipping sauce

TWICE BAKED POTATO SKINS | 12

Topped with bacon & cheddar jack cheese; Served with sour cream

CHIPS & GUACAMOLE | 8

Crisp tortilla chips served with guacamole & fresh pico de gallo

BUFFALO CAULIFLOWER | 10

Fresh hand cut cauliflower, lightly breaded, fried until golden brown then tossed into our own buffalo sauce; Served with blue cheese

TATER TOTS | 10

Choose your favorite; Garlic Parmesan, Buffalo or Poutine

WINGS OR TENDERS | 12

House marinated wings or hand breaded chicken tenders tossed in your choice of;
Sauces: Buffalo: Mild or Hot | Mango Habanero | Honey Sriracha | Korean BBQ
BBQ | Bourbon Teriyaki | Thai Chili | Garlic Parmesan | Spicy Garlic Parmesan
Dry Rub: Buffalo | Salt & Vinegar | Curry | Chipotle Cinnamon
Extra dipping sauce + .50 each

SOUP & CHOWDER

SOUP OF THE DAY

NEW ENGLAND CLAM CHOWDER (GF)

CUP 4 | BOWL 6

CUP 5 | BOWL 7

HANDMADE FLAT BREADS

SPINACH & MUSHROOM | 12

Garlic cream sauce, goat cheese, mushroom and spinach; Drizzled with a balsamic glaze

CAPRESE | 12

Basil pesto, tomato and mozzarella; Topped with fresh basil and olive oil

HARVEST | 12

Apples, walnuts, caramelized onion and goat cheese; Drizzled with a balsamic glaze

MEXICAN | 12

Black beans, corn, chicken, cheddar jack; Drizzled with spicy poblano ranch

SALADS & BOWLS

STEAK & BLEU CHEESE (GF) | 16

Our house dry rubbed beef tenderloin tips, grilled to order and served over fresh spring mixed greens with Bermuda onions, roasted red peppers and bleu cheese crumbles

APPLE PECAN | 12

Spring mix topped with fresh apples, crumbled cranberry stilton, candied pecans, dried cranberries and Bermuda onions

WEDGE (GF) | 12

Fresh iceberg lettuce wedges, topped with bleu cheese crumbles, cherry tomatoes, chopped Applewood bacon; Smothered in bleu cheese dressing

COBB SALAD | 12

Fresh spring mixed greens topped with bleu cheese crumbles, Bermuda onions, cherry tomatoes, Applewood bacon, hard boiled egg, guacamole and cucumber

ROASTED BEET & GOAT CHEESE | 13

Fresh spring mixed greens topped with oven roasted beets, candied walnuts, goat cheese and pickled onions; Drizzled with a balsamic glaze

CLASSIC CAESAR SALAD | 11

Chopped romaine tossed with fresh baked croutons and parmesan cheese in our creamy caesar dressing Gluten Free without croutons

SOUTHWEST BOWL | 13

Quinoa layered with spinach, pico de gallo, roasted corn, black beans and cherry tomato; Topped with guacamole and drizzled with spicy poblano ranch

EAST STREET BOWL | 13

Quinoa layered with spinach, black olives, diced cucumber, cherry tomato and Bermuda onion; Topped with hummus and roasted red pepper; Drizzled with sundried tomato vinaigrette

FARMER'S MARKET BOWL | 13

Quinoa layered with spinach, roasted beets, roasted cauliflower, bean sprouts, pickled Bermuda onion and roasted broccoli; Drizzled with raspberry vinaigrette

THAI PEANUT VEGGIE BOWL | 13

Quinoa layered with spinach, chopped celery, roasted red pepper, mango, edamame, bean sprouts, shredded carrots and scallions; Drizzled with Thai peanut sauce

DRESSINGS

Creamy Peppercorn | Honey Mustard | Balsamic Vinaigrette | Ranch | Bleu Cheese | Lite Italian | Creamy Italian | Russian | Sundried Tomato Vinaigrette | Raspberry Vinaigrette

(All dressings listed above are Gluten Free)

Thai Peanut (Not Gluten Free)

SALAD & BOWL TOPPERS

Fried Chicken + 3 | Grilled Chicken + 3 | Buffalo Chicken + 3
Steak + 4 | Shrimp + 6 | Salmon + 7

* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness. Before placing your order, please inform your server of any allergies a guest in your party may have.

Visit our Website: Nappertandyspubs.com



BURGERS & SANDWICHES

ALL SANDWICHES SERVED WITH LETTUCE, TOMATO, ONION, PICKLE WITH YOUR CHOICE OF PUB FRIES OR COLESLAW
GLUTEN FREE ROLLS AVAILABLE +2

BUILD YOUR OWN BURGER OR SANDWICH

Choose from a classic beef burger, turkey burger, veggie burger, grilled or fried chicken breast
Additional toppings +1 each

THE CLASSIC | 12

Add American, cheddar, Swiss, crumbled bleu cheese, goat cheese, cranberry stilton +1 each

THE NAPPER BURGER | 13

Applewood bacon, mushrooms, mayo, cheddar cheese

CALI BURGER | 13

Applewood smoked bacon, guacamole, chipotle aioli, cheddar cheese

BACON BLEU BURGER | 13

Applewood smoked bacon, bacon onion jam, crumbled bleu cheese

PICKLE BURGER | 13

Fried pickle slices, America cheese, chipotle aioli, and a fried pickle spear

FUEGO JACK | 13

Jalapeños, guacamole, chipotle aioli, cheddar jack cheese

WINGMAN BURGER | 13

Buffalo sauce, jalapeño, pimento cheese and a skewer with two buffalo wings

MAIN STREET BURGER | 13

Beer mustard, bacon onion jam, cheddar cheese

BOURBON BURGER | 13

Applewood smoked bacon, sauteed onion, cheddar cheese, cream cheese, bourbon glaze

SALMON BURGER | 15

Grilled salmon burger, cheddar cheese, spicy remoulade sauce

CRANBERRY STILTON BURGER | 13

Caramelized onions, cranberry stilton cheese

TEX-MEX VEGGIE BURGER | 12

Sweet potato patty, corn and black bean pico de gallo, guacamole

HADDOCK SANDWICH | 12

Fried haddock served with spicy remoulade sauce; Served with a side of coleslaw

REUBEN | 12

Sliced corned beef, sauerkraut, Russian dressing, Swiss cheese on marble rye

COUNTRY FRIED CHICKEN | 12

Fried chicken breast, mayo, American cheese

VEGGIE GARDEN | 14

Olive oil, garlic, sprinkle of goat cheese, mozzarella cheese, roasted red peppers, mushrooms, artichoke hearts

BBQ BACON | 14

BBQ sauce, grilled chicken, red onion, Applewood smoked bacon

THE SICILIAN | 14

Marinara sauce, garlic, Italian sausage, red pepper flakes, parmesan cheese

MARGARITA | 13

Marinara sauce, sliced tomatoes, fresh mozzarella, fresh basil

POLLO BIANCO | 14

Creamy garlic alfredo sauce, grilled chicken, caramelized onion, fresh basil

MEAT LOVERS | 15

Marinara sauce, sliced Italian sausage, chopped bacon, pepperoni, hamburger

ENTREES

BEEF TENDERLOIN TIPS (GF) | 17

Choice of Montreal Rub, Bourbon Teriyaki or plain beef tenderloin steak tips; Served with cheddar mashed potatoes and seasonal vegetables; Make it bleu add caramelized onions & Gorgonzola cheese +2

DRAGON SALMON | 18

Sweet and spicy glazed salmon topped with fresh mango pico de gallo; Served with seasonal vegetables over rice

PARMESEAN BASIL PESTO HADDOCK | 17

North Atlantic Haddock filet baked and topped with basil pesto, sundried tomatoes and parmesan cheese; Served over rice and seasonal vegetables (Nut free pesto)

SHEPHERDS PIE | 16

Ground sirloin slow simmered with fresh herbs, corn, white onion, green peas and diced carrots; Topped with cheddar mashed potatoes and toasted sourdough bread

COUNTRY CHICKEN DINNER | 16

Buttermilk battered chicken breast served over cheddar mashed potatoes and seasonal vegetables; Topped with cranberry orange relish, finished with chicken gravy

FISH AND CHIPS | 16

Crispy North Atlantic haddock filet served with house made coleslaw, pub fries and tartar

NEW ENGLAND BAKED HADDOCK | 17

North Atlantic baked haddock in a white wine sauce topped with herbed buttery cracker crumbs; Served with cheddar mashed potatoes and seasonal vegetables

EDAMAME STIR FRY | 16

Steamed edamame beans, carrots, water chestnuts and red bell peppers, sautéed in a ginger soy sauce and sesame oil; Served over rice

CHICKEN CARBONARA | 17

Sautéed chicken, red peppers and bacon, tossed with fettuccine pasta in a creamy alfredo sauce

NAPPER TANDY'S BLACKENED CAJUN ALFREDO | 16

Grilled blackened Cajun chicken breast, sautéed with diced tomatoes, garlic; Tossed with fettuccine pasta in a creamy alfredo sauce
Add Shrimp +5

ROASTED GARLIC CHICKEN & SHRIMP | 18

Pan seared chicken breast and shrimp sautéed with baby spinach, cherry tomatoes and roasted garlic tossed with fettuccini in a parmesan white wine sauce

NAPPERS MAC & CHEESE | 14

Cavatelli pasta tossed in monterrey jack cheese, topped with buttery cracker crumbs; Choose your topping: Grilled Chicken | Buffalo Chicken | Fried Chicken
Applewood Bacon | Italian Sausage +2 each topping

SIDES

CHEDDAR MASHED POTATOES | 4

MAC & CHEESE | 4

RICE | 3

PUB FRIES | 4

TATER TOTS | 4

SWEET POTATO FRIES | 4

SEASONAL VEGETABLE | 3

COLESLAW | 3

SIDE SALAD | 5

SIDE CAESAR | 5

PIZZA & CALZONES

GLUTEN FREE PIZZA DOUGH AVAILABLE +2

MEATBALL CALZONE | 14

Meatball, onions, peppers; Served with marinara sauce

SPICY ITALIAN CALZONE | 14

Creamy white garlic sauce, banana peppers, Italian sausage, pineapple, bacon

RANCHERO CALZONE | 14

Ranch dressing, chicken, bacon, onion

BUILD YOUR OWN

CHEESE PIZZA | 11

CHEESE CALZONE | 12

ADDITIONAL TOPPINGS

Pepperoni | Italian Sausage | Applewood Bacon | Grilled Chicken | Buffalo or BBQ Chicken
Meatball | Hamburger | Crumbled Bleu Cheese | Goat Cheese + 1.50 each

Onion | Red Onions | Peppers | Button Mushrooms | Garlic | Banana Peppers | Basil | Tomatoes
Roasted Red Peppers | Pineapple | Black Olives | Artichoke Hearts | Jalapeño + 1.00 each

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