

Dinner Menu

APPETIZERS

HOUSE-MADE BAR CHEESE & CRACKERS 10

LITTLE NECKS 11.95

6 Little Necks From Local Waters

FRESH SHUCKED OYSTERS Market Price

6 Oysters From Local Waters

NEW ENGLAND CLAM CHOWDER

Cup 7 · Bowl 9

STUFFED QUAHOG

One Piece 8 · Dozen 80

SHRIMP COCKTAIL 14.95

6 Extra Jumbo Shrimp

STEAMED MUSSELS IN WHITE WINE & GARLIC 14.95

With Garlic Bread

SOUP OF THE DAY

Cup 7 · Bowl 9

HOMEMADE CHILI

Cup 7 · Bowl 9

SALAD ENTREES

CHEF SALAD SUPREME 21.95

Ham, turkey, corned beef, swiss & American cheeses, egg, shrimp, tomato & Bermuda onion

CHEF SALAD 19.95

Ham, corned beef, turkey, swiss cheese & Bermuda onion

CAESAR SALAD 14.95

Silver lounge style. Feta cheese, black olives, cherry tomatoes, shredded parmesan cheese & house-made croutons on a bed of romaine

LOBSTER SALAD BOWL (TAIL & CLAW MEAT ONLY) Market Price

Lobster salad meat, black olives & tomatoes on a bed of romaine hearts & mescaline mix

NOTE: BAKED POTATO NOT INCLUDED WITH SALAD ENTREES

Add: Charbroiled Caesar Chicken +9
Charbroiled Bourbon Steak Tips +20
Charbroiled Salmon +18
Cocktail Shrimp (6 Extra Large) +12.

SILVER LOUNGE'S FAMOUS

All Entrees served with tossed Garden Salad, Baked Potato, and Rolls.

House-made Thousand Island, Bleu Cheese, Parmesan Peppercorn, Creamy Italian, Italian, Caesar, Honey Dijon, Buttermilk Ranch, Lite Raspberry Vinaigrette, Balsamic Vinaigrette, or Oil and Vinegar.

Replace Dinner Salad with a Cup or New England Clam Chowder, Soup or Chili for +\$4

FRESH HAND CUT CHARBROILED SIRLOIN STRIP STEAK 32.95

12 oz. High End prime choice.

Add Sauteed Portabella Mushroom & Spanish Onions & Garlic for +\$6

CHARBROILED BARBEQUED MARINATED SKINLESS CHICKEN BREAST 20.95

8 oz. Boneless chicken breast with house-made barbeque sauce & sautéed mushrooms

CHARBROILED BLACK STEAK 23.95

Some Say it's similar to the black diamond... some Say its better

FRESH CHARBROILED FILET MIGNON 2/5 OZ WITH SAUTÉED MUSHROOMS Market Price

FRESH CHARBROILED SIRLOIN STRIP STEAK 24.95

Center cut 8 oz

FRESH CHARBROILED FILET MIGNON 2/5 OZ WITH SAUTÉED SCAMPI SHRIMP Market Price

CHICKEN CORDON BLEU 28.95

House-made with supreme sauce

CHICKEN PARMESAN 24.95

House-made on a bed of spaghetti with garlic bread

CHARBROILED RACK OF LAMB Market Price

Lollipops recommended on doneness over medium

FRESH CHARBROILED TERIYAKI STEAK 25.95

Center cut sirloin 8 oz

SEAFOOD ENTREES

FRESH CHARBROILED SWORDFISH Market Price

Seasonally only, with or without anchovy butter

FRESH BAKED SCROD 26.95

With newburg sauce

FRESH BAKED SCROD SCAMPI 27.95

With house seasoned crumbs, sautéed scampi shrimp

LAZYMANS LOBSTER Market Price

Baked en casserole with house-made seasoned crumbs

BAKED SEAFOOD CASSEROLE SUPREME 28.95

With scrod, sea scallops, shrimp & lobster topped with house-made seasoned crumbs

FRESH BAKED SCROD 24.95

With house-made seasoned crumbs

FRESH CHARBROILED ATLANTIC SALMON 26.95

With sautéed scampi shrimp +\$2.50

FRESH BAKED SCROD CASINO 25.95

Topped with sautéed bacon, Spanish onions, bell pepper, parmesan cheese & house-made seasoned crumbs

FRESH BAKED SEA SCALLOPS Market Price

En casserole with house-made seasoned crumbs.

Add Monterrey Jack Cheese (+\$2) or Monterrey Jack Cheese and Applewood Bacon (+\$4)

SANDWICHES

With a personality (for some, our sandwiches can be a meal).

Sandwiches served on marbled rye, white, wheat, or deli roll with kosher pickle & chips

Side of Oven Baked Fries for +\$3.95.

GRILLED HAM & CHEESE 9.95

North Country smoked house ham with choice of cheese

HOT PASTRAMI 10.95

Certified Angus Beef
With Imported Swiss Cheese (+\$2)

STEAK SANDWICH 18.95

Fresh center cut 6 oz. sirloin on grilled deli roll with lettuce & tomato

SILVER BURGER 13.95

Fresh charbroiled 1/2 pound on a garlic grilled onion roll with thousand island, applewood smoked bacon, imported swiss cheese lettuce & tomato

CHEESEBURGER DELUXE 9.95

Fresh charbroiled 6 oz. burger with cheese, lettuce, tomato & mayo

HOT DOG 6.50

Charbroiled 1/4 pound hot dog

FRESH BAKED FISH SANDWICH 22.95

1/2 pound Scrod topped with bread crumbs, lettuce & tomato on garlic grilled focaccia bread w/oven baked fries.

REUBEN 13.95

Some say, "Best around" fresh thinly sliced corned beef on grilled marbled rye with thousand island, imported swiss cheese & sauerkraut

BARBEQUED CHICKEN 16.95

Skinless BBQ breast on a grilled deli roll with barbeque sauce

ROAST BEEF 9.95

Fresh thinly sliced roast beef

TURKEY 10.95

Fresh thinly sliced turkey with lettuce & mayo

BLT 9.95

Applewood smoked bacon, lettuce, tomato & mayo

CHEESEBURGER 8.95

Fresh charbroiled 6 oz burger with cheese

BACON CHEESEBURGER 10.95

Fresh charbroiled 6 oz. burger with cheese & applewood smoked bocon

GRILLED CHEESE 5.50

Your choice of cheese & bread

TUNA FISH SANDWICH 10.50

White chunk tuna with lettuce & mayo.
Grilled with cheese for +\$2

LIVERWURST & BERMUDA ONION 12.95

On marbled rye with a side of cole slaw

LOBSTER GRILLED CHEESE Market Price

5 oz. tail & claw meat on garlic grilled sour dough bread with havarti cheese & side of cole slaw

CORNED BEEF 9.95

Fresh thinly sliced corned beef.
With imported Swiss Cheese (+\$2)

TURKEY DELUXE 13.95

Fresh thinly sliced turkey w/applewood smoked bacon, lettuce, tomato & mayo

TURKEY BURGER 11.50

Charbroiled turkey burger with lettuce & tomato.

Add Applewood Smoked Bacon (+\$3)

DOUBLE CHEESEBURGER 15.95

Fresh charbroiled 2/6 oz burgers with cheese

HAMBURGER 8.50

Fresh charbroiled 6 oz burger

GRILLED CHEESE & TOMATO 5.95

Your choice of cheese & bread

YOGI SALAD 14.95

Tuna fish salad on a bed romaine hearts & mescaline greens with sliced tomatoes & a slice of marbled rye

LOBSTER SALAD ROLL Market Price

5 oz. Tail & claw meat lightly tossed w/celery & mayo

SOUTHWEST BLACK BEAN & SWEET POTATO VEGGIE BURGER 9.95

Vegan & gluten-free on a grilled deli roll with lettuce & tomato.

Gluten-free Roll +\$2.50

SIDE ORDERS

Please note all sides and additions will be charged for

GARDEN SALAD 7.95

CAESAR SALAD 8.95
Small

CAESAR SALAD (DINNER SALAD SUB)

To replace Dinner Salad +2

BAKED POTATO 3

SAUTÉED MUSHROOMS
Medium 4 · Large 5

SAUTÉED SPANISH ONIONS
Medium 4 · Large 5

HOUSE-MADE COLE SLAW 4.50

HOUSE-MADE PICKLED BEETS 4

DESSERTS

See your server for dessert of the day

GRAPENUT CUSTARD PUDDING 8.50

BREAD PUDDING 8.50

FRESH HOMEMADE CRÈME BRULE 7.75

APPLE CRISP 8.50

CHEESE CAKE 8.95

MUD PIE 9.50

coffee ice cream, Oreo crust with whipped cream and chocolate drizzle

RED JELL-O WITH WHIPPED CREAM 3

WARM CHOCOLATE CHIP BROWNIE SUNDAE 9.95

FLOURLESS CHOCOLATE TORTE 8.75