

# the Lion's Den

est. 1937

## DINING HOURS

Monday - Thursday 4pm -10pm Friday 4pm -11pm Saturday Noon -11pm Sunday Noon -10pm

### APPETIZERS

House Made Lamb Meatballs <i>Smoked Tomato Marinara</i>	9
Marinated Olives	6
Joshua Farms Deviled Eggs <i>Crispy Bacon, Chopped Chives</i>	8
Warm Pretzel Bites <i>House Made Mustard</i>	7
Shrimp Cocktail	14
Pulled Pork Tacos <i>Grilled Pineapple, Queso Fresco</i>	13
Salumi Plate <i>Assorted Meats and Cheeses served with Crostitini and Condiments</i>	19

### SOUPS AND SALADS

Caesar Salad <i>Anchovies, Toasted Croutons, Parmesan</i>	13
Ancient Grain Salad <i>Dried Fruit, Cumin Yogurt Dressing, Smoked Almonds</i>	14
Mixed Green Salad <i>Cherry Tomato, Cucumber, Maple Vinaigrette</i>	12
<i>*Add Chicken or Shrimp \$7</i>	
Grass-fed Beef Chili <i>Shredded Cheddar, Sour Cream, Tortilla Chips</i>	8
French Onion Soup	8
New England Clam Chowder	8

\*please inform your server of allergies prior to placing your order.

### SANDWICHES

*All sandwiches are served with green salad, chips and pickle*

Classic Patty Melt <i>Caramelized Onions, Swiss Cheese, Tomato Jam</i>	15
Traditional Reuben Sandwich <i>Corned Beef, Sauerkraut, Russian Dressing</i>	15
RLI Turkey Sandwich <i>Stuffing, Cranberry Mayo</i>	14

### ENTRÉES

Smoked House Made Hot Dog	12
Make it a Double <i>Add Sauerkraut, Add Chili \$2</i>	18
Lila's Lamb Shepard's Pie <i>Braised Lamb, Sweet Corn, Mashed Potatoes</i>	16
Chicken Pot Pie <i>Carrots, Parsnips, Peas</i>	15
Mediterranean Flatbread <i>Hummus, Arugula, Red Onion, Feta, Olives</i>	13

### PUB SPECIALS \$15<sup>each</sup>

<b>Monday</b> Buffalo Wings, Blue Cheese Dressing
<b>Tuesday</b> Chicken Quesadilla
<b>Wednesday</b> Traditional Meatloaf Dinner
<b>Thursday</b> Philly Cheesesteak Flatbread
<b>Friday</b> Curry Fish with Basmati Rice
<b>Saturday</b> Beef Bourginon
<b>Sunday</b> Red Lion Inn Turkey Dinner

To eat and buy locally is to sustain and nourish a community and its landscape for future generations to enjoy.

-VP of Culinary Development, Brian Alberg

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## WINES

### CHAMPAGNE & SPARKLING

- Pergolo, Prosecco, Italy \$11/\$42
- Moscato, Centorri, Italy \$10/\$40
- Chandon, Brut Rose, California \$13/\$46
- Duval Leroy, Brut, Vertus \$18/\$36 half

### WHITE

- Chardonnay, Red Lion Inn, California \$9/\$36
- Chardonnay, Hartford Court, Russian River, California \$15/\$60
- Chardonnay, Manciet Poncet, Macon Charnay, France \$12/\$44
- Fumé Blanc, Dry Creek Vineyards, Sonoma \$10/\$40
- Pinot Grigio, Spasso, Italy \$8/\$32
- Riesling, Saint M, Mosel Germany \$8/\$32

### PINK

- Dry Rosé, Sommelier's Selection of the Moment \$10/\$40

### RED

- Pinot Noir, Left Coast Cellars, Willamette Valley, Oregon \$14/\$56
- Pinot Noir, Landmark, Sonoma/Monterey \$12/\$48
- Merlot, Red Lion Inn, California \$9/\$36
- Montepulciano, Bella Vita, Abruzzo, Italy \$9/\$36
- Malbec, Domaine Bosquet, Reserve, Mendoza, Argentina \$10/\$40
- Cabernet Sauvignon, Decoy by Duckhorn, Sonoma \$15/\$60
- Cabernet Sauvignon, Chop Shop, Lodi, California \$10/\$40

*Full Wine List is always available.*

## BOTTLED BEER

- Allagash, Belgian Style White, ME
- Big Elm, 413 Farmhouse Ale, MA
- Big Elm, American Lager, MA
- Big Elm, India Pale Ale, MA
- Coors Light, Lager, CO
- Glutenberg, Ale, QC(gluten free)
- Beck's (Non Alcoholic), Germany
- Michelob Ultra, Lager, MO
- Modelo Especial, Pilsner, Mexico
- Sam Adams, Boston Lager, MA
- 9 Pin Dry Cider, Albany NY
- Johnny Mash, Hard Cider, Richmond, MA
- Spencer, Trappist Ale, MA
- Stella Artois, Leuven, Belgium

*Ask your server about our craft beers on tap.*

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