

DILLON'S

starters

Margherita Pizza —marinated roma tomatoes, garlic, fresh mozzarella, chopped basil	\$10
Buffalo Chicken Pizza —classic buffalo sauce, grilled chicken, cheddar & bleu cheeses	\$11
Cheese and Herb Flatbread —aged parmesan, mozzarella, basil, oregano	\$10
Sausage & Peppers Flatbread —Italian sausage, roasted peppers, caramelized onions, mozzarella and parmesan cheeses	\$11
Buffalo Bleu Tenders —country breaded tenders, signature bleu cheese & cayenne pepper sauce, English cucumber	\$8
Spicy Mussels —chorizo, crushed pepper, grape tomato, white wine and garlic broth	\$9
Spicy Chicken Nachos —roasted chicken, melted cheeses, garden salsa, sour cream	\$9
*Seared Tuna —"tuxedo" sesame crust, wasabi-ginger ponzu, matchstick veggies	\$12
Great Hill Chips —fresh potato chips, great hill blue, applewood bacon, chopped tomato	\$8
*Sliders —seasoned fresh ground chuck, special sauce, fried onion strings, brioche rolls	\$9
Spinach & Artichoke Dip —toasted pita and tortilla chips, melted cheeses	\$8

salads

Caesar —chopped romaine, creamy dressing, aged parmesan, garlic croutons	\$7
Spinach —chopped red onion, grape tomato, grilled corn, applewood smoked bacon, red wine vinaigrette	\$8
Raspberry & Goat Cheese —arugula, spinach, sliced mushrooms, candied pecans, classic vinaigrette	\$8

add to the above salads: grilled chicken \$3, steak \$5, grilled shrimp \$5, seared crab cake \$6

*Seared Tuna —"tuxedo" sesame crusted tuna, wild greens, avocado, matchstick veggies, roasted tomato, cucumber-wasabi dressing	\$13
Cool Ranch Cobb —chopped romaine, grilled chicken, blue cheese, bacon, red onion, grape tomato, croutons, chopped egg, garlic ranch dressing	\$11
Pecan Crusted Chicken —crispy chicken tenders, arugula, spinach, grilled corn, roasted tomato, blue cheese, candied pecans, honey mustard dressing	\$11

sandwiches

*Sandwiches are served with your choice of seasoned shoestring fries, fresh potato chips, cole slaw, or ask for sweet potato fries (add 50¢)
lettuce, tomato, pickle and onion are available upon request*

*Classic Cheeseburger — 10 oz of fresh ground, USDA choice chuck, seasoned and grilled, choice of cheese, served on an egg bun <i>cheese options: Vermont cheddar, provolone, American, Swiss, blue cheese, mozzarella, pepper jack</i>	\$10
*Dillons Burger — a 10 oz classic cheeseburger with caramelized onions, sautéed crimini mushrooms, certified natural bacon	\$12
Crab Cake —seared lump crab cake, egg bun, lemon aioli, roasted tomato	\$12
Turkey Club —certified natural turkey breast, provolone, bacon, avocado, herbed mayo, thick-sliced sourdough	\$10
*Fried Haddock —local haddock, egg bun, classic tartar sauce	\$10
Veggie Burger —all-natural veggie burger, egg bun, avocado, roasted tomato, provolone	\$8
California Chicken Panini —grilled chicken breast, chipotle mayo, pepper jack cheese, avocado, tomato, baby spinach, pressed foccacia bread	\$10
Roast Beef and Cheddar Panini —certified natural roast beef, Vermont cheddar, horseradish cream, caramelized onions, pressed italian bread	\$10

**Menu items are cooked to order. Consuming raw or undercooked foods increases the risk of food borne illness.
18% gratuity will be added to parties of 6 or more*

entrees

Dillons Mac-n-Cheese —cavatappi pasta in a blend of smoked gouda, goat cheese and crème fraiche, finished with buttered bread crumbs	\$10
Lobster Mac-n-Cheese —dillons mac-n-cheese with local lobster meat	\$15
Mac-n-Cheese Carbonara —dillons mac-n-cheese with applewood bacon & garden peas	\$12
Spaghetti & Meatballs —handmade meatballs, fresh spaghetti, marinara, grated parmesan	\$13
*Steak Frites —marinated meyer natural flank steak, grilled, sliced and topped with a great hill blue cheese butter, served over seasoned shoestring fries	\$12/\$18
*Cajun Grilled Salmon —cajun-spiced north atlantic salmon grilled and topped with a bourbon butter, served with coconut jasmine rice and matchstick veggies	\$11/\$17
Summer Ravioli —fresh grilled vegetable ravioli with pan seared chicken in a spicy marinara sauce, finished with white wine and grated parmesan	\$14
*Gulf Shrimp Risotto —grilled mexican white shrimp and summer vegetables folded in creamy risotto, finished with fresh herbs	\$15
*Fish & Chips —local haddock, breaded, fried & served with seasoned fries, cole slaw, classic tartar sauce	\$10/\$15
Crab Cakes —pan seared lump crab cake served with lemon aioli, coconut jasmine rice, matchstick veggies	\$12/\$18

desserts

Devil's Food Brownie Sundae —rich chocolate brownie, vanilla ice cream, hot fudge, fresh whipped cream	\$6
Ice Cream & Cookie Cake —crumbled chocolate chip cookies, vanilla ice cream, chocolate ganache	\$6
Rotating dessert —please ask our server for details on this seasonal item.	\$6

bottles

Bud light	Magners cider 20oz
Budweiser	Miller Light
Coors Light	Molson
Corona	Sam Adams Light
Corona Light	Twisted Tea 24 oz
Henieken	Leinenkugel Sesonal
Heineken Light	Amstel light

draft

16OZ or 23OZ

Bass	Harpoon White
Blue Moon	Sam Adams Lager
Bud Light	Sam Adams Seasonal
Guinness	Sam Adams Brick Red
Harpoon IPA	Stella Artois

Cocktails \$10

Mojito —Classic, raspberry or seasonal (Watermelon or Strawberry)
Berry Margarita —patron silver muddled strawberries, blueberries & raspberries, splash oj & sour
Devils Chocolate —3 olives chocolate vodka, splash chocolate syrup & milk
Strawberry Blonde —Bacardi dragonberry, Malibu banana, banana liqueur, strawberry puree & coconut milk
Raspberry Lime Ricky —juice of 3 limes, roses lime juice, svedka raspberry, raspberry puree, sprite
Dillons half'n'half —teaka sweet vodka with fresh squeezed lemonade on the rocks
Sealed with an XO —patron café xo, baileys, amaretto & frangelico
Soul of a Soldier —Sailor Jerry rum, triple sec, orange & lime juice topped with sprite
Blue Basil —Muddled Basil & fresh blueberries with cold river blueberry vodka & soda