

Dinner Menu

APPETIZERS

HOUSE-MADE BAR CHEESE & CRACKERS 9.50

FRESH SHUCKED OYSTERS
Market Price
6 Oysters From Local Waters

STUFFED QUAHOG
One Piece 7.25 · Dozen 68

SHRIMP COCKTAIL 13.95
6 Extra Jumbo Shrimp

SOUP OF THE DAY
Cup 6.95 · Bowl 7.95

STUFFED SCALLOP WITH SHRIMP 8.25

LITTLE NECKS 10.95
6 Little Necks From Local Waters

NEW ENGLAND CLAM CHOWDER
Cup 6.95 · Bowl 7.95

STEAMED MUSSELS IN WHITE WINE & GARLIC 12.95

HOMEMADE CHILI
Cup 6.95 · Bowl 7.95

SALAD ENTREES

CHEF SALAD SUPREME 19.95
Ham, turkey, corned beef, swiss & American cheeses, egg, shrimp, tomato & Bermuda onion

NOTE: BAKED POTATO NOT INCLUDED WITH SALAD ENTREES

CHEF SALAD 17.95
Ham, corned beef, turkey, swiss cheese & Bermuda onion

CAESAR SALAD 12.95
Silver lounge style. Feta cheese, black olives, cherry tomatoes, shredded parmesan cheese & house-made croutons on a bed of romaine
Add: Charbroiled Caesar Chicken +9
Charbroiled Bourbon Steak Tips +18
Charbroiled Salmon +16
Cocktail Shrimp (6 Extra Large) +11

LOBSTER SALAD BOWL (TAIL & CLAW MEAT ONLY) Market Price
Lobster salad meat, black olives & tomatoes on a bed of romaine hearts & mescaline mix

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 31.95
12 oz. High End prime choice.
Add Sautéed Portabella Mushroom & Spanish Onions & Garlic for +\$6

CHARBROILED BLACK STEAK 21.95
Some Say it's similar to the black diamond... some Say its better

FRESH CHARBROILED SIRLOIN STRIP STEAK 22.95
Center cut 8 oz

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

CHICKEN PARMESAN 22.95
House-made on a bed of spaghetti with garlic bread

FRESH CHARBROILED TERIYAKI STEAK 23.95
Center cut sirloin 8 oz

CHARBROILED BARBEQUED MARINATED SKINLESS CHICKEN BREAST 19.95
8 oz. Boneless chicken breast with house-made barbeque sauce & sautéed mushrooms

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

CHICKEN CORDON BLEU 26.95
House-made with supreme sauce

CHARBROILED RACK OF LAMB Market Price
Lollipops recommended on doneness over medium

Dinner Menu

SEAFOOD ENTREES

FRESH CHARBROILED SWORDFISH Market Price
With or without anchovy butter (when available)

FRESH BAKED SCROD SCAMPI 25.95
With house seasoned crumbs, sautéed scampi shrimp

BAKED SEAFOOD CASSEROLE SUPREME 25.95
With scrod, sea scallops, shrimp & lobster topped with house-made seasoned crumbs

FRESH CHARBROILED ATLANTIC SALMON 23.95
With sautéed scampi shrimp +\$2.50

FRESH BAKED SCROD CASINO 23.95
Topped with sautéed bacon, Spanish onions, bell pepper, parmesan cheese & house-made seasoned crumbs

FRESH BAKED SCROD 22.95
With house-made seasoned crumbs

LAZYMANS LOBSTER Market Price
Baked en casserole with house-made seasoned crumbs

FRESH BAKED SCROD 24.95
With newburg sauce

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 +\$3.50

GRILLED HAM & CHEESE 8.95
North Country smoked house ham with choice of cheese

TURKEY 10.95
Fresh thinly sliced turkey with lettuce & mayo

TURKEY BURGER 9.95
Charbroiled turkey burger with lettuce & tomato.
Add Applewood Smoked Bacon (+\$3)

CHEESEBURGER DELUXE 9.25
Fresh charbroiled 6 oz. burger with cheese, lettuce, tomato & mayo

GRILLED CHEESE 5.50
Your choice of cheese & bread

REUBEN 11.95
Some say, "Best around" fresh thinly sliced corned beef on grilled marbled rye with thousand island, imported swiss cheese & sauerkraut

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

ROAST BEEF 9.95
Fresh thinly sliced roast beef

TURKEY DELUXE 11.95
Fresh thinly sliced turkey w/applewood smoked bacon, lettuce, tomato & mayo

SILVER BURGER 11.95
Fresh charbroiled 1/2 pound on a garlic grilled onion roll with thousand island, applewood smoked bacon, imported swiss cheese lettuce & tomato

BACON CHEESEBURGER 10.50
Fresh charbroiled 6 oz. burger with cheese & applewood smoked bocon

GRILLED CHEESE & TOMATO 5.95
Your choice of cheese & bread

LIVERWURST & BERMUDA ONION 11.95
On marbled rye with a side of cole slaw

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

CORNED BEEF 9.95
Fresh thinly sliced corned beef. With imported Swiss Cheese (+\$1)

STEAK SANDWICH 16.95
Fresh center cut 6 oz. sirloin on grilled deli roll with lettuce & tomato

CHEESEBURGER 8.50
Fresh charbroiled 6 oz burger with cheese

HAMBURGER 7.95
Fresh charbroiled 6 oz burger

TUNA FISH SANDWICH 9.95
White chunk tuna with lettuce & mayo.
Grilled with cheese for +\$2

LOBSTER SALAD ROLL Market Price
5 oz. Tail & claw meat lightly tossed w/celery & mayo

HOT PASTRAMI 9.95
Navel cut.
With Imported Swiss Cheese (+\$1)

BLT 8.95
Applewood smoked bacon, lettuce, tomato & mayo

DOUBLE CHEESEBURGER 14.95
Fresh charbroiled 2/6 oz burgers with cheese

HOT DOG 5.95
Charbroiled 1/4 pound hot dog

YOGI SALAD 12.95
Tuna fish salad on a bed romaine hearts & mescaline greens with sliced tomatoes & a slice of marbled rye

BARBEQUED CHICKEN 14.95
Skinless BBQ breast on a grilled deli roll with barbeque sauce

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SIDE ORDERS

Please note all sides and additions will be charged for

GARDEN SALAD 7.50

SAUTÉED MUSHROOMS

Medium 4 · Large 5

CAESAR SALAD 8.95

Small

SAUTÉED SPANISH ONIONS

Medium 4 · Large 5

CAESAR SALAD (DINNER SALAD SUB)

To replace Dinner Salad +2

HOUSE-MADE COLE SLAW 4.50

BAKED POTATO 3

HOUSE-MADE PICKLED

BEETS 4

DESSERTS

See your server for dessert of the day

GRAPENUT CUSTARD

PUDDING 7.95

CHEESE CAKE 7.95

FLOURLESS CHOCOLATE

TORTE 7.50

BREAD PUDDING 7.95

MUD PIE 8.95

coffee ice cream, Oreo crust with

whipped cream and

chocolate drizzle

APPLE CRISP 7.95

RED JELL-O WITH WHIPPED

CREAM 3

FRESH HOMEMADE CRÈME

BRULE 6.95

WARM CHOCOLATE CHIP

BROWNIE SUNDAE 8.95

SEA FOOD · STEAKS

SANDWICHES

OPEN YEAR ROUND

Daily at 11:30 AM

Est. 1938