

# Tavern

## Sandwiches

Served with French fries, steakhouse potato wedges, potato salad, cole slaw or sweet potato fries (add 1.00).

### Steak and Cheese Bomb - NEW RECIPE

Thinly shaved beef sautéed with mushrooms, onions, peppers, topped with cream cheese blend. Served on sub roll. 13

### Fried Haddock Sandwich

Golden fried fresh haddock with lettuce, tomato, and tartar sauce. Served on a brioche roll. 13

### Chicken Bacon Ranch Wrap

Grilled chicken, bacon, cheddar jack cheese, lettuce, and tomato rolled in a flour tortilla and lightly grilled. 10

### Hot Pressed Rubeen Panini

Lean corned beef, sauerkraut, Swiss cheese and homemade Russian dressing on marble rye bread. 10

### California Panini

Grilled chicken breast, lettuce, tomato, and mozzarella cheese, topped with fresh avocado. 10

### Prime Rib Panini

Thinly sliced prime rib, caramelized onions, mushrooms, mayonnaise, and American cheese. 12

### Fish Tacos

Fried haddock, arugula, tomato, caramelized onions, and a lemon aioli on grilled flour tortilla 14

### Chipotle Turkey Ciabatta

Sliced turkey, green leaf lettuce, tomato, bacon, chipotle garlic mayo on grilled potato focaccia bread. 12

## Burgers

Our hand pressed hamburgers are 6 ounces and served on a toasted brioche roll with lettuce and tomato.

### Classic Cheeseburger - 11

Appleswood Smoked Bacon - Add 2  
Sautéed Mushrooms & Onions - Add 2

### Bacon Bleu Burger

Appleswood smoked bacon & crumbled bleu cheese. 12

### Cheddar BBQ Burger

Topped with caramelized onions. 12

### Turkey Burger

Appleswood smoked bacon, fresh avocado, lettuce, tomato, and Swiss cheese. 11

### Veggie Burger

A vegetarian twist on a traditional burger made in-house with roasted vegetables. Pan sautéed until golden brown and served on a brioche roll with lettuce, tomato, and fresh sliced avocado. 11

## Comfort Food

### Homestead Chili

Home-style chili with beef, beans, and a blend of chili spices, served in an old fashioned crock, topped with melted cheddar jack cheese, and served with tortilla chips. 8

### Mac and Cheese

Cavatappi pasta baked in our rich cheese blend, topped with seasoned bread crumbs. 10

### Buffalo Chicken

Spicy buffalo chicken tossed with our traditional mac and cheese topped with bleu cheese crumbles. Add 5

### Braised BBQ Beef

Slow braised pulled beef tossed in BBQ sauce topped with caramelized onions. Add 6

### Chicken Cordon Bleu

Crispy chicken, ham and Swiss Cheese. Add 5

## Flatbread Pizza

On a homemade grilled 12 inch rustic crust.

### Cheese and Tomato

Traditional red sauce and shredded mozzarella. 10

### Meat Lovers

Marinara sauce, mozzarella cheese, hamburger, pepperoni, bacon, ham, and sausage. 13

### Buffalo Chicken

Crispy chicken, diced red onion, house buffalo sauce, bleu cheese crumbles and melted mozzarella. 12

### Mediterranean

Olive oil, garlic, mozzarella cheese, sundried tomato, black olives, spinach and feta cheese. 11

### Fratello's Pie

The flatbread version of our sister restaurant's signature pizza. Pepperoni, sausage, feta cheese, spinach and marinara sauce. 13

### Barbeque Chicken

Barbeque sauce, grilled chicken, diced red onion, mozzarella cheese and scallions. 11

### Grilled Chicken Artichoke

Grilled chicken, artichoke, arugula, lemon aioli and Italian cheese blend. 12

## Where you want to go



**Manchester**  
155 Dow Street • 624-2022  
**Nashua**  
194 Main Street • 889-2022  
**Laconia**  
799 Union Avenue • 528-2022  
[www.fratellos.com](http://www.fratellos.com)

**Merrimack**  
641 DW Highway • 429-2022  
**Bristol**  
Route 104 • 744-2022  
[www.homesteadnh.com](http://www.homesteadnh.com)

# the Homestead

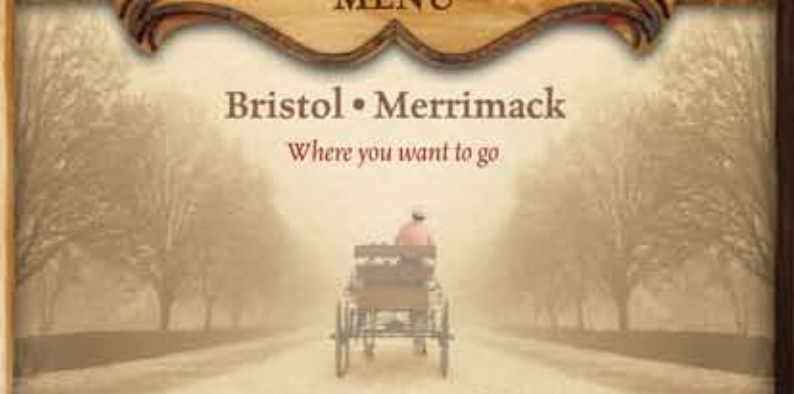
RESTAURANT & TAVERN



## Dinner

MENU

Bristol • Merrimack  
Where you want to go





## Something First

### Baked Potato Skins

Stuffed with bubbling Monterey Jack and cheddar cheese blend and bacon, topped with scallions and diced tomatoes. 7

### House Made Hummus

Topped with a mediterranean feta salad served with toasted potato focaccia bread, carrots and celery. 7

### Stuffed Mushroom Caps

Button mushrooms baked with a sweet Italian sausage stuffing and imported grated Parmesan cheese. 7

### Jumbo Shrimp Cocktail

4 jumbo shrimp served with house cocktail sauce. 13

### Crab Cakes

Pan-seared, garnished with remoulade sauce and lemon, on a bed of mixed greens. 13

### Appetizer Sampler

Homemade crab cake, chicken wings, potato skins, fresh scallops wrapped in bacon, and steak and cheese spring roll. 20

### Steak and Cheese Spring Rolls

Tender, shaved steak and a blend of Italian cheeses, served with a Cajun dipping sauce. 9

### Escargot

Baked in garlic butter, with melted Swiss cheese, served with garlic toast points. 10

### Soup of the Day

Priced Daily

### Scallops Wrapped in Bacon

Fresh sea scallops wrapped in crisp bacon with a maple glaze. 12

### Chicken Tenders - NEW RECIPE

Hand breaded boneless chicken, fried golden brown served with honey mustard or buffalo style with celery, carrots, and bleu cheese dressing. 9

### Seafood Chowder

Award winning signature recipe. Cup 6 Bowl 9

### Baked Onion Soup

Homemade, topped with bubbling imported Swiss cheese. 6

### Nachos

Monterey Jack and cheddar cheese blend with onions, peppers, diced tomatoes and jalapenos served with sour cream, and homemade salsa. 10

Add chicken, beef or chili 5

Add guacamole 3

### Basket of Wings

Fresh chicken wings, deep fried golden brown tossed with your favorite sauce, buffalo, BBQ, or teriyaki. 10

## Fresh Garden Salads

### Bleu Wedge

Crisp wedge of iceberg lettuce topped with crumbled bacon, shaved red onion, diced tomatoes, bleu cheese crumbles and homemade bleu cheese dressing. 8

### Fresh Garden Salad

Mixed greens with tomatoes, carrots, onions, and cucumbers, topped with the dressing of your choice. 5

### Spinach Salad

Baby spinach, marinated mushrooms, diced red onion, feta cheese, and candied walnuts topped with Poppy Seed Vinaigrette dressing. 7

### Salad Dressings

House Poppy Seed Vinaigrette • Russian Ranch • Lite Vinaigrette • Caesar Parmesan Peppercorn • Homemade Bleu Cheese

## Fresh Entrée Salads

### Caesar Salads

Crisp romaine lettuce tossed with traditional Caesar dressing topped with croutons and shaved parmesan cheese. 7

### Homestead Bistro Salads

Mixed greens, crumbled bacon, feta cheese, diced tomatoes, onion and sliced egg. 10

### Greek Salad

Mixed greens, tomatoes, cucumbers, onion, black olives, feta cheese and pepperoncini with our house made Greek dressing. 8

Top any salad with one of these grilled items...

Salmon - 9 Chicken - 5 Shrimp - 9 Marinated Steak Tips - 12

## Entrées

All non-pasta entrées are served with your choice of 2 of the following items:

- Fresh garden salad
- Baked potato
- Loaded baked potato topped with bacon, scallions, and cheddar cheese (add 1.50)
- Caesar salad
- Home-style mashed potato
- Sweet potato fries (add 1.50)
- Vegetable of the day
- Rice pilaf
- French fries
- Asparagus (add 1.50)

### Chicken Marsala

Boneless chicken sautéed with fresh mushrooms and Marsala wine sauce. 18

### Chicken Cordon Bleu

Boneless chicken, baked ham and Swiss cheese, in puff pastry, served with our supreme sauce. 18

### Chicken and Broccoli Alfredo

Boneless chicken and fresh broccoli sautéed with a blend of cream, butter and parmesan cheese, tossed with fettuccine. 19

### Veal Oscar

Center cut veal breaded and topped with Maine lobster, asparagus and béarnaise sauce. 26  
Choose original golden fried recipe or pan sautéed

### Roasted Chicken

Two 8 oz bone-in stater chicken breasts marinated in olive oil and spices then slow roasted. 18

### Barbeque Chicken and Ribs

8 oz. stater chicken and 1/2 rack of baby back ribs brushed with our own barbeque sauce—tender and juicy. 21

### Vegetarian Ravioli

Fresh roasted asparagus, portabella mushrooms, bell peppers, onions, broccoli, artichoke hearts, and tomatoes sautéed with chopped garlic, fresh herbs, olive oil and white wine tossed with spinach and cheese ravioli. 18

### Baked Stuffed Haddock

Haddock baked with crabmeat stuffing, topped with creamy mornay sauce and cheddar cheese. 21

### Broiled Haddock

Haddock fillet offered broiled in lemon butter and topped with seasoned crumbs. 19  
Also available deep fried.

### Salmon Oscar

Atlantic salmon fillet topped with asparagus, Maine lobster and béarnaise sauce. 27

### Broiled Sea Scallops

Sea scallops broiled in lemon butter and topped with seasoned crumbs. 24  
Also available deep fried.

### Seafood Trio

Two jumbo shrimp, sea scallops and haddock, baked in lemon butter, topped with seasoned bread crumbs. 25

### Seafood Fettuccine

Shrimp, scallops and Maine lobster sautéed with a blend of cream, butter and parmesan cheese, tossed with fettuccine. 26

### Shrimp & Scallops Risotto

Shrimp, scallops, roasted tomatoes, spinach, cream, greens, over parmesan risotto with a balsamic glaze. 24

### Lemon Dill Salmon

Roasted salmon served over kale-coleslaw with lemon dill aioli. 21

## Steakhouse



### New York Sirloin

14 oz. choice center cut Black Angus New York strip with rich marbling and juicy tenderness. The steak-lovers pick! 28

### Filet Mignon

9 oz. center cut Black Angus tenderloin, hand carved and slowly aged for a buttery tenderness. 30

### Petite Filet Mignon

6 oz. center cut Black Angus tenderloin, succulent and flavorful filet mignon in our smaller variety. 24

### Roast Prime Rib of Beef

Slow roasted choice rib-eye served au jus. 18 oz. 30 12 oz. 25

### Grilled Homestead Steak Tips

Beef Tips marinated in our steakhouse marinade, grilled and served with mashed potatoes, asparagus, and lightly fried onion hay. 25

### Cracked Peppercorn Sirloin

14 oz. center cut sirloin dredged with black peppercorns, topped with a mushroom brandy demi-glace. 29

### Steak Oscar

6 oz. filet mignon topped with fresh Maine lobster, asparagus and béarnaise sauce. 30

### BBQ Baby Back Ribs

Homestead house specialty, slow cooked to perfection – falling off the bone. Half rack 19 Full rack 25

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Choose your favorite sauce to accompany your steak (add \$1)

- Béarnaise Sauce
- House Garlic and Herb Butter
- Mushroom Brandy Demi-glace

## Favorite Combinations

Your choice of 12 oz. ROAST PRIME RIB, or 6 oz. FILET MIGNON with one of the following:

- Jumbo Shrimp Scampi (3)
- Broiled Scallops
- Broiled Salmon
- Baked Stuffed Haddock
- Broiled Haddock

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Remember The Homestead for your next event. Private rooms available.

### Homestead Gift Cards

are a GREAT GIFT for any occasion!

Our Entire Menu is available for takeout!

