SLOANE'S TAVERN

Before placing your order, please inform your server if a person in your party has a food allergy.

SOUPS

New England Clam Chowder
Cup: 5.75 Bowl: 6.95

Soup du Jour
Cup: 4.75 Bowl: 5.95

Classic French Onion Soup
Baked in a crock: 6.95

GF
Hearty Beef Chili
Fresh onions and Cheddar cheese.
Cup: 7.50

STARTERS

Chicken Fingers
Four crispy golden brown chicken strips served with choice of honey mustard, barbecue sauce or hot sauce
9.95

Crispy Green Beans
Battered green beans, fried and served with horseradish sauce
9.95

Buffalo Wings
Traditional wings with either hot sauce, teriyaki or barbecue sauce. Served with celery sticks and Bleu cheese
13.50
per dozen

Nachos
Tortilla chips with Cheddar cheese. Topped with lettuce, tomato, onions, black olives and Jalepeños. Served with salsa and sour cream
12.95
Add chicken: 13.95
Add chili: 13.95

Vegetable Spring Rolls
Petite crispy rolls filled with fresh vegetables and served with duck sauce
9.95

Chicken and Vegetable Pot Stickers
Crispy and golden brown, served with orange hoison dipping sauce
9.95

GF
Grilled Portabella Mushroom
Baked with roasted red peppers, caramelized onions and goat cheese. Finished with extra virgin olive oil and Balsamic reduction.
Served on a bed of mixed greens
11.75
475 calories 7 grams of fat

GF
= gluten-free option

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SALADS

GF

The Garden
Freshly mixed local garden greens with tomatoes, cucumbers, onions and carrots
95 calories, 1 gram of fat
9.50

Oriental Chicken
Romaine, onions, shredded carrots and grilled chicken slices, Mandarin orange segments and crispy noodles. Tossed in a sesame dressing
14.75

Caesar
Crisp Romaine hearts and Parmesan cheese, tossed in our own Caesar dressing and topped with oven-baked croutons. Served as a salad or in a herb tomato wrap
12.75

GF

Spinach Bleu
Baby spinach, bleu cheese, green apple slices and toasted walnuts. Gently tossed with Balsamic vinaigrette dressing
13.75

Southwest Salad
Baby organic greens and crisp Romaine hearts, roasted red peppers, black beans, corn, red onion, tossed with a Chipotle ranch dressing
405 calories, 25 grams of fat
13.95

Sloane's Salad
Baby organic greens, crisp Romaine hearts tomatoes, cucumbers, red onions, chick peas, and artichoke hearts topped with raisins, toasted almonds and croutons. Honey mustard dressing is served on the side
733 calories, 20 grams of fat
14.95

Add Diced Chicken, Tuna, 8 oz. Strip Steak Slices, or 8 oz. Roasted Salmon to Any Salad.
Tuna: 2.75 Chicken: 2.75 8 oz. Strip Steak Slices: 8.95 Roasted Salmon: 8.95

Dressing Choices
Caesar, Bleu Cheese, Honey Mustard, Ranch, Thousand Island

Italian
220 calories, 22 grams of fat
(2 oz. portion)

Low-Calorie Zinfandel Vinaigrette
90 calories, 3 grams of fat
(2 oz. portion)

Balsamic Vinaigrette
180 calories, 16 grams of fat
(2 oz. portion)

Oriental Sesame
220 calories, 18 grams of fat
(2 oz. portion)

Chopped salad: 2.95 additional charge)

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BURGERS AND BEYOND

***8 oz. Prime beef burger**: 11.95
Breast of chicken: 11.95
Garden burger: 10.95
Quarter-pound hot dog: 6.50

All burgers are served with lettuce, tomato and onion.

Select up to three toppers:

Caramelized onions	Monterey Jack
Bacon	Swiss
Jalapeños	Bleu cheese crumbles
Sliced Portabella	Goat cheese
Sauerkraut	Provolone
Chili	American

SPECIALTY BURGERS

Grilled Salmon Burger
Housemade patty served on a
multi-grain roll with lettuce, tomato,
onion and a mustard dip
12.50

Turkey Burger
Fresh ground turkey meat,
dried cranberries, lettuce and
tomato with our own mustard sauce
11.95

***The Greek Burger**
Our housemade lamb burger with
fresh mint and parsley, topped with
feta cheese, baby spinach and olive tapenade
13.95

Which side? You decide!

French fries
Petite garden salad
Side dish of the day

Add Caesar salad: 1.95 Add onion rings: 3.95
Add sweet potato fries: 2.95

GF = *gluten-free option*
Gluten-free rolls and multi-grain bread also available.

Choose from potato chips or the side dish of the day.
Add French fries: 1.00

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SLOANE'S SANDWICHES

Build your own creation by selecting from the following:

The Main Ingredient:	Bread	Cheese:
Roast beef	White	Swiss
Turkey breast	Wheat	Monterey Jack
Baked ham	Multi-grain	Bleu cheese crumbles
Tuna salad	Rye	Provolone
Chicken salad	Herb tomato wrap	American

9.95

All Sloane's sandwiches are served with choice of french fries, petite garden salad or our side of the day.

SPECIALTY SANDWICHES

*Open-Faced Steak Sandwich

Choice strip steak with caramelized onions, Monterey Jack cheese.
Served on a toasted French roll
15.75

Vegetable Panini

Grilled vegetables, Provolone and pesto served on a hearty multi-grain bread
11.95

Tuna Melt

Grilled solid white tuna salad topped with sliced tomatoes and Monterey Jack cheese
11.25

The Sloane's Reuben

Select either corned beef, turkey breast or roast beef
11.95

SPA SELECTION

Vegetable Wrap

Fresh vegetables with crisp lettuce and hummus spread, rolled in a herb tomato wrap.
Served with a petite garden salad
10.25

GF *Gluten-free multi-grain bread available.*
231 calories
4 grams of fat

GF *Above can be served on gluten-free multi-grain bread.*

An 18% gratuity will be added for parties of 6 or more.
One check per table of 6 or more people.

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DINNER SELECTIONS

Available after 4:30 p.m. and all day on Sunday.

GF

***10 oz. Skirt Steak**
Cooked to order.
Served with herb butter
26.95

Rainbow Trout
Pan seared Idaho rainbow trout,
topped with a lemon butter sauce
24.95

GF

Grilled Mahi Mahi
Served with a
fresh pineapple salsa
24.75

Orange Bourbon Duckling
Crispy baked half duck, finished
with a orange bourbon glaze
26.95

Shrimp and Scallop Ravioli
With a sweet corn, pesto cream sauce,
spinach and grilled asparagus
24.00

Entrées include salad, freshly baked rolls, potato and fresh vegetable.

SPA SELECTION

***Pesto-Encrusted Salmon Filet**
Oven baked to order.
26.75
479 calories
19 grams of fat

ASK ABOUT OUR CHEF'S SPECIALS OF THE DAY.
CHILDREN'S MENU AVAILABLE.

Entrée Extra-Plate Charge: 3.95

GF

= gluten-free options
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FRESH LOCAL COCKTAILS

All cocktails are made with Berkshire Mountain Distillers liqueurs and ripe fresh cocktail mixers.

Sheffield Sour Mash
New England corn whiskey with Ripe agave sour mix.

Lenox Lemonade
Ice Glen vodka with Ripe agave sour mix and a splash of soda water.

Ragged Rum Rita
Ragged mountain rum with Ripe agave margarita mix.

Tom Collins
Ethereal gin with Ripe agave sour mix and a splash of soda water.

Berkshire Grand Manhattan
Berkshire Bourbon, Grand Marnier, sweet Vermouth and orange juice.

SPECIAL COCKTAILS

John Daly
Lazy 8 sweet tea vodka and lemonade.

Cranwell Cosmopolitan
Grey Goose, Citron, Cointreau and cranberry

Planter's Punch
Silver rum, spiced rum, banana liqueur, pineapple, orange and grenadine with a float of Myer's rum.

'57 Chevy
Southern Comfort, Crown Royal, Disaronno, pineapple juice, orange juice, and a splash of grenadine.

Blue Lagoon Margarita
Patron Silver tequila, Patron Citronage orange liqueur, Blue Curacao, pineapple juice and a splash of Sprite and lime juice.

Ultimate Bloody Mary
Habanero and garlic infused Ultimate vodka, with housemade Bloody Mary mix.

Hard Cider
with maple liqueur

Peppermint Patty
Hot Chocolate and peppermint Schnapps.

Nutty Irishman
with Jameson and Frangelico

DESSERTS

Chocolate Fudge Lava Cake
8.25

Wild Berry Tart
Vanilla ice cream, caramel sauce

Flourless Chocolate Cake GF
Chocolate sauce and whipped cream

Italian Lemon Cream Cake
7.75

Brownie Sundae
6.75

Selection of Ice Creams & Sorbets
6.75

BEER

Draft
Berkshire Brewing Co. Steel Rail
Sam Adams Seasonal

Please ask about our rotating brand of draft beer.

Domestic
Bud
Bud Lite
Coors Light
Michelob Ultra
Miller Lite
Sam Adams

Micro/Import
Amstel Light
Berkshire Brewing Co. Coffeehouse Porter (22 oz.)
Buckler (non-alcoholic)
Corona
Estrella GF
Guiness
Heineken
Heineken Light
Dale's Pale Ale
Sea Dog Blueberry
Down East Cranberry Hard Cider GF
Mama's Yella Pils
413 Farmhouse Ale
Twisted Tea

GF
= gluten-free options