



SOUPS

New England Clam Chowder

Cup: 4.75 Bowl: 5.95

Classic French Onion Soup

Baked in a crock: 6.95

Soup du Jour

Cup: 4.75 Bowl: 5.95

Hearty Beef Chili

Fresh onions and Cheddar cheese.

Cup: 6.95

STARTERS

Potato Skins

Golden potato skins served with crispy bacon, Cheddar cheese, onions and sour cream.

8.95

Chicken Fingers

Crispy golden brown chicken strips served with choice of honey mustard, barbeque sauce or hot sauce.

8.95

Buffalo Wings

Traditional wings with either hot sauce, teriyaki or barbeque sauce. Served with celery sticks and Bleu cheese.

Basket of 12: 12.75

Basket of 20: 15.75

Crispy Mozzarella

Served over salad greens with fresh tomato and basil.

8.25

Crispy Green Beans

Battered green beans, fried and served with horseradish sauce.

8.95

Nachos

Tortilla chips with cheddar cheese. Topped with lettuce, tomato, onions, black olives and Jalapeños. Served with salsa and sour cream.

12.75

Add chicken: 13.95

Add chili: 13.95

Vegetable Spring Rolls

Petite crispy rolls filled with fresh vegetables and served with duck sauce.

8.95

Spinach Artichoke Dip

Warm creamy spinach and artichoke spread served with tortilla chips.

8.50

SPA SELECTION

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.

11.25
475 calories 7 grams of fat

SALADS

The Garden

Freshly mixed local garden greens with tomatoes, cucumbers, onions and carrots.

8.25

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

Southwest Salad

Baby organic greens and crisp Romaine hearts, roasted red peppers, black beans, corn, red onion, tossed with a Chipotle ranch dressing.

13.95

Classic Chef's Salad

Sliced turkey, baked ham and roast beef with shredded cheddar cheese, grape tomatoes, hard boiled egg, black olives, red onions, carrots, English cucumbers and herb croutons.

15.75

Buffalo Chicken Salad

Lightly breaded chicken pieces with hot sauce, Romaine lettuce, tomato and celery tossed in Bleu cheese dressing with crumbled Bleu cheese.

14.75

Oriental Chicken

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

14.75

Spinach Bleu

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

13.75

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.

14.95

Cranwell's Salad Trio

Tuna salad, chicken salad, and lobster salad served over a bed of baby greens.

15.75

Greek Salad

Crisp Romaine hearts, baby organic greens, grape tomatoes, pepperoncini, red onions, feta cheese and kalamata olives, accompanied by Greek dressing.

14.95

Add Diced Chicken, Tuna, 8 oz. Strip Steak Slices to any salad

Tuna: 2.50 Chicken: 2.50 8 oz. Strip Steak Slices: 8.95

Dressing Choices: Italian, low-calorie Zinfandel vinaigrette, Balsamic vinaigrette, ranch, Caesar, Bleu cheese, honey mustard, Thousand Island, Greek, Oriental sesame

(Chopped Salad: 2.95 additional charge)

BURGERS AND BEYOND

All served on a Kaiser roll with lettuce, onion, tomato and a dill pickle.

STEP 1

Select one:

- 8 oz. Prime beef burger: 11.75
- Breast of chicken: 11.75
- Garden burger: 10.95
- Grilled Portabella mushroom: 11.25

STEP 2

Select up to three toppers:

- | | |
|--------------------|----------------------|
| Caramelized onions | Monterey Jack |
| Bacon | Swiss |
| Jalapeños | Bleu cheese crumbles |
| Sliced Portabella | Goat cheese |
| American | Provolone |

STEP 3

Which side? You decide!

- French fries
- Petite garden salad
- Side dish of the day
- Add onion rings: 3.25
- Add sweet potato fries: 2.75

SANDWICHES AND WRAPS

Build your own creation by selecting from the following:

The Main Ingredient:

- Roast beef
- Turkey breast
- Baked ham
- Tuna salad
- Chicken salad

Bread:

- White
- Wheat
- Multi-grain
- Rye
- Herb tomato wrap

Cheese:

- Swiss
- Monterey Jack
- Bleu cheese crumbles
- Provolone
- American

9.75

All Sandwiches and wraps are served with lettuce, tomato and onion.

Choose from potato chips or the side dish of the day.

Add French fries for 1.75

SPECIALTY SANDWICHES

BBQ Pulled Pork Sandwich

Tender pulled pork with BBQ sauce and served in a grinder roll topped with cheddar cheese. Served with coleslaw and your choice of side.

10.75

Tuna Melt

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

9.95

The Sloane's Reuben

Select either corned beef, turkey breast or roast beef.

11.25

Lobster Salad Sandwich

Fresh Maine lobster tossed with herb mayonnaise. Served on grilled Focaccia bread with baby arugula and sliced beefsteak tomatoes.

18.95

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.

10.50

Chicken Salad Sandwich

Chunks of white meat chicken blended with seasoned mayonnaise and served on toasted

Focaccia bread, with baby greens and beefsteak tomato.

11.75

Baked Focaccia Italian Sandwich

Genoa salami, Prosciutto ham and Capicola on grilled Focaccia bread finished with olive oil, roasted red peppers, Italian seasonings and

Provolone cheese.

11.75

All specialty sandwiches are served with choice of French fries, petite garden salad or our side of the day.

SPA SELECTION

Vegetable Wrap

Fresh vegetables with crisp lettuce and hummus spread, rolled in a herb tomato wrap.

Served with a petite garden salad.

9.75

231 calories

4 grams of fat

ASK ABOUT OUR SPECIALTIES OF THE DAY

An 18% gratuity will be added for parties of 6.

One check per table of 6 or more people.

DINNER SELECTIONS

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

Pasta Anita

Penne pasta, olive oil, garlic, sun-dried tomatoes, artichoke hearts, baby spinach, caramelized onions and Portabella mushrooms.

20.95

With grilled chicken: 22.95

Grilled Cajun Mahi-Mahi

With pineapple salsa over wild rice and black beans.

24.75

Grilled Vegetable Ravioli

With tomato basil sauce and asparagus.

20.95

Berkshire Pork Chop

Apple and cornbread stuffing, roasted apple demi-glaze.

23.75

Sloane's Steaks

Cooked to order & served with garlic herb butter.

16 oz. Cowboy Steak (Bone-in Rib Eye)

29.95

10 oz. Top Sirloin

28.95

Chicken Parmesan

Pan-fried lightly breaded chicken breast, Provolone cheese and marinara sauce served over penne pasta.

25.75

Grilled Sesame Tuna

Asian coleslaw and crispy won tons.

27.95

Herb-Roasted Half Chicken

Tender, slowly-roasted chicken with a vegetable selection.

25.75

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

SPECIAL COCKTAILS

Ultimate Screwdriver

*Blueberry-infused mandarin Vodka,
orange juice, and a splash of soda water*

BLT

Bacardi Limón and iced tea

Gold Margarita

Cuervo Gold, Triple Sec and lime juice

Vanilla Sky

Vanilla Vodka, Amaretto and ginger ale

Planter's Punch

*Silver Rum, banana liqueur, pineapple juice,
orange juice, grenadine & float of dark Rum*

Kurant Collins

Absolut Kurant, lemon juice and club soda

SPECIAL MARTINIS

Cranwell Cosmo

Grey Goose vodka, Cointreau, cranberry juice, freshly squeezed lime

Black Martini

Vanilla Stoli, Chambord and Blue Curacao

Chocolate Cake

*Citron and vanilla Vodkas,
Frangelico, freshly squeezed lemon juice
with a sugared rim*

Perfect Knob Creek

Bourbon Manhattan

*Knob Creek small-batch Bourbon
and a dash of sweet Vermouth*

Banana and Rum Martini

*Dark Rum, banana liqueur,
Baileys and cream*

HOT DRINKS

Captain and Cider

*Captain Morgan spiced Rum
with hot apple cider*

Peppermint Patty

*Hot cocoa, Peppermint Schnapps
and dark Crème de Cacao*

Tennessee Mud

*Coffee, Jack Daniels and Amaretto,
topped with whipped cream*

Snow Plow

*Hot cocoa, Baileys, Malibu coconut Rum and
Crème de Cacao, topped with shaved chocolate,
cinnamon and whipped cream*

DESSERTS

6.75

Chocolate Fudge Lava Cake

Bourbon Pecan Pie

Apple Tart

Cappuccino Cheesecake

Italian Lemon Cream Cake

Bobby's 5-Star Brownie Sundae

Selection of Ice Creams & Sorbets

AFTER-DINNER DRINKS

Irish Coffee

*Jameson's Irish Whiskey, Baileys
and coffee topped with whipped cream*

Nutty Irishman

*Baileys, Frangelico and coffee
topped with whipped cream*

Mocha Berry

*Hot cocoa with coffee, Chambord and
topped with whipped cream*

Café L'Orange

Coffee, Cointreau and Grand Marnier

BEER

Draft

*Berkshire Brewing Co. Lost Sailor IPA
Berkshire Brewing Co. Steel Rail Extra Pale Ale
Long Trail Ale
Sam Adams Seasonal Ale
Guinness (Surger)*

*Please ask about our rotating
brands of draft beer.*

Domestic

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

Micro/Import

*Amstel Light
Berkshire Brewing Co. Coffeehouse Porter (22 oz.)
Buckler (non-alcoholic)
Corona
Heineken
Heineken Light
Lakefront New Grist (gluten-free)
Sea Dog Blueberry Wheat
Twisted Tea*

Beer of the Week

Ask your server for details