

STARTERS & FAMILY STYLE SIDES

Shrimp Cocktail

Served with cocktail sauce,
crackers, and fresh lemon
For One (4 pcs) 15.99
For Two (8 pcs) 20.99

Homemade Stuffed Mushrooms

Mushroom caps filled with
homemade spicy Italian sausage
stuffing and topped with
melted mozzarella 15.99



Calamari

Lightly breaded calamari rings
and well-trimmed tentacles served
with Boom Boom sauce 20.99

Crispy Roasted Brussels Sprouts

Applewood smoked bacon,
blue cheese crumbles, roasted
tomato wedges and finished with
a balsamic glaze 15.99



Au Gratin Potato

(1) 3.99 / (2) 6.99

Clams Casino

6-7 whole clams with seafood
and ham stuffing, finished with
applewood bacon creating a
smokey and savory flavor 20.99

Fish Tacos

Fresh haddock and slaw,
topped with spicy aioli 22.99

Butterflied Garlic & Herb Shrimp

5 shrimp served with a
citrus chipotle whipped ricotta 20.99



HOMEMADE SOUPS & SALADS

French Onion Soup Au Gratin 7.99

Shrimp Bisque Cup 6.99 | Bowl 7.99

Soup of the Day Cup 6.99 | Bowl 7.99

Personal Garden Salad 7.99

Cottage Cheese Salad 7.99

Add our creamy & crumbly blue cheese to any salad .89

DAILY SPECIALS

Specials are served with a dinner salad, a roll, and your choice of the following sides (unless specified):
French Fries, Baked Potato, or Steamed Broccoli.

MONDAY

Chicken & Biscuits

Fresh baked biscuit covered with
chicken and gravy, served with
mashed potatoes and
cranberry sauce 24.99

Damian's Famous Riggies Mild-Medium

Al dente pasta rigatoni served with your choice of
slow roasted beef, seared and shredded or steamed
OR chopped chicken with a hearty riggie sauce 24.99
(*rigatoni is included as the side to this dish*)



TUESDAY

Traditional Roast Turkey

Served with homemade herb stuffing, mashed potatoes, topped with turkey gravy, served with cranberry sauce 24.99

FRIDAY

Fresh Haddock Fish Fry Beer battered in house

or hand breaded,
fried to perfection! 20.99

Fresh Baked Haddock

Choice of: parmesan, scampi,
baked, or lemon pepper 20.99

Hand Cut Prime Rib

Regular Cut (12oz) 34.99

SATURDAY

Featured Side: Twice Baked Potato

Potato mashed with cooked onions
& cheddar cheese then placed on
a deep fried shell and baked again

Hand Cut Prime Rib

Regular Cut (12oz) 34.99

Thick Cut (16oz) 38.99

Stuffed Pork Loin

Grilled butterflied pork loin stuffed
with homemade herb stuffing,
topped with pork gravy,
served with applesauce 26.99

SUNDAY

Hand Cut Prime Rib

Regular Cut (12oz) 34.99

Stuffed Pork Loin

Grilled butterflied pork loin stuffed
with homemade herb stuffing,
topped with pork gravy,
served with applesauce 26.99

Yankee Pot Roast

Slow roasted, seared and
shredded beef with beef gravy,
served with steamed carrots and
mashed potatoes with gravy 26.99

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• HAND CRAFTED STEAKS •

Fresh, hand cut, lightly salted and peppered, cooked to your preference.
Served with a dinner salad, roll and choice of one side: French fries, baked potato, or steamed veggie.



Bone-In Ribeye

16-18oz aged bone-in ribeye,
paired with three butterflied
garlic & herb shrimp and
an artisan salt trio 59.99

New York Strip Steak

12oz Hand Cut 34.99

Filet Mignon

7oz Hand Cut 39.99

Delmonico Steak

Petite 8oz Hand Cut 32.99
Queen's 12oz Hand Cut 34.99
King's 16oz Hand Cut 38.99

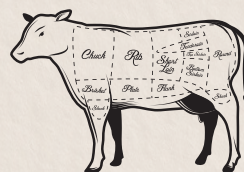


KC Bone-In Strip

16oz aged bone-in strip steak,
called a "Kansas City Strip",
offers a rich flavor
due to the bone 49.99

Sirloin Steak for Two

28oz hand cut 62.99
served with two sides
and two dinner salads



STEAK PREPARATION GUIDE

RARE

Cool to warm red center, soft & tender texture.

MEDIUM RARE

Warm red center, perfect steak texture (preferred).

MEDIUM

Hot pink center, slightly firmer texture.

MEDIUM WELL

Mostly brown center, firm texture.

WELL DONE

No color, very firm, and much drier.

Try your steak The Winslow Way

with sauteed mushrooms & onions for 5.99

Add Shrimp or Scallops for 11.99

Shrimp or Scallop Cooking Options:

Scampi: cooked in lemon butter and garlic

Au Gratin: poached in sharp cheddar cheese cream sauce

Deep Fried: breaded and fried

Add Artisan Salt Trio for 2.99



Add a Cold Water Lobster Tail to any entree - Market Price

FROM THE SEA

Served with a dinner salad, roll and choice of one side: French fries, baked potato, or steamed veggie.

Shrimp & Mushroom Scampi

Cooked with lemon butter
and garlic, served over a bed of rice
(no side) 29.99

Fresh Sea Scallops

Or **Jumbo Shrimp**

Or **Shrimp & Scallops Combo**

Cooked your way 29.99

Shrimp or Scallop Cooking Options:

Scampi: cooked in lemon butter & garlic

Au Gratin: poached in sharp
cheddar cheese cream sauce

Deep Fried: breaded & fried

Charbroiled Salmon Fillet

29.99

Haddock 26.99

Fresh haddock served either:
hand breaded and deep fried,
scampi, lemon pepper, baked,
OR parmesan (*hand breaded*,
topped with marinara sauce
and mozzarella)

Seafood Platter

A variety of baked or fried haddock,
shrimp, and scallops 39.99

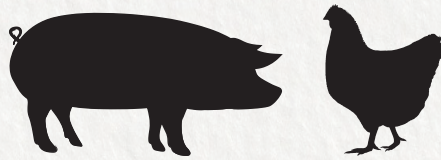
Add Cold Water Lobster Tail - MP



Twin Cold Water Lobster Tails

Sweet and petite, 4-5oz,
lightly seasoned and
steamed to perfection - MP

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CHOPS & CHICKEN

Served with a dinner salad, roll and choice of one side: French fries, baked potato, or steamed veggie.

Bone-In Pork Chop

Two 1" thick cut, charbroiled pork chops.
Ask about seasoning options 29.99

Chicken Breast

8oz chicken breast, hand breaded and deep fried or charbroiled.
Ask about seasoning options 29.99

Chicken Parmesan

Hand breaded, topped with marinara sauce and mozzarella cheese 29.99

COMBINATION PLATTERS

Served with a dinner salad, roll and choice of one side: French fries, baked potato, or steamed veggie.

STEAK HOUSE FEATURED COMBOS

Steak House Triple

8oz Petite Delmonico, half chicken breast (deep fried or charbroiled),
and shrimp or scallop (scampi, au gratin or deep fried) 44.99

Steak House Mixed Grill

8oz Petite Delmonico, half chicken breast (deep fried or charbroiled),
and single pork chop 44.99

Steak House Surf & Turf

7oz hand cut filet mignon and 4oz North Atlantic lobster tail,
steamed to perfection - Market Price

Try it The Winslow Way

with sauteed mushrooms & onions for 5.99

Add Shrimp or Scallops for 11.99

Shrimp or Scallop Cooking Options:

Scampi: cooked in lemon butter and garlic

Au Gratin: poached in sharp cheddar cheese cream sauce

Deep Fried: breaded and fried



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KIDDO'S MENU

Served with French fries & applesauce 14.99

- Sirloin Steak
- Fish Fry
- Kids Shrimp
- Pork Chop
- Chicken Fingers
- Macaroni & Cheese

BEVERAGES

3.00

Coffee, Hot Tea or Unsweetened Tea (free refill),
Sweet Tea, Lemonade, Milk, Hot Chocolate and Local Hand-crafted Sodas:
Cola, Diet Cola, Orange, Lemon Lime, Ginger Ale, and Club Soda.
Saranac Bottled Sodas 5.00

DESSERT

Ask about our Seasonal Dessert! 8.99

Great Grandma Calista's Apple Crisp 8.99

Our homemade apple crisp secret recipe, served with vanilla ice cream.

Peanut Butter Pie 8.99

Lemon Berry Mascarpone Cream Cake 8.99

Rich vanilla cake layered with lemon mascarpone cream, blueberries and cranberries

Lava Molten Chocolate Cake 8.99

Rich chocolate cake with a warm flowing dark chocolate center

Hot Fudge Sundae 8.99

Caramel Butterscotch Sundae 8.99

Brownie Sundae 8.99

Chocolate Chip Delight 8.99

Chocolate chip cookie, vanilla ice cream, and hot fudge

Cheesecake 8.99

Add The Winslow Works for 1.00: Hot fudge, caramel, or strawberries

Seasonal Dessert 8.99

Vanilla Ice Cream

Small 5.99 | Large 6.99

Add The Winslow Works for 1.00: Hot fudge, caramel, or strawberries

20% gratuity added to parties of 5 or more. Sorry, we cannot be responsible for steaks ordered well done.
We do not discount or comp any food.

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FROM THE BAR



BEER

- Domestic** | 5
Budweiser
Bud Light
Michelob Ultra
Coors Light
Miller Lite
Utica Club
Yuengling
Labatt Blue
Labatt Blue Light
Labatt Non-Alcoholic
- Imports** | 6
Corona
Heineken
Heineken Light
Stella Artois
- Craft** | 6
Saranac Lager
Saranac Pale Ale
Saranac IPA
Sierra Nevada Hazy IPA
Blue Moon
New Belgium Fat Tire | 6
- Seasonal Craft Beer** | 6 & up
- Hard Seltzer** | 6
High Noon
White Claw
NUTRL
- Seasonal Hard Cider** | 6



WINE

Ask your server about additional selections by the bottle

- By The Bottle**
Pinot Grigio, Santa Margarita, *Italy* | 39
Pinot Grigio, San Angelo, *Italy* | 30
Sauvignon Blanc, Infamous Goose, *New Zealand* | 30
Riesling, Glenora, *NY* | 30
Moscato, Caposaldo, *Italy* | 30
French White, Pouilly Fuisse | 69
Cabernet Sauvignon, Apothic, *CA* | 30
Cabernet Sauvignon, Josh Cellars, *CA* | 39
Pinot Noir, Dark Horse, *CA* | 30
Merlot, Forest Glen, *CA* | 30
Malbec, Alamos, *Argentina* | 30
Zinfandel, St. Francis Old Vine, *CA* | 35
Rosenblum, Cuvee, *CA* | 30
Lambrusco, Riunite | 30
- House Pours** | 8
Chardonnay
Pinot Grigio
Sauvignon Blanc
Riesling
Moscato
Zinfandel
Cabernet Sauvignon
Pinot Noir
Malbec
Merlot
Lambrusco



SPIRITS

Signature Drinks

- Steakhouse Manhattan** Rye 12
- Old Forge Fashion** Muddled 12
- Eagle Bay Breeze** Pineapple Rum and Fruit Juices 12
- McCauley Mountain Summit Martini** Black Espresso with Baileys 16
- South Shore Margarita** Hand Squeezed with choice of flavoring 12

- Canned Cocktails** \$9
Mixed Drinks \$9+

We charge double for doubles.

Full Bar Available

For a complete selection, please visit the bar / bartender.

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