

SOMERS

202

RESTAURANT & GRILL

If you have any food allergies or dietary restrictions please notify your server.

All of our dishes are prepared fresh to order! We appreciate your patience especially during busy times. We are committed to satisfying all our customers.

STARTERS

WINGS 9.5 on or off the bone: buffalo, chipotle bbq, hoisin sesame, flaming inferno <i>(not for the faint of heart)</i>	TEMPURA SHRIMP COCKTAIL 14 spicy siracha cocktail sauce, cucumber and carrot salad, sesame vinaigrette	POTATOES BRAVAS 9.0 "tapas style" potatoes with grilled chorizo, smoked paprika aioli
WINTER RISOTTO 12/21 wild mushrooms, spinach and fresh pecorino	TRUFFLE MAC AND CHEESE 13/24 pancetta, brie and shaved truffles with a crispy truffle crust	STEAMED PEI MUSSELS 12.0 jalapeño bacon broth with grilled peasant bread
HOUSE MADE GRILLED CHICKEN AND WILD MUSHROOM SAUSAGE 11.0 hearty white bean stew, red wine jus	CHICKEN AND LEMONGRASS POT STICKERS 10.0 with sweet chili dipping sauce	202 "COLD WEATHER" MINISTRONE SOUP 8.0 rustic hearty soup with sausage, white beans, winter vegetables and pasta
202 SLIDERS 8.5 three (3) mini burgers with american cheese	LIGHTLY FRIED CALAMARI 11.0 lemon aioli and marinara sauce	SOUP OF THE MOMENT MKT chef's daily creation

SALADS

CAESAR SALAD 9.0 hearts of romaine, house made croutons, creamy caesar dressing with shaved pecorino add chicken - 4.0 add shrimp - 7.5	FRISÉE SALAD 14.0 crispy bacon, house made croutons, hard-boiled egg and sherry vinaigrette	SPINACH ASIAN PEAR SALAD 11.0 candied walnuts, goat cheese with a white balsamic and vanilla vinaigrette	MIXED GREENS 9.0 cucumber, tomato, crumbled bleu cheese, apple balsamic vinaigrette add chicken - 4.0 add shrimp - 7.5
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ENTRÉES

CLASSIC HANGER FRITES 22.0 grilled certified angus hanger with truffle parmesan fries and red wine sauce	ORECCHIETTE 19.0 crumbled sausage, wild mushrooms and grape tomatoes in a light truffle brown sauce
BLACK CURRANT GLAZED SALMON 22.0 butter poached haricot vert, whipped potatoes white wine sauce	PAN ROASTED 10 OZ. FILET MIGNON 34.0 whipped potatoes, haricot vert, truffle infused bordelaise sauce
FREE RANGE CHICKEN POT PIE 19.0 seasonal vegetables, buttery puff pastry and natural rich chicken jus	GRILLED "ALL NATURAL" PORK CHOP 25.0 granny smith apple and cranberry compote, parsnip puree, applejack jus
202 JAMBALAYA 21.0 shrimp, chicken, spicy sausage and mussels with a creole style rice	PAN ROASTED COD 25.0 broccoli rabe, white beans, chorizo and toasted garlic broth
PENNE PASTA 17.0 wild mushroom pesto, spinach and grape tomato	"GRANDMA'S" CHICKEN PARMIGIANA 18.0 with linguini marinara

SANDWICHES

burgers served with lettuce, tomato, onion, pickle and fries. sandwiches served with fries.

additional toppings {american, swiss, bleu cheese, cheddar - .50 each} {crispy bacon, sautéed onions, mushrooms, sweet potato fries, onion rings - 1.0 each}

CERTIFIED ANGUS BURGER 10.5 8oz premium ground beef on our soft brioche rolls with all the trimmings	TUSCAN CHICKEN SANDWICH 12.0 crispy chicken cutlet on rustic grilled bread with vine tomatoes, mozzarella, red onion, olive relish and arugula pesto	"DRESSED UP" FRENCH DIP BEEF SANDWICH 14.0 slow roasted short rib, caramelized onions, melted provolone and truffle red wine jus	FREE RANGE CHICKEN BURGER 12.0 crispy bacon and basil aioli
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BRICK OVEN PIZZAS

MARGHERITA 12.0 marinara, fresh tomato, basil and extra virgin olive oil with mozzarella	WILD MUSHROOM AND TRUFFLE 13.0 a white crispy pie with pancetta, truffle oil and mozzarella	CYO CREATE YOUR OWN 10.0 add toppings 1.0 each pepperoni, sausage, mushrooms, gorgonzola, meatball, extra cheese, pancetta, anchovies, sliced fresh tomato, grilled shrimp - 4.0
CHICKEN PARMESAN 13.0 breaded chicken cutlet, marinara and mozzarella		

SIDES

FRIES 4.0	WHIPPED POTATO 5.0	BROCCOLI RABE 7.0
SWEET POTATO FRIES 5.0	SAUTÉED SPINACH 5.0	MAC AND CHEESE 6.0
TRUFFLE PARMESAN FRIES 6.0	GREEN BEANS 5.0	

MARTINIS

202 'TINI

smirnoff raspberry, smirnoff orange, peach schnapps, triple sec, fresh lime and cranberry juice

CAIPIRINHA

brazilian cachaca, fresh lime, citrus infused simple syrup, served on the rocks

CLASSIC MARTINI

ketel one vodka or tanqueray gin, splash of dry vermouth, olive or twist

BLUE ISLAND

malibu, captain morgan, blue curacao, pineapple juice

CLASSIC MANHATTAN

seagrams vo whiskey or bullet bourbon, sweet vermouth, splash of bitters

BLUEBERRY LEMONADE

absolut citron, stoli blueberry, fresh lemonade, fresh muddled blueberries

CAPPUCCINO MARTINI

bailey's, smirnoff vanilla, espresso vodka, kahlua, real espresso

CHOCOLATE MARTINI

godiva chocolate liqueur, white or dark, smirnoff vanilla, crème de cacao

MALIBU SUNRISE

malibu rum, kettle one vodka, pineapple juice and grenadine

LEMON BASIL "TINI"

pinnacle citrus vodka, fresh lemonade, simple syrup, and a fresh muddled basil leaf

PUMPKIN SPICE LATTE

pumpkin spice cream liqueur, real espresso, kahlua and whipped cream vodka

PURPLE PASSION

smirnoff raspberry, chambord, triple sec, lime, splash of seven up

PINK GRAPEFRUIT MARTINI

absolut ruby red vodka, grapefruit juice, simple syrup, splash of peach schnapps, splash of cranberry juice

TICKLE ME PINK

malibu, captain morgan, 10 cane rum, pineapple juice, crème of coconut, crème de noyax

MIXED BERRY COSMO

fresh berries muddled with pinnacle mixed berry vodka, triple sec, lime & cranberry

POM "TINI"

absolut citron, pama pomegranate liqueur, lime, pomegranate juice

COCONUT MARTINI

malibu coconut rum, malibu black rum, crème of coconut, in a coconut rimmed glass

SOMERS 202 "POM" ARITA

don julio anjeo, cointreau, gran mariner, lime, orange, pomegranate & sour, in a salt rimmed glass

SWEET TEANI

sweet tea vodka, absolut citron, triple sec, citrus infused simple syrup

202 MAI TAI

ron zucappa rum, 10 cane rum, triple sec, amaretto, pineapple & crème de noyax

SANGRIA MARTINI

red or white, mixed with apple, peach, melon and black raspberry

ORANGE CREAMSICKLE

ketel one oranje vodka, pinnacle orange whipped cream vodka, triple sec, orange juice, splash of 7up

STRAWBERRY "TINI"

smirnoff strawberry vodka, fresh muddled strawberries. topped with chilled champagne

COSMOPOLITAN

absolut citron, triple sec, lime, cranberry

BEERS

BOTTLE BEERS

BUDWEISER
BUD LIGHT
BUD LIGHT LIME
COORS LIGHT
AMSTEL LIGHT
CORONA EXTRA
HEINEKEN
HEINEKEN LIGHT
MILLER LITE
MICHELOB ULTRA
SAMUEL ADAMS BOSTON LAGER
BASS
BLUE POINT BLUEBERRY ALE
RED BRIDGE (Gluten-Free Beer)
COORS NON-ALCOHOLIC

DRAFT BEERS

SEASONAL DRAFT
CAPTAIN LAWRENCE PALE ALE
ROLLING ROCK
GUINNESS
STELLA ARTOIS
BLUE MOON
BUD LIGHT
PALM AMBER ALE

BEVERAGES

STEWART'S SODA

\$2.75

BLACK-CHERRY
CREAM
ORANGE N CREAM
ROOT-BEER
DIET ROOT-BEER

SELECTION OF FOUNTAIN SODAS

OLD STYLE LEMONADE
RASPBERRY ICED TEA
UNSWEETENED ICED TEA
COFFEE
CAPPUCCINO
ESPRESSO
HOT TEA