

SNACKS

NODINE'S SMOKEHOUSE BACON 5.99

Because....BACON! Strips of Nodine's Smokehouse Apple Smoked Bacon (**Nodine's Smokehouse - Goshen, CT**)

ROASTED CAULIFLOWER 6.99

Panko and Parmesan Crusted Roasted Cauliflower with Nodine's Apple Smoked Bacon (**Goshen, CT**) in Our Truffle Cream Sauce. Served with Housemade Potato Chips.

FRESH GUACAMOLE 9.99

Maggie's Freshly Made Guacamole with a Side of Fresh Salsa and Sour Cream Served with Tortilla Chips Made in Our Dedicated Gluten Free Fryer.

TRUFFLE FRIES 4.99

Maggie's Crispy French Fries Drizzled with White Truffle Oil & Sprinkled with Fresh Parmesan Cheese & Herbs. Served with Garlic Aioli.

SOFT BAKED PRETZELS 5.99

Soft Baked Pretzels Served with Cheddar Cheese and Housemade Maple Dijon BBQ Dipping Sauces.

CRISPY CRAB PUFFS 6.99

Wild Caught Lump Crabmeat Breaded with Panko and Lightly Fried. Served with Sriracha Aioli.

CHARRED CHICKPEA & QUINOA SALAD 3.99

Charred Chickpeas, Red Quinoa, Roasted Corn, Diced Peppers, Scallions and Cilantro in Our Housemade Hannan Honey-Lime Vinaigrette (**Southbury, CT**).

PANKO FRIED AVOCADO 6.99

Panko Breaded Avocado Lightly Fried and Served with Sriracha Aioli For Dipping.

SMALL HOUSE SALADS 3.99

Choose From a Traditional Tossed Salad, Caesar Salad or Mixed Baby Green Salad Served in a Snack Size Portion.

VEGETARIAN EDAMAME POTSTICKERS 6.99

Dumplings Filled with Edamame, Cabbage, Shiitake Mushrooms, Corn, Carrots, Chives & Ginger. Steamed, then Pan Seared. Served with Garlic Ginger Sauce.

EGGPLANT FRIES 5.99

Crispy Coated Strips of Eggplant Sprinkled with Parmesan Cheese and Served with Marinara Sauce.

STEAMED EDAMAME 3.99

Steamed Soybeans with Sea Salt.

MAGGIE'S EDAMAME HUMMUS 6.99

Housemade Edamame Hummus Over Fresh Boston Bibb Lettuce and Served with Pita Bread.

MAGGIE'S DEVEILED EGGS 3.99

A Traditional Favorite made with Farmer's Cow Farm Fresh Eggs (**Lebanon, CT**) and Nodine's Apple Smoked Bacon (**Goshen, CT**).

APPETIZERS

AHI TUNA TEMPURA ROLL 10.99

Ahi Tuna Rolled with Spicy Soy Sauce, Ginger, Green Onion and Garlic, Wrapped in Nori and Fried Tempura Style. Served with Garlic Ginger Sauce.

AHI POKE STACK 10.99

Sushi Grade Ahi Tuna Diced and Tossed with Pickled Ginger, Sesame Oil, and Our Blend of Soy and Teriyaki Sauces. Served with Avocado and an Asian Ginger Dressed Coleslaw of Freshly Shredded Cabbage, Carrots and Scallions Atop a Crispy Wonton Chip.

GIANT CALIFORNIA ROLL 10.99

Our Jumbo Sushi Rice Cake with Layers of Diced Cucumber, Fresh Crab and Avocado. Garnished with Seaweed, Scallions, Sesame Seeds and Our Spicy Garlic Ginger Sauce and Sriracha.

MAGGIE'S NACHO PLATTER 10.49

Our Fresh Tortilla Chips are Cooked in a Dedicated Gluten Free Fryer and Topped with Melted Cheese, Pinto Beans, Scallions, Tomatoes, Black Olives, Sour Cream, Salsa and Housemade Guacamole. **Add Housemade Beef Chili 1.99**
OR Natural Free-Range Chicken 1.99


GUINNESS BATTERED CHICKEN STRIPS 9.99

All-Natural Chicken Strips Dipped in Maggie's Signature Housemade Guinness Batter and Fried Golden Brown. Served with Housemade Maple Dijon BBQ Dipping Sauce (**Lamothe's Burlington, CT**).

 Available Gluten Free Made with Rice Flour Batter in our Dedicated Gluten Free Fryer for 1.99

MAGGIE'S MINI BURGERS** 9.99

Mini Versions of Our Certified Angus Beef® Proprietary Blend Burgers Topped with Crispy Bacon and American Cheese.

 Substitute Gluten-Free Cheese Buns 1.99

TEX MEX EGGROLLS 9.99

Housemade with Spicy Chicken, Corn, Black Beans, Peppers, Onions and Melted Cheese. Served with an Avocado-Ranch Dipping Sauce.

ROASTED BRUSSELS SPROUTS 7.99

A Large Platter of Roasted Brussels Sprouts Served with Nodine's Apple Smoked Bacon Pieces (**Goshen, CT**) and a Garlic Aioli Dipping Sauce. **Our Brussels Sprouts are Sourced Locally When In Season!**

CHINATOWN'S DIM SUM 14.99

Chicken Potstickers, Crispy Spring Rolls, Chicken Dumplings, BBQ Ribs and Natural Free-Range Chicken Skewers. Served in a Steamer Basket with Thai Peanut and Garlic Ginger Sauces.

CRAB AND SPLIT PEA RANGOON 10.99

Housemade Fried Wontons Filled with Fresh Crab Meat, Split Peas and Cream Cheese. Served with a Side of Sweet Chili Sauce and Garlic Ginger Sauce.

THAI LETTUCE WRAPS 13.99

Create Your Own Thai Lettuce Wraps!

Choose From: Natural Free-Range Chicken Strips, Panko Fried Avocado, Grilled Steak (**Add 1.99**) OR Grilled Shrimp (**Add 1.99**) Served with Sliced Carrots, Charred Chickpea, Red Quinoa and Corn Salad, Oriental Noodles, Crushed Peanuts, Shredded Cucumbers, Sesame Seeds and Lettuce Leaves with Three Delicious Sauces: Thai Peanut, Teriyaki and Sesame Ginger.

MAGGIE'S CHICKEN WINGS 10.99

Choice of: Buffalo Hot Wings (Hot, Regular or Mild) Honey BBQ or Sweet Chili Cooked in a Dedicated Gluten Free Fryer.

BUFFALO CHICKEN BLASTS 8.99

Housemade Natural Free-Range Chicken Bites, Spiced & Fried. Served with Celery, Buffalo Sauce and Bleu Cheese Dressing.

APPETIZERS

FRIED CALAMARI 10.99

Served with Lemon, Housemade Marinara Sauce and Cocktail Sauce.
Add Fried Jalapeño Peppers and Crumbled Bleu Cheese 1.49

FRIED MACARONI AND CHEESE 9.99

Maggie's Signature Macaroni and Cheese, Hand Rolled and Crusted with Panko & Parmesan. Served over a Creamy Marinara Sauce and Topped with Parmesan Cheese.

QUESADILLA 9.99

A Grilled Tortilla Stuffed with Cheese, Bacon, Diced Tomatoes and Green Onions. Served with Sour Cream, Salsa and Housemade Guacamole. **Add Natural Free-Range Chicken 1.99**

SKY HIGH ONION RINGS 9.49

A Tower of Thick Cut Gourmet Onion Rings, Served with Cheddar Cheese & Maple Dijon BBQ Dipping Sauces.

ORIENTAL MARINATED STEAK OR CHICKEN SKEWERS** 9.99

Marinated Steak or Natural Free-Range Chicken Breast. Served with a Sesame-Ginger Aioli.

CRISPY POTATO SKINS 8.99

Melted Cheese, Bacon, Green Onions, and Sour Cream. Cooked in a Dedicated Gluten Free Fryer.

FRIED FRESH MOZZARELLA 8.49

Liuzzi Angeloni Fresh Mozzarella (Hamden, CT) Fried Crisp and Served with Marinara Sauce. Topped with Parmesan Cheese.

FRESH LOCAL BURRATA & TOMATOES 11.99

Liuzzi Angeloni Fresh Burrata Cheese (Hamden, CT) Served Over Our Own Housemade Pesto, with Fresh Tomatoes, Baby Arugula, and Toasted Flatbread. Drizzled with Extra Virgin Olive Oil and Balsamic Glaze with a Sprinkle of Freshly Ground Black Pepper.

CRISPY COCONUT SHRIMP 10.99

Jumbo Shrimp, Battered, Rolled in Coconut, & Lightly Fried. Served with Piña Colada Dipping Sauce.

FRIED CORN & BACON RAVIOLI 10.99

Freshly-Made Ravioli Filled with Sweet Corn, Applewood Smoked Bacon, Caramelized Onions, Ricotta and Mozzarella Cheese Lightly Fried and Served with Our BBQ-Ranch Dipping Sauce.

STEAMED MUSSELS 11.99

Prince Edward Island Mussels Steamed in a Light Cream Lobster Broth.

HOT SPINACH & ARTICHOKE DIP 10.99

A Creamy Blend of Spinach, Artichoke Hearts, Garlic, and Mixed Cheeses. Served with Vegetables, Toasted Garlic Bread, Tortilla Chips and Homemade Potato Chips.

MAGGIE'S APPETIZER FAVORITES 15.99

A Large Combination Tower of Maggie's Hot Spinach and Artichoke Dip Served with Vegetables, Toasted Garlic Bread, and Tortilla Chips, Tex Mex Eggrolls and Maggie's Buffalo Chicken Wings.

APPETIZER SOUP & SALADS

ORGANIC BUTTERNUT SQUASH SOUP 5.99

Our Delicious Organic Roasted Butternut Squash in a Creamy Blend of Carrots, Celery, Tomato and Garlic with Turmeric, Cumin and Curry Spices.

HOUSEMADE BEEF CHILI 5.99

Housemade Beef Chili with Onions, Tomatoes and Spicy Seasoning Topped with Cheddar-Jack Cheese and Served with Tortilla Chips.

N.E. CLAM CHOWDER 6.49

Classic New England Style Chowder Filled with Tender Chopped Clams, Potatoes, Onions, Fresh Herbs and a Blend of Spices Simmered in a Delicious Creamy Broth.

FRENCH ONION SOUP 5.99

Made with Sherry Wine and Topped with Buttered Croutons and Layers of Melted Provolone Cheese. Served in a Crock and Garnished with a Crispy Gourmet Onion Ring.

GF Ask Your Server to Omit the Croutons & Onion Ring to Make this Soup Gluten-Free.

CHICKEN TORTELLINI SOUP 5.99

Lilly's Freshly-Made Five Cheese Tortellini, Natural Free-Range Chicken, Carrots, Celery and Spinach in a Chicken Broth.

KALE & RED QUINOA SALAD 7.99

Chopped Kale and Chicory with Red Quinoa, Golden Raisins, Julienned Broccoli, Slivered Brussels Sprouts, Chopped Cabbage, Sliced Carrots, Sunflower Seeds, Fresh Grapes and Apples Tossed in Housemade Buttermilk Dressing. Topped with Asiago Cheese.

PEAR & BRIE SALAD 7.99

Romaine Lettuce, Tomato, Fresh Pear, Brie, Candied Pecans and Dried Cranberries Tossed in Balsamic Vinaigrette.

BOSTON HOUSE SALAD 7.99

Bibb Lettuce Hearts Tossed with Chopped Bacon, Egg, Crumbled Bleu Cheese, Crispy Croutons and Buttermilk Ranch Dressing.

GF Omit Croutons To Make This Dish Gluten Free.

FRENCH COUNTRY SALAD 7.99

Organic Mixed Greens, Grilled Asparagus, Fresh Beets, Goat Cheese and Candied Pecans Tossed in Balsamic Vinaigrette.

B.L.T WEDGE SALAD 7.99

A Crisp Iceberg Lettuce Wedge, Covered with Diced Tomato, Bacon and Bleu Cheese Dressing.

STRAWBERRY & GOAT CHEESE SALAD 7.99

Fresh Spinach, Strawberries, Goat Cheese and Candied Pecans Tossed in Balsamic Vinaigrette.

PIZZA

We Make The Dough For Our Thin Crust Pizzas In-House Daily!

GF Gluten Free Pizza Crust By Request For An Additional 1.99

CHEESE PIZZA AND SALAD 11.99

A Half Sized Portion of Our Cheese Pizza Served with a Small Tossed, Caesar, or Mixed Green Salad.

SPECIALTY PIZZA AND SALAD 12.99

A Half Sized Portion of Any Specialty Pizza Below Served with a Small Tossed, Caesar, or Mixed Green Salad.

CHEESE PIZZA 9.99

Mozzarella Cheese, Marinara Sauce and Oregano.

GF Sub Gluten Free Crust To Make Gluten Free.

CALIFORNIA CLUB PIZZA 11.49

Nodine's Apple Smoked Bacon (Nodine's Smokehouse - Goshen, CT) Natural Free-Range Chicken, Mozzarella Cheese, and Tomato Sauce. Topped with Arugula, Tomato and Avocado Lightly Tossed in Vinaigrette.

GF Sub Gluten Free Crust To Make Gluten Free

THAI CHICKEN PIZZA 11.49

Mozzarella Cheese, Strips of Marinated Natural Free-Range Chicken, Thai Peanut Sauce, Green Onions, Bean Sprouts, Shredded Carrots, Fresh Cilantro, and Roasted Peanuts.

GRILLED VEGETABLE AND GOAT CHEESE PIZZA 11.49

Mozzarella Cheese, Marinara, Grilled Eggplant, Bell Peppers, Broccoli, Sautéed Onions and Roasted Garlic, Topped with Creamy Goat Cheese. GF Sub Gluten Free Crust To Make Gluten Free

MARGHERITA PIZZA 11.49

Marinara Sauce, Diced Tomato, Fresh Basil and Fresh Mozzarella Cheese.

GF Sub Gluten Free Crust To Make Gluten Free

BUFFALO CHICKEN PIZZA 11.99

Grilled Natural Free-Range Chicken Marinated in Spicy Buffalo Sauce, with Mozzarella Cheese, Celery, Scallions and Topped with Bleu Cheese Crumbles. GF Sub Gluten Free Crust To Make Gluten Free

MEAT CRAVER'S PIZZA 11.99

Pepperoni, Sweet Italian Sausage, Nodine's Apple Smoked Bacon (Nodine's Smokehouse - Goshen, CT) and Our Homemade Meatballs, with Marinara Sauce and Mozzarella Cheese.

HAWAIIAN PIZZA 11.49

Mozzarella Cheese, Marinara Sauce, Ham, Red Onions and Fresh Pineapple.

GF Sub Gluten Free Crust To Make Gluten Free

BBQ CHICKEN PIZZA 11.49

Mozzarella Cheese, BBQ Natural Free-Range Chicken, Housemade BBQ Sauce, Red Onions and Cilantro.

GF Sub Gluten Free Crust To Make Gluten Free

WHITE PIZZA 11.49

Mozzarella Cheese, Alfredo Sauce, Spinach, Nodine's Apple Smoked Bacon (Nodine's Smokehouse - Goshen, CT) and Parmesan.

GF Sub Gluten Free Crust To Make Gluten Free

SIGNATURE BURGERS

Maggie's Half Pound Proprietary Blend Burgers are Made with Certified Angus Beef® Chuck and Brisket.

 All Burgers are Served with Fries Cooked in a Dedicated Gluten Free Fryer.



MAGGIE'S FARM TO TABLE BURGER** 15.99

Flavorful Grass-Fed Beef, Naturally Grown & Hormone Free (**Four Mile River Farm - Old Lyme**) with Gouda Cheese (**Arethusa Farm - Litchfield**) and Apple Smoked Bacon (**Nodine's Smokehouse - Goshen**) Stacked with Bibb Lettuce, Tomato, Pickles & Red Onion.

 Sub Cheese Bun To Make Gluten Free!

CLASSIC HAMBURGER** 10.99

An Old-Fashioned Chop House Hamburger Stacked with Bibb Lettuce, Tomato, Sliced Pickles & Sliced Red Onion.

 Sub Cheese Bun To Make Gluten Free!


GOURMET CHEESEBURGER** 12.99

Topped with Asiago Cheese, Fontina Cheese and Herb Aioli. Stacked with Bibb Lettuce, Tomato, Sliced Pickles & Red Onion.

 Sub Cheese Bun To Make Gluten Free!

GARBAGE BURGER** 12.99

Loaded with Sautéed Mushrooms, Onions, Smoked Bacon, American Cheese and Maggie's Signature Sauce. Served Stacked with Bibb Lettuce, Tomato, Sliced Pickles & Sliced Red Onion.

 Sub Cheese Bun To Make Gluten Free!

NODINE'S BACON CHEESEBURGER** 13.49

Topped with Nodine's Apple Smoked Bacon (**Goshen, CT**) and Melted American Cheese. Served Stacked with Bibb Lettuce, Tomato, Sliced Pickles & Red Onion.

 Sub Cheese Bun To Make Gluten Free!

BBQ PULLED PORK BURGER** 13.49

Our Classic Burger Topped with Maggie's Signature BBQ Pulled Pork, Coleslaw and Cheddar Cheese. Served on Our Soft Pretzel Bun.

 Sub Cheese Bun To Make Gluten Free!

DOUBLE BURGER** 15.99

Two 1/2 lb. Burgers with Provolone and Cheddar Cheeses, Maggie's Signature Sauce, Bibb Lettuce, Tomato, Pickles & Sliced Red Onion.

 Sub Cheese Bun To Make Gluten Free!

BACON BBQ BURGER** 12.49

Smoked Bacon and Melted Cheddar with a Crispy Onion Ring and BBQ Sauce. Served Stacked with Bibb Lettuce, Tomato, Sliced Pickles & Sliced Red Onion.

NEW SRIRACHA BURGER** 12.49

Topped with Crumbled Bleu Cheese, Crispy Bacon, Fried Jalapenos and Sriracha Mayo. Stacked with Lettuce, Tomato, Sliced Pickles and Red Onion.

PRETZEL BURGER** 12.49

Cheddar Cheese and Crispy Bacon Stacked with Bibb Lettuce, Tomato, Sliced Pickles & Sliced Red Onion.

Served on Our Soft Pretzel Bun Spread with Yellow Mustard.

 Sub Cheese Bun To Make Gluten Free!

BACON & EGG BURGER** 13.49

Topped with Cheddar Cheese, Smoked Bacon, Chipotle Aioli and a Fried Egg. Stacked with Bibb Lettuce, Tomato, Sliced Pickles & Sliced Red Onion.

 Sub Cheese Bun To Make Gluten Free!

BLEU CHEESE B.L.T. BURGER** 12.49

Topped with Crispy Bacon, Melted Bleu Cheese and Our Signature Herb Aioli. Served Stacked with Bibb Lettuce, Tomato, Sliced Pickles & Red Onion.

 Sub Cheese Bun To Make Gluten Free!

NEW MAC N/ CHEESE BURGER** 12.49

Topped with Crispy Bacon and Maggie's Housemade Baked Macaroni and Cheese. Stacked with Lettuce, Tomato, Sliced Pickles and Red Onion. Served on our Soft Pretzel Bun with Spicy Mayo.

BAJA BURGER** 12.49

Topped with Jack and Cheddar Cheeses, Avocado, Pico De Gallo and Chipotle Aioli.

 Sub Cheese Bun To Make Gluten Free!

SOUTHWEST VEGGIE BURGER 10.99

Our Housemade Veggie Burger Made with Black Beans, Mushrooms, Cilantro, Bread Crumbs, Peppadew Peppers, Corn, and Green Peppers. Topped with Cheddar-Jack Cheese, Avocado, Lettuce, Tomato and Chipotle Mayo.

NEW CALIFORNIA TURKEY BURGER** 13.49

All-Natural Turkey Burger topped with Swiss Cheese, Nodine's Apple Smoked Bacon (**Goshen, CT**) and Avocado stacked with Lettuce and Tomato. Served on Grilled Ciabatta Bread with Herb Aioli.

BURGER SUBSTITUTIONS

SIDES:

CAESAR SALAD

 MIXED GREENS SALAD

 SWEET POTATO FRIES

Add .99

PROTEINS:



LOCAL GRASS-FED BEEF BURGER

(Four Mile River Farm - Old Lyme, CT) Add 2.99



SOUTHWEST VEGGIE BURGER

(Maggie's Own Housemade Veggie Burger)



MAGGIE'S TURKEY BURGER

BUNS:



GLUTEN FREE CHEESE BUN

(Fresh From Danbury, CT)

Add 1.99

PRETZEL BUN

Warm, Buttery, Delicious!

Add .99

FRESH PASTA SPECIALTIES



**We Proudly Serve Lilly's Fresh Pasta From Everett, MA.
For Over 30 years, Lilly's Pasta Uses Just 3 Ingredients: 100% Semolina Flour from North Dakota Flour Mills for the Best Flour in the Country, Grade-A Eggs, and Filtered Water.**

PENNE WITH MEATBALLS 15.99

Freshly-Made Penne Served with Two Housemade Meatballs,
Housemade Marinara and Sprinkled with Grated Pecorino Romano Cheese.

MAGGIE'S CHEESE TORTELLINI 14.99

Freshly-Made Cheese Tortellini with Apple Smoked Bacon (**Nodine's Smokehouse, Goshen, CT**)
and Broccoli Rabe in a Creamy Sundried Tomato Pesto Sauce. Sprinkled with Asiago Cheese.

Add All-Natural Free-Range Chicken Breast 3.99

MAGGIE'S FETTUCCINE ALFREDO 14.99

Freshly-Made Fettuccine Alfredo with Apple Smoked Bacon (**Nodine's Smokehouse, Goshen, CT**)
and Broccoli in a Cream Sauce. Sprinkled with Asiago Cheese.

GF Substitute Gluten-Free Penne Pasta To Make This Dish Gluten-Free 1.99

Add All-Natural Free-Range Chicken Breast 3.99

CHICKEN & ROASTED GARLIC PASTA 16.99

All-Natural Free-Range Chicken, Freshly-Made Penne, Mushrooms, Tomato, Peas, Caramelized Onions and Apple
Smoked Bacon (**Nodine's Smokehouse, Goshen, CT**) in a Roasted Garlic Cream Sauce. Sprinkled with Asiago Cheese.

GF Substitute Gluten-Free Penne Pasta To Make This Dish Gluten-Free 1.99

MAGGIE'S MEDITERRANEAN VEGAN RAVIOLI 15.99

Freshly-Made Mediterranean Roasted Vegetable Ravioli Aglio E Olio: With Fresh Zucchini,
Yellow Squash, Sautéed Onions, Asparagus, Arugula, Artichoke Hearts, Sun-Dried Tomatoes and Garlic.

Add All-Natural Free-Range Chicken Breast 3.99 - Add Grilled Shrimp - 6.99

BURRATA RAVIOLI \$17.99

Fresh Liuzzi Burrata (**Hamden, CT**) Ravioli and Roasted Tomatoes Sautéed with Pesto,
Extra Virgin Olive Oil, White Wine and Roasted Garlic. Drizzled with a Balsamic Reduction.

SAUSAGE CAVATELLI 16.99

Longhini Sweet Italian Sausage (**New Haven, CT**), Broccoli Rabe, Sun-Dried Tomato, Garlic, Olive Oil and
White Wine Tossed with Freshly-Made Cavatelli Pasta and Sprinkled with Grated Pecorino Romano Cheese.

GF Substitute Gluten-Free Penne Pasta To Make This Dish Gluten-Free 1.99

CHICKEN PASTA MILANESE 17.99

Milanese Style Crumb Coated All-Natural Free-Range Chicken over Freshly-Made Pappardelle, tossed in a
Pesto-Lemon Cream Sauce. Topped with Arugula and Tomato. Sprinkled with Pecorino Romano Cheese.

LOUISIANA CHICKEN 17.99

Parmesan Crusted All-Natural Free-Range Chicken Cutlets Served over Freshly-Made Cheese Tortellini,
Tossed with Peppers and Onions in a Spicy New Orleans Style Sauce. Sprinkled with Asiago Cheese.

SHRIMP & SCALLOPS ALLA VODKA 19.99

Sea Scallops and Shrimp Sautéed in a Creamy Vodka Sauce,
Tossed with Freshly-Made Penne. Sprinkled with Asiago Cheese.

GF Substitute Gluten-Free Penne Pasta To Make This Dish Gluten-Free 1.99

LOBSTER AND CRAB RAVIOLI 21.99

Freshly-Made Lobster and Crab Cheese Ravioli, Sautéed with Fresh Maine Lobster and
Wild Caught Crab Meat in a Newburg Sauce. Sprinkled with Grated Pecorino Romano Cheese.

LOBSTER MAC 'N' CHEESE 21.99

Lobster Meat, Mushrooms, Onions and Freshly-Made Cavatappi, Tossed in Alfredo Sauce then Baked
with Mozzarella, Fontina & Asiago Cheeses, Drizzled with Truffle Oil and Topped with Panko Bread Crumbs.

GIANT SALADS

Lunch Sized Portions of Select Salads Available Until 4:00 PM

CAESAR SALAD 10.99

Romaine Lettuce Tossed in Our Housemade Caesar Dressing and Topped with Croutons & Asiago Cheese.

 Omit the Croutons to Make this Salad Gluten-Free.

COBB SALAD 12.99

Romaine Lettuce with Egg, Croutons, Chopped Bacon, Cucumbers, Crumbled Bleu Cheese, Mushrooms, Red Onions, Avocado and Tomato.  Omit the Croutons to Make this Salad Gluten-Free.

THAI CHICKEN SALAD** 13.99

Skewered All-Natural Free-Range Chicken with a Pan Asian Sesame Glaze Served over Mixed Greens Tossed with Tomato, Cucumber and Thai Peanut Dressing. Garnished with Toasted Coconut & Spicy Sweet Peppadew Peppers. Substitute Steak 3.99 - Substitute Shrimp 3.99 - OR Enjoy a Combination of Any Two Proteins For An Additional 3.99

MIXED GRILLE SALAD** 17.99

Field Greens Tossed in a Special Housemade Vinaigrette with Crumbled Bleu Cheese, Parmesan, Tomato and Red Onions. Topped with Grilled Steak and Grilled All-Natural Free-Range Chicken, both with a Pan Asian Sesame Glaze, and Marinated Grilled Shrimp. (Full Sized Portion Only)

 Omit Pan Asian Sesame Glaze to Make this Salad Gluten-Free.

HERB GLAZED SALMON SALAD 17.99

Wild Raised, All-Natural Faroe Island Salmon with an Orange and Herb Glaze Over a Bed of Organic Mixed Baby Greens, Grilled Asparagus, Green Beans, Fresh Peppers, Snow Peas and Mangoes in a Mango Vinaigrette Dressing.

 Omit Pan Asian Sesame Glaze to Make this Salad Gluten-Free.

BBQ SOUTHERN FRIED CHICKEN SALAD 13.99

Lightly Fried All-Natural Free-Range Chicken Pieces, with Pepper Roasted Corn, Black Beans, Red Onion, Cucumber, Tomato and Candied Pecans. Tossed with Our Barbecue Ranch Dressing, and Topped with Onion Strings.

GRILLED SHRIMP SALAD 16.99

Grilled Shrimp, Avocado, Tomato, Pepper Roasted Corn, Black Beans, Cucumber and Chopped Romaine, all Tossed with Buttermilk Ranch Dressing and Topped with Onion Strings.

 Omit Onion Strings to Make this Salad Gluten-Free.

CRUNCHY BUFFALO CHICKEN SALAD 13.99


Spicy Buffalo All-Natural Free-Range Chicken Bites, Fried Crisp and Tossed with Romaine Lettuce, Sliced Celery Hearts, Shredded Carrot, Cucumber and Tomato. Tossed with Creamy Bleu Cheese Dressing and Topped with Onion Strings.

SEARED AHI TUNA SALAD** 16.99

House Seared Rare Tuna with Sesame Seeds & Spices Served Sliced, with Avocado, Tomato and Mixed Greens, Tossed with Creamy Balsamic Wasabi Dressing. (Full Sized Portion Only)

WALNUT CHICKEN SALAD 13.99

Grilled All-Natural Free-Range Chicken Breast with a Pan Asian Sesame Glaze Tossed with Walnuts, Apples, Tomato, Mango, Feta Cheese and Fresh Baby Greens in a Light Zinfandel Vinaigrette.

 Omit Pan Asian Sesame Glaze to Make this Salad Gluten-Free.

BURGER SALAD** 14.99

Crisp Romaine Lettuce, Diced Tomato, Jack & Cheddar Cheese, Onions, Bacon and Pickles all Tossed in Thousand Island Dressing. Topped with Our Certified Angus Beef® Burger and Crispy Fries. (Full Sized Portion Only)

DRESSINGS:



-  HOUSEMADE BLEU CHEESE
-  HOUSEMADE BALSAMIC
-  HOUSEMADE RANCH
-  HOUSEMADE HONEY DIJON
-  HOUSEMADE CAESAR
-  LIGHT ZINFANDEL
-  CREAMY WASABI
-  THOUSAND ISLAND
-  CREAMY ITALIAN
-  ASIAN GINGER

SALAD TOPPERS:

-  SESAME GLAZED GRILLED CHICKEN 3.99 (Omit Glaze to make Gluten Free)
-  CAJUN BLACKENED CHICKEN 3.99
-  GRILLED SHRIMP 6.99 (Omit Glaze to make Gluten Free)
-  GRILLED WILD SALMON 9.99
-  SEARED SCALLOPS 9.99
-  SEARED AHI TUNA 8.99
-  STEAK SKEWERS 6.99 (Omit Glaze to make Gluten Free)

SIGNATURE SANDWICHES

*Served with Crispy Fries or a Small Green Salad or Caesar Salad.
Substitute Sweet Potato Fries (.99)*

-  **Gluten Free Cheese Bun Available as a Substitute for any Sandwich Bread (1.99)**
Soft Pretzel Bun Available as a Substitute for any Sandwich Bread (.99)
 **Our Fries are Gluten Free and Cooked in a Dedicated Gluten Free Fryer.**

THE PILGRIM 11.99

Warm Roasted Turkey, Layered with Housemade Apple Stuffing & Cranberry Sauce on Thick Sliced Brioche. Served with a Side of Hot Turkey Gravy.

CRISPY CHICKEN ROMANO 11.99

All-Natural Free-Range Chicken Breast Coated with Romano and Parmesan. Served with Lettuce, Tomato, Asiago Cheese and Herb Mayonnaise on Grilled Ciabatta.

TUNA PEPPADEW MELT 11.99

White Albacore Tuna Salad, Green Onion, Chopped Sweet and Spicy Peppadew Peppers and Provolone Cheese on Grilled Rye Bread.

GRILLED CHICKEN AND AVOCADO CLUB 12.99

Grilled All-Natural Free-Range Chicken Breast with Avocado, Bacon, Tomato, Lettuce, Melted Swiss and Herb Mayonnaise on White Toast.

WALDORF CHICKEN SALAD 11.99

Our Own Chicken Salad with Apples, Cranberries and Toasted Walnuts. Topped with Bibb Lettuce, Tomato and Herb Mayonnaise on Our Thick Sliced Brioche Bread.

BLACKENED CHICKEN 11.99

All-Natural Free-Range Chicken Breast, Provolone Cheese, Lettuce, Tomato, Red Onion and Spicy Mayo on a Soft Pretzel Bun.

DI PARMA 11.99

Flavorful Prosciutto Ham and Fresh Mozzarella. Topped with Baby Arugula Tossed with Bruschetta and Balsamic Vinaigrette on Grilled Ciabatta with Whole Grain Mustard & Mayonnaise.

PHILLY STEAK OR CHICKEN 11.99

Sliced Steak **OR** Grilled All-Natural Free-Range Chicken with Sautéed Peppers, Sautéed Onions and Melted American Cheese on a Toasted Garlic Baguette.

CRISPY BUFFALO CHICKEN 11.99

All-Natural Free-Range Chicken Breast Dipped in Our Housemade Batter and Fried Crisp. Topped with Spicy Buffalo Sauce, Melted Swiss, Lettuce and Tomato. Served on a Soft Potato Bun with Bleu Cheese Dressing.

CHICKEN & FRESH MOZZARELLA 12.99

All-Natural Free-Range Chicken Breast, Topped with Fresh Mozzarella Cheese, Herb Mayonnaise, Bibb Lettuce and Tomato, on Our Soft Pretzel Bun.

BBQ CHICKEN SANDWICH 12.49

All-Natural Free-Range Chicken Topped with Cheddar, **Nodine's Apple Smoked Bacon (Goshen, CT)** Sautéed Onions, BBQ Sauce and a Crispy Onion Ring on a Soft Potato Bun.

FRENCH DIP 11.99

Sliced, Warm Certified Angus Beef® Roast Beef Au Jus with Mushrooms, Onions and Melted American Cheese on a Toasted Garlic Baguette. Served with Au Jus for Dipping.

VEGETARIAN CIABATTA 11.49

Fresh Mozzarella Cheese, Grilled Yellow Squash, Zucchini and Baby Arugula Tossed with Bruschetta and Balsamic Vinaigrette on Grilled Ciabatta.

SOUTHERN FRIED CHICKEN SANDWICH 11.99

Buttermilk Fried All-Natural Free-Range Chicken Breast, Housemade Ranch Dressing, Pickles and Lettuce on a Soft Potato Bun.

CLASSIC GRILLED REUBEN 11.99

Certified Angus Beef® Corned Beef Layered with Sauerkraut, Melted Swiss Cheese and 1000 Island Dressing on Grilled Rye Bread.

BBQ PULLED PORK 11.99

BBQ Smoked Pulled Pork Topped with Melted Cheddar Cheese and Housemade Coleslaw on a Soft Pretzel Bun.

CUBAN SANDWICH 11.99

Smoked Pulled Pork, Honey Ham, Swiss Cheese, Pickles, Mustard and Mayonnaise on a Grilled and Pressed Cuban-Style Roll.

MAGGIE'S B.L.T 11.99

Nodine's Apple Smoked Bacon (Goshen, CT), Bibb Lettuce, Tomato and Herb Mayonnaise on White, Whole Wheat or Rye Toast.

MAGGIE'S CLUB 12.99

Freshly Roasted Turkey Breast or Certified Angus Beef® Roast Beef**, Smoked **Nodine's Apple Smoked Bacon (Goshen, CT)** Lettuce, Tomato and Mayonnaise on White, Wheat or Rye Toast.

GOURMET GRILLED CHEESE 11.99

Fontina and Asiago Cheeses with Your Choice of Prosciutto or **Nodine's Apple Smoked Bacon (Goshen, CT)** with Sliced Tomato on Thick Sliced Brioche.

HOUSE SPECIALTIES

Our Menu is Always Evolving as We Strive to Meet the Needs of Our Customers. Some Dishes Come and Go, Others Become Customer Favorites and Have Remained on Our Menu Over the Years. We Are Proud to Serve them Plentiful and at an Affordable Price.

MAGGIE'S XXL BURRITO 14.99

A Monster Burrito with Spicy All-Natural Free-Range Chicken, Corn, Black Beans, Peppers and Melted Cheese. Topped with Pico de Gallo and Enchilada Sauce. Served with Charred Chickpea Red Quinoa and Corn Salad, Spanish Rice, Guacamole, Sour Cream, and Salsa.

CHICKEN BOWL 14.99

All-Natural Chicken Breast Tossed with Teriyaki Sauce, Broccoli, Snow Peas, Mushrooms, Peppers, Onions, Julienned Carrots, Zucchini and Squash. Served Over Lo Mein Noodles or Brown Rice.

MAGGIE'S SLOW ROASTED BEEF 15.99

Our Own Braised Certified Angus Beef ® Pot Roast and Garlic Mashed Potatoes. Served with Oven Pan Gravy, Roasted Sweet Corn Medley and Topped with Onion Strings.

GUINNESS-BATTERED ENGLISH STYLE FISH AND CHIPS 15.99

Scrod Dipped in Maggie's Signature Housemade Guinness Batter and Lightly Fried. Served with Crispy French Fries, Cole Slaw, Tartar Sauce and Malt Vinegar.

SOUTHERN FRIED CHICKEN DINNER 15.99

*A Generous Portion of Our All-Natural Free-Range Beer Battered Boneless Chicken Breast Served with Garlic Mashed Potatoes, Roasted Sweet Corn Medley and Topped with a **Nodine's Apple Smoked Bacon (Goshen, CT)** Cream Sauce.*

SHEPHERD'S PIE 14.99

Traditional Shepherd's Pie Featuring Ground Beef in a Savory Sauce with Mushrooms, Peas, Squash, Carrots, Onions and Zucchini, Baked with a Mashed Potato-Parmesan Crust.

LIGHTLY FRIED COCONUT SHRIMP 16.99

Jumbo Shrimp Dipped in a Housemade Coconut Batter and Lightly Fried. Served with Garlic Mashed Potatoes, Roasted Sweet Corn Medley and Piña Colada Dipping Sauce.

PAN SEARED CRAB CAKES 16.99

Fresh Lump Crabmeat Sautéed in Extra Virgin Olive Oil, Served with Garlic Mashed Potatoes, Roasted Sweet Corn Medley and a Side of Remoulade Sauce.

FRESH ROASTED TURKEY 14.99

Our Own Oven Roasted Turkey Breast, Sliced over Housemade Herb Stuffing and Served with Garlic Mashed Potatoes, Gravy, Roasted Sweet Corn Medley and Housemade Cranberry Sauce.

BANG-BANG SHRIMP AND CHICKEN 17.99

Shrimp and All-Natural Free-Range Chicken, Curry, Peanut, and Chili Come Together to Create this Spicy Thai Inspired Dish. Sautéed with Julienned Vegetables, Served over White Rice, Drizzled with Creamy Peanut Sauce, and Sprinkled with Toasted Coconut.

CAJUN JAMBALAYA 17.99

Shrimp, All-Natural Free-Range Chicken, and Chorizo Sautéed with Onions, Tomatoes and Peppers in a Spicy Cajun Sauce. Served over White Rice.

SIZZLING FAJITAS STEAK, CHICKEN OR A COMBINATION 15.99**

Tender Bite Sized Marinated Steak or All-Natural Free-Range Chicken Tossed with Spiced Vegetables. Served Sizzling with Your Choice of Flour or Corn Tortillas, Lettuce, Cheese, Sour Cream, Salsa, and Guacamole on the Side. Substitute Shrimp for 1.99

CHICKEN SPECIALTIES

***Our Free-Range Chicken is Vegetarian Fed and Naturally Grown
Without the Use of Hormones or Antibiotics.***

***We Have Joined New Milford Hospital's Plow To Plate® Signature Dish Initiative,
Reflecting Our Collective Commitment to Community Health and Healthy Food Choices.***

Entrees Marked  Meet The Plow To Plate® Healthy Food Guidelines.

SIMPLY GRILLED CHICKEN 16.99

*Lightly Seasoned and Simply Grilled All-Natural Free-Range Chicken Breast
Served with Charred Chickpea Red Quinoa Corn Salad and Sautéed Baby Kale.*

CHICKEN MADEIRA WITH MUSHROOM TORTELLACCI 18.99

*Sautéed All-Natural Free-Range Chicken Breast Topped with Fresh Asparagus, Fresh Shiitake Mushrooms
and Melted Mozzarella Cheese. Covered with our Homemade Madeira Wine Sauce and Served with
Freshly-Made Mushroom Tortellacci Stuffed with Portabella, Porcini, Shiitake and Oyster Mushrooms.*

CHICKEN MARSALA AND MUSHROOMS 17.99

*All-Natural Free-Range Chicken Breast Gently Sautéed with Fresh Shiitake Mushrooms in a Rich Marsala Wine Sauce.
Served with Freshly-Made Pappardelle and Sprinkled with Parmesan Cheese.*

CRUSTED CHICKEN ROMANO 17.99

*All-Natural Free-Range Chicken Breast Crusted with Romano and Parmesan Cheese. Served with
Freshly-Made Fettuccine in a Creamy Marinara Sauce. Topped with Parmesan Cheese.*

ORANGE CHICKEN 17.99

*All-Natural Free-Range Chicken Breast Pieces, Fried and Tossed in Sweet & Sour Orange Sauce Topped
with Sesame Seeds. Served with White Rice & Garnished with Julienned Vegetables.*

CHICKEN PARMIGIANO 17.99

*All-Natural Free-Range Chicken Breast Coated with a Parmesan Cheese and Bread Crumb Crust.
Baked with Marinara Sauce and Mozzarella and Served over Freshly-Made Fettuccine,
Tossed in Our Housemade Marinara Sauce. Topped with Parmesan Cheese.*

CHICKEN PICCATA 17.99

*All-Natural Free-Range Chicken Breast Sautéed in a Creamy Lemon Sauce
with Capers and Mushrooms. Served over Freshly-Made Fettuccine.*

GUINNESS BATTERED FRIED CHICKEN STRIPS 15.99

*All-Natural Chicken, Dipped in Maggie's Signature Housemade Guinness Batter and Lightly Fried. Served with
Crispy Fries and Our Own Maple-Mustard BBQ Sauce Made with Lamothe's Maple (Burlington, CT).*

 Available Gluten Free Made with Rice Flour Batter in our Dedicated Gluten Free Fryer for 1.99

LEMON ROASTED CHICKEN 17.99

*All-Natural Free-Range Chicken Breast Roasted with Lemon, Olive Oil & Herbs.
Served with Freshly-Made Fettuccine.*

 Substitute Gluten-Free Penne Pasta to Make this Dish Gluten-Free 1.99

CRISPY CHICKEN COSTOLETTA 17.99

*All-Natural Free-Range Chicken Breast Lightly Breaded with Panko and Parmesan, Sautéed to a
Crisp Golden Brown. Served in a Creamy Lemon Sauce with Garlic Mashed Potatoes and Asparagus.*

FRESH FISH & SEAFOOD

Our Fresh Fish is Long Line, or Hook and Line Caught Whenever Possible

We Have Joined New Milford Hospital's Plow To Plate® Signature Dish Initiative, Reflecting Our Collective Commitment to Community Health and Healthy Food Choices. Entrees Marked With  Meet The Plow To Plate® Healthy Food Guidelines.

SEAFOOD PAELLA 19.99

*A Classic Dish of Shrimp, Mussels, Calamari and Clams.
Served over Yellow Rice in a Steaming Cast Iron Crock.*

CRUMB CRUSTED RED SNAPPER 18.99**

*Parmesan and Panko Breadcrumb Crusted Red Snapper Filet, Sautéed in Olive Oil.
Served with Brown Rice and Green Beans.*

BAKED STUFFED SHRIMP 18.99

*Jumbo Shrimp Stuffed with Crabmeat & Herb Stuffing. Topped with a Creamy
Lemon Sauce and Served with Brown Rice and Sautéed Spinach.*

BISTRO STYLE SHRIMP SCAMPI 18.99


*Jumbo Shrimp Sautéed in Garlic, White Wine, Olive Oil, Fresh Basil, Parsley,
Diced Tomato and Lemon. Served over Freshly-Made Angel Hair Pasta.*

HERB GLAZED FRESH FILET OF SALMON 18.99**

*Fresh Salmon From the Faroe Islands Coated in an Orange Glaze with Thyme, Mustard, Tarragon, Basil
and Parsley in a Creamy Lemon Sauce. Served with Asparagus and Garlic Mashed Potatoes.*

"THE ART OF CEDAR PLANKING"

CHOOSE: FRESH SALMON OR RED SNAPPER FILET** 18.99**

*A Traditional Cooking Technique of Native Americans, Broiling Fish on a Natural Cedar Plank Produces a Tender,
Moist Filet Infused with a Subtle Cedar Flavor. Our Fish Filets are Crusted with Panko Seasoning and Served with Brown Rice
and Green Beans. Omit the Panko Breading to Make this Item Gluten-Free  and a Plow to Plate® Signature Dish.*

FRESH MISO SALMON 18.99**

*Fresh Salmon From the Faroe Islands Marinated in Miso and Baked.
Served with a Creamy Miso Sauce, over White Rice and Garnished with Snow Peas.*

PAN SEARED SALMON 18.99**

*Pan Seared Fresh Salmon From the Faroe Islands with a Mushroom, Caper and
Lemon Sauce. Served with Sautéed Spinach and Fresh Angel Hair Pasta.*

SIMPLY GRILLED OR CAJUN BLACKENED FRESH FISH FILET 18.99**

Choose Salmon from the Faroe Islands or Red Snapper. Served with Green Beans and Brown Rice.

SEAFOOD CASSEROLE 23.99

*Sea Scallops, Shrimp and Lobster Meat Sautéed with Sherry Wine and Garlic in a Lobster Cream Sauce.
Then Baked with a Panko Bread Crumb Topping. Served with a Side of White or Brown Rice.*

MAGGIE'S FAMOUS SHELLFISH POT 23.99

*Shrimp, Scallops, Littleneck Clams, Prince Edward Island Mussels, Calamari and Lobster Meat in a
Creamy Lobster Broth. Served over Freshly-Made Cavatelli Pasta in a Steaming Cast Iron Crock.*

STEAKS & RIBS

Maggie McFly's is Among an Elite Group of Restaurants Serving Certified Angus Beef® Brand Steaks. Uncompromising Standards Ensure it's a Cut Above USDA Choice Making it the Best-Tasting Beef Available.

 CERTIFIED ANGUS BEEF® PORTERHOUSE STEAK 30.99**

The Best of Both Worlds, Both a Tenderloin and a Strip. An 18-20 oz. Certified Angus Beef® Premium High Choice Graded Bone-In Porterhouse Steak Grilled to Perfection. Topped with Garlic Herb Butter and Served with Your Choice of One Side.

 CERTIFIED ANGUS BEEF® AGED NEW YORK STRIP 29.99**

14 oz. Certified Angus Beef® Boneless Center Cut NY Strip Combined with 28 Days of Aging Makes it Juicy, Tender and Flavorful. Topped with Herb Butter and Served with Your Choice of One Side.

SERVED OSCAR STYLE - 8.99 with Asparagus, Fresh Crab Meat and Housemade Hollandaise Sauce.

CERTIFIED ANGUS BEEF® FILET MIGNON 28.99**

7 oz. Tender Certified Angus Beef® Served with a Cabernet Sauce, Sautéed Mushrooms and Onions. Topped with Herb Butter and Served with Your Choice of One Side. Any Filet Ordered Medium-Well or Above will be Grilled "Butterflied" to Ensure Proper Temperature.

TOP ANY STEAK WITH CRUMBLLED BLEU CHEESE 3.99

MAGGIE'S BISTRO HANGER STEAKS**

Our Famous Certified Angus Beef® Hanger Steak (also known as Butcher's Steak because Butchers Prefer to Keep it for Themselves Rather Than to Sell it) is Offered in Two Delicious Preparations:

CERTIFIED ANGUS BEEF® BISTRO CABERNET HANGER STEAK 19.99**

Sliced Certified Angus Beef® in a Cabernet Sauce Served with Roasted Fingerling Potatoes and Roasted Cauliflower.

CERTIFIED ANGUS BEEF® SPICY LATINO HANGER STEAK  19.99**

Certified Angus Beef® Charbroiled, Sliced and Covered with a Sweet and Spicy Sauce of Habanero Peppers, Roasted Tomatoes, Scallions and Grilled Red Onions over Basmati Rice.

BBQ PORK BABY BACK RIBS 23.99

A Full Rack of Ribs Drizzled with Smokey Housemade BBQ Sauce. Served with Sweet Potato Fries and Nodine's Bacon Mac & Cheese.

SIDES

We Have Joined New Milford Hospital's Plow To Plate® Signature Dish Initiative, Reflecting Our Collective Commitment to Community Health and Healthy Food Choices. Sides Marked  Meet The Plow To Plate® Healthy Food Guidelines.

Basmati Rice  	3.99	Baked Potato 	3.99
Whole Grain Brown Rice  	3.99	French Fries 	3.99
Sautéed or Steamed Spinach  	3.99	Sweet Potato Fries 	4.99
Sautéed or Steamed Baby Kale  	3.99	Garlic Mashed Potatoes 	3.99
Sautéed or Steamed Green Beans  	3.99	Roasted Fingerling Potatoes 	3.99
Nodine's Bacon Mac & Cheese	4.99	Brussels Sprouts & Nodine's Bacon 	4.99
Roasted Cauliflower	3.99	Charred Chickpea & Red Quinoa Salad  	3.99