



SNACKS

SWEET POTATO FRIES 	4.99	STEAMED EDAMAME	4.49
<i>Maggie's Crispy Sweet Potato Fries.</i>		<i>Steamed Soybeans with Sea Salt.</i>	
CHIPS & SALSA 	3.99	MAGGIE'S HOMEMADE POTATO CHIPS 	3.99
<i>Tortilla Chips Freshly Made in a Dedicated Gluten Free Fryer. Served with Salsa. Add Guacamole .99</i>		<i>Freshly Made in a Dedicated Gluten Free Fryer and Lightly Salted.</i>	
TRUFFLE FRIES	4.99	SMALL GREENS SALAD 	3.99
<i>Maggie's Crispy French Fries Drizzled with White Truffle Oil and Sprinkled with Fresh Parmesan Cheese & Herbs.</i>		<i>Field Greens, Onions, Tomato, Cucumbers, Balsamic Vinaigrette and Parmesan Cheese.</i>	
SOFT BAKED PRETZELS	4.99	HOUSEMADE BEEF CHILI	5.99
<i>Soft Baked Pretzels Served with Cheddar Cheese and Housemade Honey Mustard Dipping Sauces.</i>		<i>100% Black Angus Beef, Onions, Tomatoes and Spicy Seasoning. Served with Tortilla Chips.</i>	
EGGPLANT FRIES	4.99	MAC 'N' CHEESE BITES	4.49
<i>Crispy Coated Strips of Eggplant Sprinkled with Parmesan Cheese and Served with Marinara Sauce.</i>		<i>Crispy Fried Bites of Gooey Macaroni and Cheese. Served with Marinara Sauce.</i>	
GREEN BEAN FRIES	4.49	JALAPEÑO PEPPER POPPERS	4.49
<i>Crispy Coated Green Beans Served with Herb Aioli.</i>		<i>Red Jalapeños Layered with Cream Cheese, Fried Crisp. Served with Sour Cream.</i>	

APPETIZERS

AHI TUNA TEMPURA ROLL	9.99	AHI WONTONS**	9.99
<i>Ahi Tuna Rolled with Spicy Soy Sauce, Ginger, Green Onion and Garlic, Wrapped in Nori and Fried Tempura Style. Served with Soy Sauce. *Our Sushi-Grade Ahi Tuna is Caught by the Vessel. TUNA.COM of the Gloucester, MA Fishing Charters.</i>		<i>Seared Rare, Sliced and Placed on Crispy Wontons then Garnished with Wasabi Sauce and Ginger Slices. Served with Soy Sauce. *Our Sushi Grade Ahi Tuna is Caught by the Vessel TUNA.COM of the Gloucester, MA Fishing Charters.</i>	
MAGGIE'S NACHO PLATTER 	9.99	THAI LETTUCE WRAPS	12.49
<i>Our Fresh Tortilla Chips are Cooked in a Dedicated Gluten Free Fryer. Then Topped with Melted Cheese, Pinto Beans, Scallions, Tomatoes, Black Olives, Sour Cream, Salsa and Housemade Guacamole. Add Chili 1.99 Add All-Natural Chicken 1.99</i>		<i>Create Your Own Thai Lettuce Rolls: All-Natural Chicken Strips, Carrots, Bean Sprouts, Oriental Noodles, Crushed Peanuts, Shredded Cucumbers, Sesame Seeds and Lettuce Leaves with Three Delicious Sauces: Thai Peanut, Teriyaki and Sesame Ginger. Substitute Shrimp Add 1.99</i>	
DRUNK'N CRISPY CHICKEN STRIPS	8.49	MAGGIE'S CHICKEN WINGS 	8.99
<i>All-Natural Chicken Strips Dipped in Maggie's Signature Housemade Batter and Fried Golden Brown. Served with Housemade Honey Dijon and BBQ Dipping Sauces.</i>		<i>Served by the Dozen, Choice of: Buffalo Hot Wings (Hot, Regular or Mild) or Honey BBQ Wings. Cooked in a Dedicated Gluten Free Fryer.</i>	
MAGGIE'S ALL NATURAL MINI BURGERS**	8.99	QUESADILLA	8.99
<i>Our Black Angus Burgers are 100% All Natural, No Hormones & No Antibiotics. Our Maggie's Proprietary Blend is Ground Fresh, and Never Frozen. Four Bite Sized Burgers Topped with Bacon and Cheese.</i>		<i>A Grilled Tortilla Stuffed with Cheese, Bacon, Diced Tomatoes and Green Onions. Served with Sour Cream, Salsa and Housemade Guacamole. Add All-Natural Chicken 1.99</i>	
CHINATOWN'S DIM SUM	13.49	TEX MEX EGGROLLS	8.49
<i>Crispy Egg Rolls, Pot Stickers, Dumplings, Pork Baby Back Ribs and Chicken Skewers. Served in a Steamer Basket with Thai Peanut and Teriyaki Sauces.</i>		<i>Spicy Chicken, Corn, Black Beans, Peppers, Onions and Melted Cheese. Served with an Avocado Dipping Sauce.</i>	
BUFFALO CHICKEN BLASTS	7.99	MAGGIE'S MEATBALLS	7.99
<i>Housemade All-Natural Chicken Bites, Spiced & Fried. Served with Celery, Buffalo Sauce and Bleu Cheese Dressing.</i>		<i>Large Homemade Meatballs Served in Tomato Sauce. Sprinkled with Parmesan Cheese.</i>	

APPETIZERS

- FRIED CALAMARI** 9.99
Served with Lemon, Marinara Sauce and Cocktail Sauce. Add Jalapeño Peppers and Crumbled Blue Cheese 1.49
- FRIED MACARONI AND CHEESE** 8.49
Maggie's Signature Macaroni and Cheese, Hand Rolled and Crusted with Panko & Parmesan. Served over a Creamy Marinara Sauce and Topped with Parmesan Cheese.
- FRIED MOZZARELLA** 7.99
Crispy Fried Mozzarella, Served with Marinara Sauce. Topped with Parmesan Cheese.
- CRISPY COCONUT SHRIMP** 9.99
Jumbo Shrimp, Battered, Rolled in Coconut, & Deep Fried. Served with Piña Colada Dipping Sauce.
- SKY HIGH ONION RINGS** 8.99
A Tower of Thick Cut Gourmet Onion Rings, Served with Cheddar Cheese & BBQ Dipping Sauces.
- ORIENTAL MARINATED STEAK OR CHICKEN SKEWERS**** 8.49
Marinated Skirt Steak or All-Natural Chicken Breast Served with a Sesame-Ginger Aioli.
- FRESH MOZZARELLA & TOMATOES**  7.99
Fresh Mozzarella Cheese Layered with Tomato Slices & Fresh Basil. Drizzled with Balsamic Vinaigrette Reduction Sauce.
- ALL NATURAL EDAMAME POTSTICKERS** 6.99
Dumplings Filled with Edamame, Cabbage, Shitake Mushrooms, Corn, Carrots, Chives & Ginger. Steamed, then Pan Seared. Served with Teriyaki Dipping Sauce.
- CRISPY POTATO SKINS**  7.99
Melted Cheese, Bacon, Green Onions, and Sour Cream. Cooked in a Dedicated Gluten Free Fryer.
- STEAMED MUSSELS** 10.99
Prince Edward Island Mussels Steamed in a Light Cream Lobster Broth.
- HOT SPINACH & ARTICHOKE DIP** 10.49
With Healthy Dipping Vegetables, Toasted Garlic Bread and Crispy Homemade Tortilla and Potato Chips.
- MAGGIE'S APPETIZER FAVORITES** 15.99
A Large Combination Tower of Maggie's Hot Spinach and Artichoke Dip, Tex Mex Eggrolls and Buffalo Chicken Wings with Bleu Cheese.

APPETIZER SOUP & SALADS

- ORGANIC BUTTERNUT SQUASH SOUP** 5.99
Roasted Organic Butternut Squash with Cream & Spices.
- N.E. CLAM CHOWDER** 6.49
Maggie's Own Thick and Creamy Chowder.
- FRENCH ONION SOUP** 5.99
*Made with Sherry Wine and Topped with Buttered Croutons and Melted Provolone Cheese. Garnished with a Crispy Gourmet Onion Ring.
 Ask Your Server to Omit the Croutons & Onion Ring to Make this Soup Gluten-Free.*
- CHICKEN TORTELLINI SOUP** 5.99
Villarina's Freshly-Made Five Cheese Tortellini, Chicken, Carrots, Celery and Spinach in a Chicken Broth.
- TRADITIONAL TOSSED SALAD** 5.99
Iceberg Lettuce, Tomato, Cucumber, Red Onion, Croutons and Your Choice of Dressing.  Ask Your Server to Omit the Croutons to Make this Salad Gluten-Free.
- CAESAR SALAD** 5.99
Chopped Romaine Lettuce, Tossed with Croutons, Parmesan Cheese and Our Caesar Dressing.  Ask Your Server to Omit the Croutons to Make this Salad Gluten-Free.
- BOSTON HOUSE SALAD** 6.99
Bibb Lettuce Hearts Tossed with Chopped Bacon, Egg, Crumbled Bleu Cheese, Crispy Croutons and Buttermilk Ranch Dressing.
- MIXED BABY LETTUCE SALAD**  5.99
Organic Mixed Greens, Baby Lettuce, Onions, Tomato and Cucumbers. Tossed in Balsamic Vinaigrette and Topped with Parmesan Cheese.
- FRENCH COUNTRY SALAD**  6.99
Organic Mixed Greens, Grilled Asparagus, Fresh Beets, Goat Cheese, Candied Pecans and Balsamic Vinaigrette.
- B.L.T WEDGE SALAD**  6.99
A Crisp Iceberg Lettuce Wedge, Covered with Diced Tomato, Bacon and Bleu Cheese Dressing.

PIZZA

The Dough For Our Thin Crust Pizzas Is Made Fresh On Premises

 *All Pizzas Are Available On Gluten Free Crust By Request For An Additional .99*

CHEESE PIZZA AND SALAD 10.99

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

SPECIALTY PIZZA AND SALAD 11.99

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

CHEESE PIZZA 8.99

Mozzarella Cheese, Marinara Sauce and Oregano.

CALIFORNIA CLUB PIZZA 10.49

Smoked Bacon, Chicken, Mozzarella Cheese, and Tomato Sauce. Topped with Arugula, Tomato and Avocado Lightly Tossed in Vinaigrette.

THAI CHICKEN PIZZA 10.49

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

GRILLED VEGETABLE AND GOAT CHEESE PIZZA 10.99

Mozzarella Cheese, Marinara, Grilled Eggplant, Bell Peppers, Broccoli, Sautéed Onions and Roasted Garlic, Topped with Creamy Goat Cheese.

MARGHERITA PIZZA 10.49

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

BUFFALO CHICKEN PIZZA 10.49

Grilled All-Natural Chicken Marinated in Spicy Buffalo Sauce, with Mozzarella Cheese, Celery, Scallions and Topped with Bleu Cheese Crumbles.

MEAT CRAVER'S PIZZA 10.99

Pepperoni, Sweet Italian Sausage, Smoked Bacon, and Our Homemade Meatballs, with Marinara Sauce and Mozzarella Cheese.

HAWAIIAN PIZZA 10.49

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

BBQ CHICKEN PIZZA 10.49

Mozzarella Cheese, BBQ Chicken, Housemade BBQ Sauce, Red Onions and Cilantro.

WHITE PIZZA 10.49


Mozzarella Cheese, Alfredo Sauce, Spinach, Crumbled Bacon and Parmesan Cheese.

SIGNATURE BURGERS

**Our Half Pound Black Angus Burgers are 100% All-Natural, No Hormones & No Antibiotics.
Our Maggie's Proprietary Blend is Ground Fresh and Never Frozen.**

Embraced by Health Enthusiasts, **All-Natural Grass-Fed Beef** is Free of Hormones, Leaner and Higher in Many Important Nutrients. Substitute Grass-Fed Beef on any of Our Signature Burgers, Add .50. A **Turkey Burger** May also be Substituted on any of Our Signature Burgers.

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

 **Gluten Free Cheesebread** is Available as a Substitute for any Bun, Add 1.99
Substitute a Pretzel Bun on any Burger, Add .99

Our Fries are Gluten Free and Cooked in a Dedicated Gluten Free Fryer

BUILD YOUR OWN BURGER

HALF POUND BLACK ANGUS BURGER** 9.99

HALF POUND ALL NATURAL GRASS-FED BURGER** 10.49 

HALF POUND TURKEY BURGER** 9.99 

ADD: Sautéed Mushrooms, Sautéed Onions, Smoked Bacon or Cheese .50 Each
Served Stacked with Bibb Lettuce, Tomato, Sliced Pickles & Onion.

CLASSIC HAMBURGER**

9.99

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

BACON CHEESEBURGER**

11.49

Topped with Smoked Bacon and Melted American Cheese. Served Stacked with Bibb Lettuce, Tomato, Sliced Pickles & Red Onion.

GARBAGE BURGER**

11.99

Loaded with Sautéed Mushrooms, Onions, Smoked Bacon and Melted American Cheese. Served Stacked with Bibb Lettuce, Tomato, Sliced Pickles & Sliced Red Onion.

DOUBLE BURGER**

15.99

Two Half Pound Burgers Stacked with Provolone and Cheddar Cheeses. Served with Bibb Lettuce, Tomato, Sliced Pickles & Sliced Red Onion.

BBQ PULLED PORK BURGER**

11.99

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

BAJA BURGER**

11.99

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

MAGGIE'S JUMBO HOT DOG

10.49

A Foot Long, Half Pound Black Angus Beef Grilled Hot Dog on a French Roll. With Housemade Beef Chili, Cheese Sauce, Sweet Relish and Sauerkraut and Fries on the Side.

GRILLED EGGPLANT SANDWICH

9.99

A Delicious Vegetarian Option. Grilled Eggplant, Roasted Red Peppers, Provolone Cheese and Herb Mayonnaise.

PRETZEL BURGER**

11.99

Cheddar Cheese and Crispy Bacon, Stacked with Onions and Pickles. Served on Our Soft Pretzel Bun Spread with Housmade Honey Dijon.

CALIFORNIA BURGER**

12.99

All-Natural Turkey Burger Topped with Avocado, Crispy Onions, Bean Sprouts and Our Signature Herb Mayonnaise.

BLEU CHEESE B.L.T. BURGER**

11.99

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

BACON BBQ BURGER**

11.99

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

MAGGIE BURGER**

10.99

Topped with Cheddar Cheese and Sautéed Onions.

BRIE & BACON BURGER**

12.49

Soft Brie, Crispy Bacon, Lettuce, Tomato, and Honey Mustard.

BACON & EGG BURGER**

11.99

Our Black Angus Burger with Cheddar Cheese, Onion, Smoked Bacon and Chipotle Mayonnaise. All Topped with a Fried Egg.

SALMON "BURGER"***

12.99

Our Grilled Salmon Filet Topped with Tartar Sauce, Lettuce, Red Onion and Tomato.

Burgers Are Served on Our Specially Selected Soft Potato Buns with Crispy Fries or a Small Green Salad or Caesar Salad. Substitute Sweet Potato Fries, Add 1.00

FRESH PASTA SPECIALTIES

Proudly Featuring Fresh Pasta By



All of Our Sheet Pastas Prepared by Lilly's Fresh Pasta are Fresh and Never Dried or Frozen.


LINGUINI ALLA MARINARA 10.99

Freshly-Made Linguini, Marinara and Grated Pecorino Romano Cheese.
Add Two Housemade Meatballs for 3.99


CHEESE TORTELLINI 11.99

Freshly-Made Cheese Tortellini with a Garlic Parmesan Cream Sauce. Sprinkled with Asiago Cheese.
Add All-Natural Chicken Breast 2.99

FETTUCCINE ALFREDO 11.99

Freshly-Made Fettuccine with an Elegant Cream Sauce and Asiago Cheese.
 Ask Your Server to Substitute Gluten-Free Penne Pasta to Make this Dish Gluten-Free.
Add All-Natural Chicken Breast 2.99


CHICKEN & ROASTED GARLIC PASTA 16.49

All-Natural Chicken, Freshly-Made Penne, Mushrooms, Tomato, Bacon, Peas and Caramelized Onions in a Roasted Garlic Cream Sauce. Sprinkled with Asiago Cheese.
 Ask Your Server to Substitute Gluten-Free Penne Pasta to Make this Dish Gluten-Free.

MAGGIE'S VEGETARIAN PASTA 13.49

Freshly-Made Penne Pasta Aglio E Olio: With Fresh Zucchini, Yellow Squash, Sautéed Onions, Asparagus, Arugula, Artichoke Hearts, Sun-Dried Tomatoes and Garlic. Topped with Asiago Cheese.
 Ask Your Server to Substitute Gluten-Free Penne Pasta to Make this Dish Gluten-Free.
Add Grilled All-Natural Chicken Breast 2.99
Add Grilled Shrimp 3.99

SAUSAGE CAVATELLI 16.49

Sautéed Sweet Italian Sausage, Broccoli Rabe, Sun-Dried Tomato, Garlic, Olive Oil and White Wine Tossed with Freshly-Made Cavatelli Pasta and Pecorino Romano Cheese.
 Ask Your Server to Substitute Gluten-Free Penne Pasta to Make this Dish Gluten-Free.


CHICKEN PASTA MILANESE 16.49

Milanese Style Crumb Coated All-Natural Chicken, Fresh Arugula and Tomato on Top of Freshly-Made Linguini Pasta, Tossed in a Pesto-Lemon Cream Sauce. Sprinkled with Pecorino Romano Cheese.

LOUISIANA CHICKEN 16.49

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

SHRIMP & SCALLOPS ALLA VODKA 18.49

Sea Scallops and Shrimp Sautéed in a Creamy Vodka Sauce and Tossed with Freshly-Made Penne. Topped with Asiago Cheese.
 Ask Your Server to Substitute Gluten-Free Penne Pasta to Make this Dish Gluten-Free.

LOBSTER RAVIOLI 18.99

"A Lobster Fan's Dream" Chunks of Lobster Meat in Newburg Sauce over Freshly-Made Lobster and Cheese Ravioli Topped with Pecorino Romano Cheese.

LOBSTER MAC 'N' CHEESE 19.99

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

GIANT SALADS

Lunch Sized Portions of Select Salads Available Until 4:00 P.M.

MIXED GRILLE SALAD** <i>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 Chicken, both with a Pan Asian Sesame Glaze, and Marinated Grilled Shrimp. (Full Sized Portion Only)</i>	14.99
CHINESE CHICKEN SALAD <i>All-Natural Chicken Breast with a Pan Asian Sesame Glaze, Chopped Romaine Lettuce, Bean Sprouts, Green Onions, Mandarin Oranges, Sesame Seeds and Crispy Lo Mein Noodles. Tossed in Our Special Asian Ginger Vinaigrette.</i>	12.99
SOUTHERN FRIED CHICKEN SALAD <i>Lightly Fried All-Natural Chicken Pieces, with Pepper Roasted Corn, Black Beans, Red Onion, Cucumber, Tomato and Candied Pecans. Tossed with Buttermilk Ranch Dressing, and Topped with Onion Strings.</i>	12.99
GRILLED SHRIMP SALAD <i>Grilled Shrimp, Avocado, Tomato, Pepper Roasted Corn, Black Beans, Cucumber and Chopped Romaine, all Tossed with Buttermilk Ranch Dressing and Topped with Onion Strings.</i>	13.99
THAI SALAD** <i>Choose Skewered All-Natural Chicken or Steak, both with a Pan Asian Sesame Glaze, or Marinated Shrimp, (add \$2.00 for Shrimp). Served over Mixed Greens Tossed with Tomato, Cucumber and Thai Peanut Dressing. Garnished with Toasted Coconut & Spicy Sweet Peppadew Peppers.</i>	12.99
CAESAR SALAD <i>Crisp Romaine Lettuce Tossed in Our Housemade Caesar Dressing and Topped with Croutons & Parmesan Cheese. GF Ask Your Server to Omit the Croutons to Make this Salad Gluten-Free. Add Grilled All-Natural Chicken Breast with a Pan Asian Sesame Glaze 2.99. Omit Glaze for GF Option Add Cajun Blackened All-Natural Chicken Breast 2.99</i>	9.99
COBB SALAD <i>Crisp Romaine Lettuce with Egg, Croutons, Chopped Bacon, Cucumbers, Crumbled Bleu Cheese, Mushrooms, Red Onions, Avocado and Tomato. GF Ask Your Server to Omit the Croutons to Make this Salad Gluten-Free. Add Grilled All-Natural Chicken Breast with a Pan Asian Sesame Glaze 2.99. Omit Glaze for GF Option Add Cajun Blackened All-Natural Chicken Breast 2.99</i>	10.99
CRUNCHY BUFFALO CHICKEN SALAD <i>Housemade Spicy Buffalo All-Natural Chicken Bites, Fried Crisp and Tossed with Chopped Romaine Lettuce, Thinly Sliced Celery Hearts, Shredded Carrot, Cucumber and Tomato. Tossed with Creamy Bleu Cheese Dressing and Topped with Onion Strings.</i>	12.99
CARAMELIZED SALMON SALAD** <i>Fresh Salmon Filet "Caramelized" with High Heat. Served over Field Greens Tossed in Balsamic Vinaigrette, and Asian Style Slaw. (Full Sized Portion Only)</i>	13.99
SEARED AHI TUNA SALAD** <i>Not Available for Takeout</i> <i>Our Sushi Grade Ahi Tuna is Caught by the Vessel TUNA.COM of the Gloucester, MA Fishing Charters. It is House Seared, Rare with Sesame Seeds & Spices. Then Served Sliced, with Avocado, Tomato and Mixed Greens, Tossed with Creamy Wasabi Dressing. (Full Sized Portion Only)</i>	14.99
CHICKEN, PEAR AND BRIE SALAD <i>All-Natural Chicken Breast with a Pan Asian Sesame Glaze, Romaine Lettuce, Tomato, Fresh Pear, Brie, Candied Pecans and Dried Cranberries all Tossed in Balsamic Vinaigrette. (Full Sized Portion Only)</i>	12.99
WALNUT CHICKEN SALAD <i>Grilled All-Natural 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.</i>	12.99
BURGER SALAD** <i>Crisp Romaine Lettuce, Diced Tomato, Jack & Cheddar Cheese, Onions, Bacon, Pickles and Our Black Angus Beef all Tossed in Thousand Island Dressing and Topped with Crispy Fries. (Full Sized Portion Only)</i>	13.99

DRESSINGS

Housemade Bleu Cheese GF, Creamy Italian, Housemade Ranch GF, Housemade Honey Dijon GF, Asian Ginger Vinaigrette, Housemade Caesar GF, Creamy Wasabi, Housemade Balsamic Vinaigrette GF and Light Zinfandel Vinaigrette GF

SIGNATURE SANDWICHES

Served with Crispy Fries or a Small Green Salad or Caesar Salad.

Sweet Potato Fries, Add 1.00

Gluten Free Cheesebread Available as a Substitute for any Sandwich Bread, Add 1.99

Soft Pretzel Bun Available as a Substitute for any Sandwich Bread, Add .99

Our Fries are Gluten Free and Cooked in a Dedicated Gluten Free Fryer.

THE PILGRIM	11.49	FRENCH DIP	11.99
<i>Warm Roasted Turkey, Layered with Homemade Stuffing & Cranberry Sauce on Thick Sliced Brioche. Served with a Side of Hot Turkey Gravy.</i>		<i>Sliced Warm Roast Beef Au Jus with Mushrooms, Onions and Melted American Cheese on a Toasted Garlic Baguette. Served with Au Jus for Dipping.</i>	
WALDORF CHICKEN SALAD	11.49	VEGETARIAN CIABATTA	11.49
<i>Our Own Chicken Salad with Granny Smith Apples, Cranberries and Toasted Walnuts. Topped with Bibb Lettuce, Tomato and Herb Mayonnaise on Our Thick Sliced Brioche Bread.</i>		<i>Fresh Mozzarella Cheese, Grilled Yellow Squash, Zucchini and Baby Arugula Tossed with Bruschetta and Balsamic Vinaigrette on Grilled Ciabatta.</i>	
GOURMET GRILLED CHEESE	10.99	MAGGIE'S CIABATTA	11.49
<i>Fontina and Asiago Cheeses with Your Choice of Prosciutto Ham or Crispy Bacon with Sliced Tomato on Thick Sliced Brioche.</i>		<i>All-Natural Chicken Breast, Mushrooms, Broccoli, Lettuce and Fontina Cheese on Grilled Ciabatta.</i>	
CRISPY CHICKEN ROMANO	11.49	MAGGIE'S B.L.T	10.99
<i>All-Natural Chicken Breast Coated with Romano and Parmesan. Served with Lettuce, Tomato, Asiago Cheese and Herb Mayonnaise on Grilled Ciabatta.</i>		<i>Crispy Smoked Bacon, Bibb Lettuce, Tomato and Mayonnaise on White, Whole Wheat or Rye Toast.</i>	
TUNA PEPPADEW MELT	11.49	GRILLED CHICKEN AND AVOCADO CLUB	12.99
<i>White Albacore Tuna Salad, Green Onion, Chopped Sweet and Spicy Peppadew Peppers and Provolone Cheese on Grilled Rye Bread.</i>		<i>Grilled All-Natural Chicken Breast with Avocado, Bacon, Tomato, Lettuce, Melted Swiss and Herb Mayonnaise on White Toast.</i>	
CLASSIC GRILLED REUBEN	11.99	TURKEY, BRIE & BERRY	11.99
<i>Our Housemade Corned Beef layered with Sauerkraut, Melted Swiss Cheese and 1000 Island Dressing on Grilled Rye Bread.</i>		<i>Roasted Turkey with Homemade Cranberry Sauce, Soft Brie, Lettuce, Tomato and Mayonnaise, on Thick Sliced Brioche Bread.</i>	
BLACKENED CHICKEN	11.99	BBQ PULLED PORK	12.49
<i>Grilled All-Natural Chicken, Provolone Cheese, Lettuce, Tomato, Red Onion and Spicy Mayonnaise on a Soft Pretzel Bun.</i>		<i>Topped with Melted Cheddar Cheese and Housemade Coleslaw on a Soft Pretzel Bun.</i>	
DI PARMA	11.99	MAGGIE'S CLUB	12.99
<i>Flavorful Prosciutto Ham and Fresh Mozzarella. Topped with Baby Arugula Tossed with Bruschetta and Balsamic Vinaigrette on Grilled Ciabatta with Whole Grain Mustard & Mayonnaise.</i>		<i>Freshly Roasted Turkey Breast or **Roast Beef, Smoked Bacon, Lettuce, Tomato and Mayonnaise on White, Wheat or Rye Toast.</i>	
PHILLY STEAK	11.99	CHICKEN & FRESH MOZZARELLA	12.49
<i>Sliced Angus Steak Grilled with Sauteed Peppers, Sauteed Onions and Melted American Cheese on a Toasted Garlic Baguette.</i>		<i>All Natural Chicken Breast, Topped with Fresh Mozzarella Cheese, Herb Mayonnaise, Bibb Lettuce and Tomato, on Our Soft Pretzel Bun.</i>	
CRISPY BUFFALO CHICKEN	11.49	CUBAN SANDWICH	11.99
<i>All-Natural 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.</i>		<i>Smoked Pulled Pork, Honey Ham, Swiss Cheese, Pickles, Mustard and Mayonnaise on a Grilled and Pressed Cuban-Style Roll.</i>	

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 All-Natural Chicken, Cheese, Rice, Onions and Peppers.
Served with a Side of Pico De Gallo, Black Beans, Mexican Rice, Guacamole, Sour Cream and Salsa.*

FRESH ROASTED TURKEY 14.99

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

MAGGIE'S SLOW ROASTED BEEF 14.99

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

SHEPHERD'S PIE 14.99

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

ENGLISH STYLE FISH & CHIPS 15.99

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

SIZZLING FAJITAS** 14.99

STEAK, CHICKEN OR A COMBINATION.

*Tender Bite Sized Marinated Steak or All-Natural 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 2.00

LIGHTLY FRIED COCONUT SHRIMP 15.99

*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 and Roasted Sweet Corn Medley. Served with a Side of Remoulade Sauce.*

BANG-BANG SHRIMP AND CHICKEN 16.99

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

CAJUN JAMBALAYA 17.99

*Shrimp and All-Natural Chicken Sautéed with Onions, Tomatoes, Peppers and Clam Juice
in a Spicy Cajun Sauce. Served over White Rice.*

CHICKEN SPECIALTIES

Our Chicken Is All-Natural, Antibiotic and Hormone Free, Naturally and Humanely Grown With No Additives.

CHICKEN MADEIRA 17.49

Sautéed All-Natural Chicken Breast Topped with Fresh Asparagus, Mushrooms and Melted Mozzarella Cheese. Covered with Fresh Madeira Wine Sauce and Served with Garlic Mashed Potatoes.

CHICKEN MARSALA AND MUSHROOMS 17.49

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

CRUSTED CHICKEN ROMANO 17.49

All-Natural Breast of Chicken Crusted with Romano and Parmesan Cheese. Served with Freshly-Made Linguini in a Creamy Marinara Sauce. Topped with Parmesan Cheese.

ORANGE CHICKEN 17.49

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

CRISPY CHICKEN COSTOLETTA 17.49

All-Natural 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.

CHICKEN PARMIGIANO 17.49

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

CHICKEN PICCATA 17.49

All-Natural Breast of Chicken Sautéed in a Creamy Lemon Sauce with Capers and Mushrooms. Served over Freshly-Made Linguini.

DRUNK'N CRISPY FRIED CHICKEN STRIPS 15.49

All-Natural Chicken, Dipped in Maggie's Signature Housemade Batter and Lightly Fried. Served with Crispy Fries, Housemade Honey Dijon and BBQ Dipping Sauces.

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.

HEART HEALTHY GRILLED BELL & EVANS ORGANIC CHICKEN 18.49

All-Natural Bell & Evans Organic Chicken Breast Grilled and Topped with a Tomato & Arugula Salad Sprinkled with Parmesan Cheese and Garnished with Steamed Brown Rice and Sautéed Spinach.

BELL AND EVANS ORGANIC LEMON ROASTED CHICKEN 18.49

All-Natural Bell & Evans Organic Chicken Breast Roasted with Lemon, Olive Oil & Herbs. Served with Brown Rice and Sautéed Spinach.

CEDAR PLANK BELL & EVANS ORGANIC HERB ROASTED CHICKEN 18.49

All-Natural Bell & Evans Organic Chicken Breast Roasted on a Cedar Plank with Olive Oil and Herbs. Served with Brown Rice and Sauteed Spinach.

FRESH FISH & SEAFOOD

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

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SEAFOOD PAELLA

A Classic Dish of Shrimp, Mussels, Calamari and Clams. Served over Yellow Rice

18.99

CRUMB CRUSTED RED SNAPPER**

Parmesan and Panko Breadcrumb Crusted Red Snapper Filet, Sautéed in Olive Oil. Served with White Rice, Green Beans and Creamy Lemon Sauce.

17.99

BAKED STUFFED SHRIMP

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

17.99

BISTRO STYLE SHRIMP SCAMPI

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

17.99

HERB GLAZED FRESH FILET OF SALMON**

Fresh Salmon Coated with Thyme, Tarragon, Mustard, Basil and Parsley in a Creamy Lemon Sauce. Served with Asparagus and Garlic Mashed Potatoes.

18.99

FRESH MISO SALMON**

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

18.99

PAN SEARED SALMON**

Pan Seared Salmon Filet with a Mushroom, Caper and Lemon Sauce. Served with Sautéed Spinach and Fresh Angel Hair Pasta.

18.99

SIMPLY GRILLED OR CAJUN BLACKENED FRESH FISH FILET**

Choose Salmon or Red Snapper, Served with Green Beans and Brown Rice.

17.99

SEAFOOD CASSEROLE

Jumbo Sea Scallops, Shrimp and Lobster Meat Sautéed with Sherry Wine, Garlic and Lobster Sauce. Then Baked with Panko Bread Crumbs on Top and Served with a Side of White or Brown Rice.

17.99

SIGNATURE SEAFOOD SELECTIONS



MAGGIE'S FAMOUS SHELLFISH POT 22.99

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

"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.

 Ask Your Server to Omit the Panko Breading to Make this Item Gluten-Free and a Plow to Plate® Signature Dish. 

BROILED MAINE LOBSTER TAIL 19.99

Half Pound Before Cooking. Served with Melted Butter, Brown Rice & Broccoli. 
Stuffed with Crabmeat & Herb Stuffing Add 2.49

TWIN BROILED MAINE LOBSTER TAILS 36.99

Served with Melted Butter, Brown Rice & Broccoli. 
Stuffed with Crabmeat & Herb Stuffing Add 4.99

For Surf & Turf, Add a Half Pound of Prime Rib for just 7.99

STEAKS & RIBS

AGED BLACK ANGUS NEW YORK SIRLOIN** 27.99

14 oz. USDA Premium High Choice Graded Boneless Center Cut Sirloin Strip.

Premium Black Angus Beef Combined with 28 Days of Aging Makes it Juicy, Tender and Flavorful.

Served with Your Choice of One Side.

MAGGIE'S BISTRO HANGER STEAKS**

Our Famous Certified Black Angus 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.

BISTRO CABERNET HANGER STEAK 18.99

Served Sliced with Garlic Mashed Potatoes, Sautéed Spinach, and a Cabernet Demi-Glace Sauce.

SPICY LATINO HANGER STEAK 18.99

Charbroiled, Sliced and Covered with a Sweet and Spicy Sauce of Habanero Peppers, Roasted Tomatoes, Scallions and Grilled Red Onions over White Rice.

BBQ PORK BABY BACK RIBS 19.99

Drizzled with Smokey Housemade BBQ Sauce & Served with Crispy Fries, Cole Slaw and Extra Sauce for Dipping.

AVAILABLE THURSDAY EVENING- SUNDAY EVENING.

ROAST PRIME RIB OF BEEF**

Moist and Juicy From Roasting with Fresh Herbs in a Uniquely Designed Oven.

Served with Natural Juices and Your Choice of One Side.

AVAILABLE THURSDAY EVENING - SUNDAY EVENING.


10 oz. QUEEN CUT 17.99 14 oz. THICK CUT 20.99

FILET MIGNON**

Tender Corn Fed Beef Served with Demi-Glace, Sautéed Mushrooms and Onions.

Topped with Onion Strings and Served with Your Choice of One Side.

Any Filet Ordered Medium-Well or Above will be Grilled "Butterflied" to Ensure Proper Temperature.






 Ask Your Server to Omit the Demi-Glace and Onion Strings to Make this Item Gluten-Free.

7 oz. PETITE FILET 21.99 10 oz. FILET 26.99

TOP ANY STEAK WITH CRUMBLLED BLEU CHEESE 3.99

SIDES

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Classic Coleslaw	3.99	Brown Rice	3.99 
French Fries	3.99	Green Beans	3.99 
Sweet Potato Fries	4.99	Sautéed Spinach	3.99 
Baked Potato	3.99	Sautéed Corn & Peppers	3.99 
Mashed Potatoes	3.99	Small Green Salad	3.99 
White Rice	3.99	Fresh Fruit Salad	3.99 