

-APPETIZERS-

Slope Side Quesadillas 12

Baked flour tortilla with grilled chicken, red onion, tomato, peppers and cheeses
Steak Quesadilla \$15

Buffalo Chicken Dip 12

Creamy buffalo chicken dip served in a bread bowl with carrot sticks, celery sticks & tortilla chips

Foot High Onion Rings 8

Hand-cut and battered, fried until golden brown, and stacked a foot high, served with BBQ aioli

Sauced Wings 10.50

Fried naked or tossed wings or tenders.
(Buffalo, Sweet Thai Chili, Buffa-Q or BBQ)

Newport Necks 12

Fresh little neck clams sautéed with chourico, roasted corn, garlic, white wine and butter.

Calamari 12

Calamari rings fried until golden brown and tossed with pepper rings. Served with house made marinara sauce and garlic butter.

Blackened Tenderloin Tips 12

Pan Blackened tenderloin tips with mini potato pancakes atop a pool of gorgonzola cream sauce and roasted red peppers.

Wine Pairing: Jacobs Creek Double Barrel Cabernet (Aged in Jameson Whiskey Barrels)

Stuffed Quahogs (Stuffies) 8

The Original and still the best!

Seagull Nachos 10

Yellow corn chips, pepper rings, diced tomato, red onion, black olives, cheddar and mozzarella. served with salsa and sour cream.

ADD:

Chili \$3 Plain, Buff or BBQ Chicken \$4



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-SOUPS-

New England Clam Chowder 6 | Baked French Onion 6 | Fireside Chili 6

Soup of the day

Here today gone tomorrow, please ask your server for our selection today

-SALADS-

Garden Salad 8

Mixed greens, tomatoes, cucumbers, carrots, red onion and croutons.

Berry & Goat Cheese Salad 10

Organic mixed greens, strawberries, blueberries and walnuts topped with warm almond biscotti encrusted goat cheese. Served with raspberry vinaigrette.

Caesar Salad 9

Crisp Romaine parmesan, croutons & Caesar dressing. (Anchovies upon request)

Greek Salad 9

Romaine lettuce, tomatoes, cucumbers, carrots, hot pepper rings, black olives, and feta cheese. Served with our house Greek dressing.

ADD TO ANY SALAD:

Grilled Chicken \$5 Salmon \$8 Steak Tips \$9

Balsamic or Raspberry Vinaigrette, Italian, Ranch, Blue Cheese, Oil & Vinegar

-PIZZA-

Toboggan BBQ Chicken 13

BBQ chicken and red onion with mozzarella and cheddar cheese.

Wine Pairing: Hob Nob Pinot Noir

White Steak Tip Pizza 15

Marinated steak tips and gorgonzola cheese sauce with mozzarella cheese topped with Parmesan cheese.

Chicken Mozambique Pizza 13

Shrimp Option 15

Chicken and garlic with Mozambique sauce and mozzarella cheese.

Margarita Pizza 12

Mozzarella, tomato, minced garlic & basil

CREATE YOUR OWN

Lots of cheese, fresh made crust, house marinara.

ADD TO ANY PIZZA:

Onions, Pepper Rings, Roasted Peppers, Hot Peppers, Mushrooms, Olives, Tomatoes, Chourico. Each \$1. Chicken or Bacon \$2



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-SANDWICHES-

The Freestyle Burger 10.50
8oz. Certified Angus Beef grilled to your liking with lettuce, tomato and red onion.
Wine Pairing: Jacobs Creek Double Barrel Cabernet (Aged in Jameson Whiskey Barrels)

GET CREATIVE:

American Cheddar, Swiss, Jack, Hot Peppers, Onion Strings, Sautéed Onions or Sautéed Mushrooms.
Each .75 Bacon 1.50

Base Lodge Burger 12.50
Our Freestyle burger topped with sharp cheddar, sautéed onions, bacon, lettuce, tomato and chipotle aioli.
Wine Pairing: Graffigna Malbec

Sautéed Veggie Wrap 9
Sautéed Seasonal Vegetables, cheddar jack cheese and honey mustard dressing.

Fried Fish Sandwich 10
Crispy battered Cod fish on a bulky roll with lettuce, tomato and tartar sauce.
♥Baked fish option

Black and Blue Wrap 10
Spicy Cajun chicken, lettuce, tomato and blue cheese dressing.
Wine Pairing: Jacob Creek Double Barrel Shiraz (aged in Scotch Whiskey barrels)

Tomato Mozzarella 9
Sliced tomato, Fresh Mozzarella, basil pesto & balsamic reduction on toasted French bread.
Add Chicken: \$11.50

Salmon BLT Wrap 12
Cajun rubbed Atlantic Salmon, fresh tomato, crisp lettuce, crunchy bacon with a BLT garlic aioli.

French Dip 12
This sliced roast beef, Swiss cheese and creamy horseradish sauce.
Served with a cup of Au Jus for dipping.

-BUNNYSLOPE MENU-

Kid's Menu includes 1 small beverage and dessert 7

*Children may roast marshmallows by the fire in the garden, weather permitting.
Ice-cream sandwiches will be given during inclement weather.*

Choice of 1 side

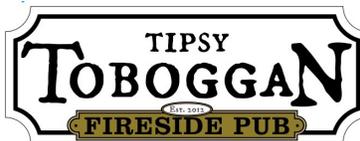
Chicken Tenders

Cheese Pizza

Grilled Cheese

Pasta with red sauce or butter

Sides: fresh fruit, veggies, fries, mashed



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-ENTREES-

Fireside Steak Tips 19
Handcut steak tips grilled to perfection.
Add Sautéed Onions, Mushrooms,
Mixed Peppers 75¢ each
Wine Pairing: Graffigna Malbec

Cajun Sweet Chili Salmon 19
Filet of salmon pan roasted and topped with
our cajun sweet chili sauce.

Ale Battered Fish & Chips 16.99
Fresh Atlantic Cod lightly Sam Adams beer
battered and served with fries, coleslaw and
tartar. ♥Baked fish option

Toboggan Chicken 16
Marinated chicken breast over roasted
red peppers topped with goat cheese.
Wine Pairing: Campo Viejo Tempranillo
(#1 selling Rioja wine!)

Seafood Stuffed Cod 19
Baked with shrimp, & scallop stuffing.

Mikes Mac & Cheese 12
Lots of cheese and baked with a crispy top!
Add Seasonal Vegetables \$2 Add Chicken \$4
Add Steak Tips \$6 Add Bacon \$3

Prime Rib every Friday & Saturday, while it lasts!
choice of two sides.

All entrees are served with choice of 2 sides

-SIDES-

*Garlic Parmesan Smashed Potatoes, Rice, Handcut Fries,
Seasonal Vegetable, Coleslaw, Onion Rings or Sweet Potato Fries \$3,
Side Salad \$3*

DESSERTS

Wine Pairing: Villa Pozzi Moscato

Always sourced from
Local Bakeries

#keepitlocal

Ask your server for our delicious Line Up!

BOOK YOUR NEXT EVENT WITH US!

Baby Showers, Bridal Showers
Rehearsal Dinners,
Business Lunches & More!

TipsyTobogganEvents@gmail.com



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