

The Squire

at Branches



APPETIZERS

- Fried Calamari 16
Marinara or Sweet Chili Sauce
- Mezze Plate 14
Hummus, Eggplant Caponata, Whipped Feta, Olives & Toasted Pita
- Charred Octopus 24
Romesco Chimichurri, Roasted Fingerling Potatoes
- Eggplant Rollatini 14
Ricotta & Mozzarella with Marinara Sauce
- Clams Oreganata 16
Italian Breadcrumbs & Olive Oil
- Shrimp Cocktail, 4 pcs 18
Cocktail Sauce & Lemon
- Chicken Wings 6 for \$12 / 12 for \$20
Buffalo, BBQ, Sweet Chili
- Meatballs Al Forno 15
Our Homemade Meatballs with Pomodoro or Ponzu
- Lobster Mac & Cheese 24
Chunks of Maine Lobster in our Creamy Homemade Mac & Cheese & Topped with Herb Breadcrumbs
- Homemade Mozzarella Sticks 12
Served with Marinara Sauce

SALADS

- Classic Caesar Salad 14
Romaine, Shaved Parmesan, Garlic Herb Croutons
- House Salad 12
Mescaline, Tomatoes, Cranberry & Carrots Dressed in Champagne Vinaigrette
- Arugula Salad 12
Arugula, Red Onions, Orange Segments, Tomatoes & Shaved Parmesan, with a Citrus Vinaigrette
- Caprese Salad 15
Mozzarella, Tomatoes, Roasted Red Peppers & Prosciutto Drizzled with a Balsamic Glaze
- Italian Chopped Salad 16
Romaine, Provolone, Salami, Tomatoes, Red Onions, Olives, Artichokes Dressed in a Red Wine Vinaigrette

Grilled Salad Add Ons:

- Chicken 8 / Shrimp 10 / Steak 12

SOUPS

- Tomato Bisque 12
Tomato & Aromatic Vegetables, Garnished with Creme Fraiche & Grilled Cheese Wedges
- Soup of the Day 12
Chef's Choice

BUILT FOR 2 OR MORE

- Surf & Turf Board MP
32oz (CAB) Porterhouse Steak, (2) 6 oz Cold Water Lobster Tails, Pan Seared Dry Diver Sea Scallops & Jumbo Shrimp

Pick 2 sides

UNDER THE SEA

- Pan Seared Dry Diver Sea Scallops 39
With Sweet Corn & Pancetta Risotto
- Codfish Alla Nonna 36
Pan Roasted Cod with Olives, Tomatoes, Onions, Pepperoncini & Basil Over Roasted Fingerling Potatoes
- Parmesan Crusted Halibut 40
Served with Spring Pea Risotto & Citrus Beurre Blanc
- Norwegian Salmon 36
Broiled Salmon on a Bed of Arugula with Chopped Tomatoes & Capers
- Twin 6 oz Lobster Tails MP
With Roasted Parmesan Fingerling Potatoes & Chef's Vegetable

FROM THE LAND

- Berkshire 14oz Pork Chop 39
Whipped Sweet Potatoes, Corn Bread & Maple, Bacon, Apricot Chutney
- Pan Roasted Airline Chicken Breast 29
Succotash, Garlic Whipped Potatoes & Roasted Tri Colored Baby Carrots with Natural Chicken Jus
- Chicken Milanese 29
Topped with Arugula, Tomato, Red Onion, Parmesan & Drizzled with a Balsamic Glaze
- Chicken Parmigiana 29
Pomodoro, Mozzarella & Parmesan Cheese
- Veal Chop Pounded on the Bone 50
Milanese or Parmigiana

PASTAS

- Ricotta Gnocchi 19
Parmesan, Truffle Cream Sauce
- Orecchiette 19
Sweet Sausage & Broccoli Rabe With Garlic, Olive Oil & Crushed Red Pepper
- Spicy Rigatoni 19
Sautéed Peppers & Onions, Calabrian Chili in a Tomato Cream Sauce
- Shrimp Scampi Over Spaghetti 29
Garlic, Olive Oil, Crushed Red Pepper in White Wine Sauce
- Rigatoni with Meatballs 24
San Marzano Tomatoes, Garlic & Fresh Basil
- Linguine Con Vongole 24
Cockle Clams, Garlic, Olive Oil & Parsley in White Wine Sauce

KIDS CORNER

Served with Soda

- Penne Pasta Marinara 12
Mac & Cheese 12
Chicken Tenders with Fries 12
Grilled Cheese with Fries 12
Kids Burger with Fries 12

THE BUTCHER'S CORNER

Certified Angus Beef

- Burger 8oz 18
Lettuce, Tomato, Onion & Choice of Cheese
- The Squire Burger 8oz 22
Topped with Cheddar Cheese & Our Special Tomato Bacon Onion Jam & Pickled Jalapenos
- Vegetable Burger 7oz 16
Served on a Brioche Bun with Lettuce, Tomato, Avocado & Spicy Aioli
- 14 oz Grilled Veal Chop 59
Parmesan Crusted Fingerling Potatoes & Port Wine Demi-Glace
- 18 oz Prime Ribeye 69
Seasoned with Coarse Sea Salt
- 16 oz Prime New York Strip 69
Seasoned with Coarse Sea Salt
- Filet Mignon 45, 58
6 oz or 9 oz, Seasoned with Coarse Sea Salt
- 32 oz Porterhouse Steak 89
Seasoned with Coarse Sea Salt
- Braised Short Rib 49
Served in a Red Wine Reduction with Carrots & Celery
- Chef's Choice of Potato & Vegetable**

ADD ON

- Jumbo Shrimp, 6 each
Scallops, 6 each
Lobster Tail, 6oz MP

SAUCES

- Barolo Wine Demi-Glace 5
Au Poivre 5
Truffle Butter 5

SIDES

- French Fries 9
Onion Rings 12
Sweet Potato Fries 9
Broccoli Rabe 12
Mac & Cheese 14
Garlic Whipped Potatoes 9
Whipped Sweet Potatoes 9
Potatoes Au Gratin 14
Parmesan Crusted Fingerling Potatoes 9
Grilled Asparagus 12
Caramelized Onions 9
Risotto 10

Wine & Beer



Bin # SPARKLING

1	Mionetto Prosecco 42	Prosecco	California (NV)
2	Cleto Chiarli, Brut de Noir Rose 40	Rosé	Emilia Romagna (NV)
3	Vietti, Moscato d'Asti 38	Moscato	Piedmont (NV)
4	Piper Heidsieck, Brut 88	Champagne	France (NV)
5	Veuve Clicquot 130	Champagne	France (NV)
6	Dom Perignon 425	Champagne	France (NV)

Bin # WHITES

201	Santa Marina 22	Pinot Grigio	Friuli-Venezia
202	Banfi "Centine" 30	Pinot Grigio	Tuscany
203	Santa Margherita 50	Pinot Grigio	Alto Adige
204	Oyster Bay 34	Sauvignon Blanc	Malborough
205	Josh Cellars 32	Sauvignon Blanc	California
206	Cloudy Bay 64	Sauvignon Blanc	Malborough
207	Emblem 48	Chardonnay	Napa Valley
208	Sonoma Cutrer 44	Chardonnay	Napa Valley
209	The Prisoner 78	Chardonnay	Sonoma
210	Flowers 85	Chardonnay	Sonoma Coast
211	Blindfold 56	Blanc De Noir	Sonoma
212	Chateau de Sancerre 54	Sancerre	Loire
213	SA Prum Essence 34	Riesling	Mosel
214	Daou Vineyards 40	Rosé	Paso Robles
215	Forever Summer 28	Rosé	Provence

Bin # REDS

401	Banfi "Centine" 30	Tuscan Blend	Tuscany
402	Antinori Peppoli 48	Chianti Classico	Tuscany
403	Damilano 46	Nebbiolo	Piedmont
404	Santa Ema Reserve 32	Merlot	Napa Valley
405	Trivento "Golden Reserve" 38	Malbec	Argentina
406	Dry Creek Vineyards 70	Red Zinfandel	Sonoma
407	Rombauer Vineyards 74	Red Zinfandel	Napa Valley
408	Firesteed 32	Pinot Noir	Willamette Valley
409	Left Coast Estate 58	Pinot Noir	Willamette Valley
410	Ruffino "Ducale Gold" 80	Chianti Classico	Tuscany
411	J. Lohr, Proprietary Red 50	Pure Paso	Paso Robles
412	Carpineto 39	Chianti Classico	Tuscany
413	Quilt 68 / Large Bottle (2020) 150	Cabernet Sauvignon	Napa Valley
414	Educated Guess 58	Cabernet Sauvignon	Napa Valley
415	The Walking Fool 62	Caymus Suison	Suison Valley
416	Unshackled 52	Cabernet Sauvignon	Monterey
417	Conundrum 60	Red Blend	California
418	Harvey & Harriet 62	Red Blend	San Luis Obispo
419	Meiomi 46	Red Blend	California Coast
420	Ken Wright Cellars 46	Pure Paso	Monterey

Bin # SPECIALTY WINE

301	Le Ragose 95	Amarone Della Valpolicella • Veneto, 2008
302	Pio Cesare 145	Barolo • Piedmont, 2018
303	IL Poggione 180 / Large Bottle 300	Brunello Di Montalcino • Tuscany, 2018
304	Jordan 122 / Large Bottle (2013) 475	Cabernet Sauvignon • Alexander Valley, 2018
305	Heitz Cellars 135 / Large Bottle (2017) 250	Cabernet Sauvignon • Napa Valley, 2018
306	Stag's Leap Artemis 150	Cabernet Sauvignon • Napa Valley, 2020
307	Caymus 160 / Large Bottle (2021) 320	Cabernet Sauvignon • Napa Valley, 2021
308	Paul Hobbs 185	Cabernet Sauvignon • Napa Valley, 2019
309	Silver Oak 340	Cabernet Sauvignon • Napa Valley, 2018
310	M. Mondavi Family 340	Red Blend • Napa Valley, 2018

WINE BY THE

Glass

Rosé	Bogle 9
Prosecco	Mionetto 9
Chardonnay	J. Lohr 10 Bogle 9
Pinot Grigio	Santa Marina 9
Sauvignon Blanc	J. Lohr 11 Bogle 9
Cabernet Sauvignon	J. Lohr 11 Bogle 9 Quilt 15
Merlot	J. Lohr 10 Bogle 9
Pinot Noir	J. Lohr 11
Red Zinfandel	Bogle 10

Beer

ON TAP

Kane, Head High 9
Miller Lite 7
Yuengling 8
Blue Moon 8
Sam's Seasonal 8
Magic Hat #9 8
Peroni 8
Asbury Park Blonde 8

BOTTLED

Corona Extra 8
Stella Artois 8
Amstel Lite 7
Sierra Nevada 8
Coors Light 8
Modelo 8
Heineken 8
White Claw 7
Black Cherry, Lime, Grapefruit, Raspberry
Sam Adams, Just Haze 7