



Weymouth Dinner



5pm - Close

Handhelds

Country Club – 11

Smoked Turkey & Ham, Applewood Bacon, Swiss & Cheddar, Lettuce, Tomato, Mayonnaise

Falafel – 9.5

Cucumber-Tomato Salad, Spicy Aioli
Warm Naan Bread

Weymouth Chicken Wrap – 10.5

Boursin Cheese, Lettuce, Tomato
Caramelized Onion

Weymouth Burger* – 11

Custom Blend of Chuck, Rib & Brisket
Lettuce, Tomato, Choice of Cheese

The Rough Burger* – 12

House Favorite with Amish Country Cheddar,
Yuengling Battered Jumbo Onion Ring
House Steak Glaze

French Dip – 12

Shaved Prime Rib, Melted Provolone
Grilled Hoagie & Au Jus

Buffalo Chicken – 10.5

Melted Blue Cheese, Caramelized Onion
Brioche Bun

*All handhelds come with a pickle and your choice of fries,
chips, coleslaw or cottage cheese*

Substitute onion rings, fresh fruit, soup or side salad - 1.5

Hot Plates

Asian Bowl* – 16/19

Marinated Chicken or Seared Ahi Tuna with
Ramen Noodles or Jasmine Rice
with Teriyaki Vegetable Blend

Chicken Picatta – 14

Pan Seared, All Natural Chicken, Linguini, White-
Wine & Citrus Butter Sauce, Crispy Capers

Center-Cut Delmonico* – 36

House-Seasoned Crispy Onions

Isle of Skye Salmon* – 21

Pan-Seared, Bourbon-Maple Glaze

Center-Cut Filet Mignon* – 38

House-Seasoned Crispy Onions

Pan-Seared Grouper* – 25

Lightly Blackened, Grilled Lemon

Beeler's Farm™ Tomahawk* – 26

All Natural, Non-GMO, Free-Ranged Pork
Char-Grilled with House-Made Molasses BBQ

*Steaks, Chops, and Seafood are served
with Chef's Starch & Vegetables*



Weymouth Dinner



5pm - Close

Starters

Shrimp Cocktail – 9
Bloody Mary Cocktail Sauce

Deviled Eggs – 7
Chorizo-Onion Jam

Veal, Pork & Beef Meatballs – 14
Nested on Fresh Angel Hair with House Marinara

Italian Sausage Dip – 9
Grilled Banana Peppers & Toast Points

Weymouth Sliders – Choice of Four – 12

Pulled Pork

House BBQ

Buffalo Chicken

House Cayenne Sauce, Smoked Gouda

Smoked Brisket

House BBQ, Caramelized Onions, Melted Gruyere

Cucumber Turkey

Smoked Turkey, Applewood Bacon, Creamy
Avocado Spread

Grilled Flatbreads – 10.5

Fresh Tomato-Basil Margherita or Roasted Prime
Cheesesteak

Weymouth Road Tacos – 12

Street Style, Atlantic Cod, Tangy Citrus Slaw

Soups & Salads

French Onion – 5.5
House Specialty with French Crostini, Gruyere

Chef's Feature – 5.5/4
Scratch-Made Daily

House – 6
Mixed Greens, Grape Tomato, Carrot, Cucumber

Caesar – 7
Crisp Romaine, Aged Parmesan, Garlic Croutons,
House-Made Dressing

Weymouth Wedge – 8
Iceberg, Red Onion, Grape Tomato, Egg,
Applewood Bacon, Crumbled Blue

Grilled Pear – 8
Crisp Romaine tossed in House-Made Tangy
Vinaigrette, Dried Cranberries, Aged Parmesan

Seared Ahi Tuna* – 12.5
Mixed Greens, Egg, Carrot, Grape Tomato, Red
Onion, Cucumber, House-Made Red Pepper Coulis

Add-Ons
Chicken – 4 | Salmon – 7 | Ahi Tuna – 9

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness