

**WINE BY THE GLASS**

We pour a Generous  
8 oz. glass of wine.

**Round Hill Chardonnay**

*Tropical fruit flavors that finish with a lingering hint of apples.*

**Fetzer Sundial Chardonnay**

*Apple and pear aroma; taste is rich, smooth and satisfying.*

**Kendall Jackson Vintners Reserve Chardonnay**

*Crisp and buttery with a smooth finish.*

**Monkey Bay Sauvignon Blanc**

*Captures classic characters of New Zealand's unique cool climate tropical fruit*

**Talus Pinot Grigio**

*A crisp wine with citrus aromas and bright acidity.*

**Beringer White Zinfandel**

*Pink with a touch of sweetness and an aroma Of strawberries.*

**Round Hill Cabernet Sauvignon**

*Aromas and fresh spirited flavors of wild cherry berry and spice.*

**Fetzer Valley Oaks Cabernet Sauvignon**

*Bright cherry with hints of spice.*

**Rodney Strong Cabernet Sauvignon**

*Full-bodied with rich berry flavors.*

**Bogle "old vine" Red Zinfandel**

*Intense and rich with cherry and blackberry flavors.*

**Edna Valley Syrah**

*Showcases blue and black cherry flavors with herbal spice*

**Bogle Merlot**

*Soft, fresh fruit with a delicious velvet finish.*

**Blackstone Pinot Noir**

*Medium-bodied with fresh vanilla and cherry flavors.*

**Chianti - D.O.C.G. Ruffino**

*Elegant and flavorful with hints of cherry and spice.*

**Cooks Brut Champagne**

*Clean and dry with just a hint of sweetness.*

# BEVERLY DEPOT

## Bar Menu



**SPECIAL WINES BY THE GLASS**

Please ask your server for our  
Featured wines by the glass.

**Function Rooms  
Available**

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Available**

## PILSNERS, LAGERS, ALES & STOUTS

BUDWEISER	USA
BUD LIGHT	USA
BLUE MOON	USA
COORS LIGHT	USA
MICHELOB LIGHT	USA
MICHELOB ULTRA	USA
MAGIC HAT	USA
SIERRA NEVADA	USA
KILLIAN'S RED	USA
CORONA	Mexico
CORONA LIGHT	Mexico
AMSTEL LIGHT	Holland
HEINEKEN	Holland
FOSTER'S	Australia
BECK'S	Germany
MOLSON GOLDEN	Canada
SAM ADAMS LIGHT	USA
BASS ALE	England
GUINNESS STOUT	Ireland

## FEATURED BEERS ON TAP

Please ask your server for this month's selections.

## IMPORTED CORDIALS

<b>AMARETTO DI SARONNO</b>	<i>Almond</i>
<i>Liqueur</i>	
<b>BAILEY'S IRISH CREAM</b>	<i>Irish whiskey w/Fresh</i>
<i>Cream</i>	
<b>B &amp; B</b>	<i>Benedictine with</i>
<i>Cognac</i>	
<b>BENEDICTINE</b>	<i>Aromatic Cognac</i>
<i>Liqueur</i>	
<b>CAMPARI</b>	<i>Bittersweet Italian</i>
<i>Aperetivo</i>	
<b>CHAMBORD</b>	<i>Black Raspberry</i>
<i>Liqueur</i>	
<b>COINTREAU</b>	<i>Orange</i>
<i>Liqueur</i>	
<b>DRAMBUIE</b>	<i>Scotch Liqueur with</i>
<i>Heather Honey</i>	
<b>FRANGELICO</b>	<i>Hazelnut</i>
<i>Liqueur</i>	
<b>GALLIANO</b>	<i>Licorice</i>
<i>Liqueur</i>	
<b>GRAND MARNIER</b>	<i>Cognac-Based Orange</i>
<i>Liqueur</i>	
<b>IRISH MIST</b>	<i>Irish whiskey</i>
<i>Liqueur</i>	
<b>KAHLUA</b>	<i>Coffee</i>
<i>Liqueur</i>	
<b>METAXA</b>	<i>Greek</i>
<i>Liqueur</i>	
<b>MIDORI</b>	<i>Melon</i>
<i>Liqueur</i>	
<b>OUZO</b>	<i>Dry Greek</i>
<i>Aperitif</i>	
<b>RUMPLE MINZE</b>	<i>Peppermint</i>
<i>Liqueur</i>	
<b>SAMBUCA ROMANA</b>	<i>Anise</i>
<i>Liqueur</i>	
<b>SAMBUCA OPAL NERA</b>	<i>Black Anise</i>
<i>Liqueur</i>	
<b>TIA MARIA</b>	<i>Jamaican Coffee</i>
<i>Liqueur</i>	

**PORTS, COGNACS, ARMAGNACS & SPECIAL**

**CORDIALS**

SANDEMAN RUBY  
COCKBURN'S SPECIAL RESERVE  
GRAHAM'S SIX GRAPES  
TAYLOR FLADGATE (10 YEAR OLD)  
TAYLOR FLADGATE (20 YEAR OLD)  
FONSECA TAWNY  
HENNESSY VS  
COURVOISIER VSOP  
REMY MARTIN VSOP  
COURVOISIER NAPOLEON  
MARTELL CORDON BLEU  
GRAND MARNIER CENTENAIRE (100 YEAR OLD)  
COURVOISIER XO IMPERIAL  
GRAND MARNIER CENT CINQUANTENAIRE (150 YEAR OLD)

**SINGLE MALT SCOTCHES**

GLENFIDDICH (12 YEAR OLD)  
GLENLIVET (12 YEAR OLD)  
GLENMORANGIE (10 YEAR OLD)  
GLENFIDDICH (15 YEAR OLD)  
OBAN (14 YEAR OLD)  
MACALLAN (12 YEAR OLD)  
TALISKER (10 YEAR OLD)  
GLENLIVET (18 YEAR OLD)

**AFTER DINNER SPECIALITIES**

**SPECIAL COFFEES**

All topped with fresh whipped cream and served in a unique sugar-glazed glass.

**FREIGHT TRAIN** Kahlua, Bailey's, and Amaretto  
**BRAZILIAN** Brandy, Tia Maria, and Grand Marnier  
**NUTTY IRISHMAN** Bailey's and Frangelico  
**KEOKE** Brandy, Kahlua and Dark Cocoa

**SPANISH** Brandy, Kahlua and Cointreau

**IRISH** Irish whiskey, Irish Mist and Demerara Sugar

**MEXICA** Kahlua

**JAMAICAN** Tia Maria

**ITALIAN** Amaretto

**MONTE CARLO** Frangelico

**FRENCH** Anisette

**COFFEES**

We serve freshly brewed regular and Decaffeinated Coffee.

**ESPRESSO / CAPPUCCINO**

**APPETIZERS**

**FRENCH ONION SOUP GRATINEE**  
**CLAM CHOWDER** CUP BOWL  
**SOUP OF THE DAY** CUP  
**BOWL**  
**CHILI** CUP  
**BOWL**

**SEAFOOD SAMPLER FOR TWO**

A sampling of our favorites featuring; Clams Casino, Shrimp Cocktail, Mini Crab Cakes, Scallops Wrapped in Bacon and Crab Stuffed Mushrooms.

**TOMATO AND MOZZARELLA**

Fresh mozzarella and vine ripened beef steak Tomatoes with basil, extra virgin olive oil and a balsamic reduction.

**BACON BEEF WELLINGTONS**

Beef tenderloin wrapped in bacon, served in puff pastry Shells, topped with a cabernet and caramelized onion demi-glace.

### SHRIMP COCKTAIL

*Chilled jumbo shrimp served with a zesty cocktail sauce.*

### FRIED CALAMARI

*Fresh rings of calamari deep fried and served with A spicy chipotle mayonnaise and garnished with banana pepper rings.*

### CRAB STUFFED MUSHROOMS

*Fresh mushroom caps stuffed with crab stuffing and baked with a golden cheese topping.*

### CRAB CAKES

*A special blend of crabmeat and spices served with a zesty Dijon sauce for dipping.*

### SCALLOPS WRAPPED IN BACON

*Tender sea scallops wrapped in sugar cured bacon.*

### CLAMS CASINO

*Five topneck clams baked on a half shell with red and green peppers, onion, bacon and seasoned bread crumbs.*

### CHICKEN FINGERS

*Chicken tenderloins deep fried and served with a spicy plum sauce. **Buffalo Style***

### BUFFALO WINGS

*Chicken wings crispy fried and tossed in Louisiana hot sauce and served with Blue cheese dressing, carrots and celery.*

### POTATO SKINS

*Served with a blend of cheese, bacon, scallions and béarnaise sauce.*

## SANDWICHES

All of our entrées are served with a choice of baked potato, rice pilaf, fresh steamed vegetable, french fries or sweet potato fries.

#### \*DEPOT BURGER

*One half pound of ground sirloin grilled and topped with any of the following: Grilled Onion, Smoked Bacon, Cheddar Cheese, Swiss cheese, or Bleu cheese dressing.*

#### \*IOWA HAWKEYE

*Char-grilled top sirloin thinly sliced served open*

*face on French bread with garlic butter.*

### MEATLOAF SANDWICH

*A half pound of moist "American Pâté" served on French bread and topped with a cabernet and caramelized onion demi-glace.*

### DEPOT CHICKEN SANDWICH

*Grilled chicken sandwich layered with melted cheese, tomatoes, and lettuce, topped with tomato pepper mayonnaise and served on a fresh hamburger roll.*

### CAFÉ CLUB SANDWICH

*Grilled boneless breast of chicken served on French Bread with lettuce, tomato, crispy smoked bacon and chipotle mayonnaise.*

### CAJUN CHICKEN SANDWICH

*Boneless chicken breast blackened with Cajun spices and served on French bread with tomato pepper mayonnaise.*

### A LA CARTE SALAD BAR

#### CAESAR SALAD

*Crisp romaine leaves tossed with croutons, dressing, Black olives and sprinkled with shaved parmesan cheese. Anchovies upon request.*

**Add** Grilled or Cajun Chicken  
Grilled or Cajun Salmon  
Grilled or Cajun Shrimp  
Tenderloin Tips

**Salad bar is available with all entrees and sandwiches**

## A LA CARTE ACCOMPANIMENTS

**Baked Stuffed Potato  
Roasted Garlic Smashed Potatoes  
Sautéed Wild Mushrooms**

*\*All of our burgers, steaks and chops are cooked to order. Consuming raw or undercooked meats may increase the risk of foodborne illness.*

*Before placing your order, please inform your server if anyone in your party has a food allergy.*

## DINNER ENTREES

All of our entrées are served with a choice of baked potato, rice pilaf, fresh steamed vegetable, french fries or sweet potato fries.

#### \*NEW YORK SIRLOIN

*Our 14 oz best steak, no bones about it!*

#### \*PRIME RIB

*Ten ounces of award winning slow cooked boneless rib. - While it lasts!*

**\*TOP SIRLOIN**

*The steak that made us famous. No fat. No bone. Just great taste!*

**MEATLOAF**

*One pound of moist "American Pâté" topped with a cabernet and caramelized onion demi-glace.*

**DEPOT BLACKENED SALMON**

*Fresh salmon dusted with Cajun spices, seared on a red hot cast iron and topped with a medallion of orange honey butter.*

**PORK CHOP**

*One boneless center cut pork chop, served with maple honey mustard sauce.*

**BAKED SCALLOPS**

*Tender sea scallops with sherry butter and seasoned crumbs.*

**BAKED HADDOCK**

*A New England classic, baked in sherry butter and lightly topped with seasoned crumbs.*

**BAKED STUFFED SHRIMP**

*Three jumbo shrimp stuffed with a rich clam stuffing and lightly topped with seasoned crumbs.*

**CAJUN CHICKEN DINNER**

*Two boneless chicken breasts dusted with Cajun spices and blackened on cast iron.*

**CHICKEN FLORENTINE**

*One boneless breast of chicken stuffed with spinach, mushrooms and aged cheddar cheese, wrapped in a flaky puff pastry and served with a sundried tomato and fresh basil cream.*

**CHICKEN OVER PAPPARDELLE PASTA**

*Fresh pappardelle pasta topped with a sage mushroom cream sauce, chicken breast and grilled asparagus. Try this Cajun.*

**TENDERLOIN TIPS**

*Marinated in a citrus chipotle barbecue sauce and grilled to order.*

**GRILLED MARGERITA PIZZA**

*Beefsteak tomato, fresh mozzarella, fresh basil on a grilled flatbread.*

**Our complete dining room menu is also available.**

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