

WINE BY THE GLASS

We pour a generous 8 oz. glass of wine.

<i>Round Hill Chardonnay</i>	9
<i>Bogle Chardonnay</i>	10
<i>Kendall Jackson "Vintners Reserve" Chardonnay</i>	12
<i>Monkey Bay Sauvignon Blanc</i>	10
<i>Ruffino Pinot Grigio</i>	9
<i>Chateau Ste Michelle Riesling</i>	9
<i>Sutter Home White Zinfandel</i>	9
<i>Round Hill Cabernet Sauvignon</i>	9
<i>Robert Mondavi Cabernet Sauvignon</i>	10
<i>Rodney Strong Cabernet Sauvignon</i>	12
<i>Bogle "old vine" Red Zinfandel</i>	11
<i>Bogle Merlot</i>	10
<i>Parducci Pinot Noir</i>	11
<i>Chianti – D.O.C.G. Ruffino</i>	10
<i>Gascon Malbec</i>	11
<i>Cooks Brut Champagne</i>	8.50
<i>Ilauri Prosecco</i>	10
<i>Lindeman's Shiraz</i>	10

Please ask your server for our featured wines!

AFTER DINNER COFFEE DRINKS

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

THE DEPOT *Kahlua, Amaretto, and Grand Marnier*

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*

MEXICAN *Kahlua*

JAMAICAN *Tia Maria*

ITALIAN *Amaretto*

MONTE CARLO *Frangelico*

FRENCH *Anisette*

RUMSONS *Local Spiced Rum and Coffee Rum*

COFFEES

We serve freshly brewed regular and decaffeinated coffee.

**THE BEVERLY DEPOT
RESTAURANT & SALOON**



FEATURED MARTINIS

THE DEPOT COSMO

Stoli raspberry, Triple Sec, cranberry juice, and a splash of lime juice

APPLETINI

Absolut Vodka and Sour Apple Pucker

ESPRESSO MARTINI

Rich espresso, Stoli Vanilla vodka, Bailey's, and Kahlua

LIMONCELLO

Absolut Citron Vodka, Limoncello, fresh squeezed lemon served in a sugar rimmed glass with a twist

CREAMSICLE

Liquor 43, fresh orange juice and a splash of cream

POMEGRANATE

Stoli Vodka & Triple Sec blended with pomegranate juice

PEARTINI

Pear liquor, Absolut vodka, and pear nectar

FRENCH

Chambord, Stoli Orange vodka and pineapple juice

HOT & DIRTY

Ketel One vodka, pepperoncini and olive juices

BLEU CHEESE DIRTY

Tito's vodka & olive juice garnished with bleu cheese stuffed olives

CUCUMBER

Hendricks gin with fresh cucumbers

CHOCOLATE

Stoli Vanilla vodka & Crème de Cocoa in a chocolate swirled martini glass

SOUTHWEST COSMO

Altos Blanco tequila, Triple Sec, sour mix & cranberry juice

FEATURED MIXED DRINKS

MOSCOW MULE

Tito's vodka, Gosling's ginger beer, and lime juice

NEW FASHIONED

Knob Creek, Disaronno Originale, Simple, Orange Twist

LIMONCELLO-AIDE

Tito's vodka, Limoncello, pink lemonade and a splash of cranberry juice garnished with a lemon

DARK & STORMY

Gosling's Rum, Gosling's ginger beer, and a lime

FEATURED BEERS ON DRAUGHT

GUINNESS (IE)	6.00
Irish Dry Stout 4.2% ABV	
BLUE MOON (CO)	6.00
Wheat Beer 5.1% ABV	
BUD LIGHT (MO)	5.00
American Light Lager 4.2% ABV	
RIVERWALK IPA (CO)	7.00
American India Pale Ale 6.75% ABV	
SAM ADAMS SEASONAL (MA)	6.00

PILSNERS, LAGERS, ALES & STOUTS

ALLAGASH WHITE (ME)	6.50
Wheat Ale 5.2% ABV	
BUDWEISER (MO)	4.75
American Premium Lager 5% ABV	
COORS LIGHT (CO)	4.75
American Style Light 4.2% ABV	
CORONA (MEX)	5.50
Mexican Golden Lager 4.6% ABV	
CORONA LIGHT (MEX)	5.50
Mexican Golden Lager 4.0% ABV	
HARPOON IPA (MA)	5.50
English India Pale Ale 5.9% ABV	
HEINEKEN (HOL)	5.50
Euro Pale Lager 5% ABV	
IPSWICH 101 IPA (MA)	5.50
West Coast Style Pale Ale 6% ABV	
MICHELOB ULTRA (MO)	4.75
Low-Carb Light Lager 4.2% ABV	
MILLER LITE (WI)	4.75
American Style Light 4.2% ABV	
OLD PLANTERS CROP ROTATION (MA)	8.75
American IPA 5.6% ABV. <i>16 oz. Beverly Brew</i>	
SAMUEL ADAMS BOSTON LAGER (MA)	5.50
Vienna Lager 5.0% ABV	
SIERRA NEVADA TORPEDO (CA)	5.50
American Extra IPA 7.2% ABV	
SMUTTYNOSE IPA (NH)	6.00
American IPA 6.9% ABV	
SMUTTYNOSE OLD BROWN DOG (NH)	6.00
American Brown Ale 6.5% ABV	
STELLA (Belgium)	5.75
Blonde lager 5.2% ABV	

CIDER & SELTZER

DOWN EAST (MA)	6.50
Original Cider 5.1% ABV	
TRULY (MA)	5.50
Wildberry, Grapefruit 5.0% ABV	
WHITE CLAW (MA)	5.50
Black Cherry, Mango 5.0% ABV	

IMPORTED CORDIALS

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

PORTS, COGNACS, ARMAGNACS & SPECIAL CORDIALS

SANDEMAN RUBY	7.50
COCKBURN'S SPECIAL RESERVE	6.50
GRAHAM'S SIX GRAPES	7.50
TAYLOR FLADGATE	<i>(10 YEAR OLD)</i> 12.50
TAYLOR FLADGATE	<i>(20 YEAR OLD)</i> 17.50
FONSECA TAWNY	8.00
COURVOISIER VSOP	11.00
REMY MARTIN VSOP	11.00
COURVOISIER NAPOLEON	15.00
COURVOISIER XO IMPERIAL	40.00
GRAND MARNIER CENTENAIRE	35.00

SINGLE MALT SCOTCHES

GLENFIDDICH	<i>(12 YEAR OLD)</i> 14.00
GLENLIVET	<i>(12 YEAR OLD)</i> 12.00
GLENMORANGIE	<i>(10 YEAR OLD)</i> 15.00
GLENFIDDICH	<i>(15 YEAR OLD)</i> 16.00
OBAN	<i>(14 YEAR OLD)</i> 16.00
GLENLIVET FOUNDERS RESERVE	14.00
TALISKER	<i>(10 YEAR OLD)</i> 14.50
GLENLIVET	<i>(18 YEAR OLD)</i> 22.50

APPETIZERS

FRENCH ONION SOUP GRATINEE			7.95
CLAM CHOWDER	CUP 4.95	BOWL	7.50
SOUP OF THE DAY	CUP 4.95	BOWL	7.50
CHILI	CUP 4.95	BOWL	7.50

SEAFOOD SAMPLER FOR TWO 26.95

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

BACON BEEF WELLINGTONS 14.50

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

SHRIMP COCKTAIL 14.50

Chilled jumbo shrimp served with a zesty cocktail sauce.

FRIED CALAMARI 13.50

Calamari rings deep fried and served with a spicy chipotle mayonnaise and garnished with banana pepper rings.

CRAB STUFFED MUSHROOM 13.50

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

CRAB CAKES 13.95

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

SCALLOPS WRAPPED IN BACON 14.50

Tender sea scallops wrapped in sugar cured bacon.

CLAMS CASINO 13.50

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

CHICKEN FINGERS 11.50

*Chicken tenderloins deep fried and served with honey mustard. **Buffalo Style** 12.50*

BUFFALO WINGS 12.95

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

POTATO SKINS 10.95

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



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.

*PRIME RIB 24.95

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

*PRIME TOP SIRLOIN 20.95

Eight ounces of the steak that made us famous. No fat. No bone. Just great taste!

MEATLOAF 13.95

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

TENDERLOIN TIPS 17.95

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

PORK CHOP 17.95

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

SHEPHERD’S PIE 14.95

Prime Sirloin Tips braised in a red wine demi-glace with corn and roasted garlic mashed potatoes

BLACKENED SALMON 24.95

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

BAKED SCALLOPS 25.95

Seven ounces of tender sea scallops with sherry butter and seasoned crumbs.

BAKED HADDOCK 18.50

Seven ounces of a New England classic, baked in sherry butter and lightly topped with seasoned crumbs.

BAKED STUFFED SHRIMP 20.95

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

CAJUN CHICKEN 15.95

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

CHICKEN FLORENTINE 19.50

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

CHICKEN OVER LINGUINI PASTA 19.50

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

***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.**

BURGERS

All of our burgers are made from a blend of black angus cuts of short rib and chuck. All burgers are served on a buttery brioche roll with your choice of French fries, sweet potato fries, rice pilaf, baked potato or fresh seasonal vegetables.

THE CLASSIC 13.95

Served with or without melted Cheddar and topped with lettuce, tomato and onion

BACON CHEESE 14.50

Cheddar cheese, applewood smoked bacon, lettuce, tomato, and onion.

THE DEPOT 14.50

Cheddar cheese, lettuce, tomato, onion, avocado and tomato pepper mayo

BACON & ONION JAM 14.50

Cheddar cheese, caramelized balsamic onion jam, and applewood smoked bacon.

MUSHROOM TRUFFLE 14.95

Beef Patty, Cheddar cheese, truffle aioli, shitake, crimini, and portobello mushrooms.

TURKEY 14.95

Turkey Patty, Sliced Avocado, lettuce, tomato, and onion, on Focaccia



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SANDWICHES

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

***IOWA HAWKEYE 16.50**

Char-grilled top sirloin thinly sliced served open face on French bread with garlic butter.

MEATLOAF 12.95

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

DEPOT CHICKEN 14.50

Grilled chicken sandwich layered with melted cheese, tomatoes, lettuce, and avocado, topped with tomato pepper mayonnaise and served on a. buttery brioche roll.

CAFÉ CLUB 14.50

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

CAJUN CHICKEN 14.50

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

PESTO CHICKEN 14.50

Grilled Chicken on rosemary focaccia with pesto Aioli, mozzarella, and roasted red pepper

CAESAR SALAD 9.95

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

Add

<i>Grilled or Cajun Chicken</i>	4.00
<i>Grilled or Cajun Salmon</i>	7.00
<i>Grilled or Chilled Shrimp</i>	7.00
<i>Tenderloin Tips</i>	8.00

A LA CARTE SALAD BAR 14.95

Salad bar is available with all entrees and sandwiches For an additional \$2.95

A LA CARTE ACCOMPANIMENTS

Baked Stuffed Potato	4.95
Roasted Garlic Smashed Potatoes	4.95
Sautéed Wild Mushrooms	6.95