

DINNER

Howie's

D I N E R

APPETIZERS

THE "NOTORIOUS P.I.G." POUTINE

French Fries topped with Brault's Bacon Sausage, Pulled Pork, Maplebrook Farms Cheese Curds, Poutine Gravy and Scallions.

16

WINGS

Your Choice of: Buffalo, BBQ or Stingin' Honey Garlic Sauce. Served with Celery, Carrots and Ranch or Blue Cheese.

15

BAVARIAN PRETZEL

A basket of mini Bavarian Pretzels served with Whole Grain Mustard and a Beer Cheese Sauce.

9

PORK BELLY TACOS

Pork Belly, Asian Slaw and Korean BBQ Sauce on Caramelized Onion Naan Bread.

12

CURRY COCONUT MUSSELS

Mussels tossed with Lemongrass, Red Onion, Garlic, Ginger, Red Curry Paste, Coconut Milk and Whiskey Barrel Aged Fish Sauce. Garnished with Fresh Cilantro and toasted Baguette.

14

SOUPS & SALADS

Add Chicken to any Salad for 4.

COBB SALAD

Chopped Romaine, Hard Boiled Eggs, Bacon, Cheddar, Carrots, Tomato and Ham served with your choice of French, Blue Cheese, Ranch or Maple Balsamic Dressing.

15

VERMONT COUNTRY SALAD

Romaine, Red Onion, Cherry Tomatoes, Cucumbers, Shredded Carrots and Orange Ginger Dressing.

SM. 6 / LG. 12

CAESAR SALAD

Romaine, Croutons, Anchovies, Shaved Asiago, Lemon and Caesar Dressing. Add Chicken for 4.

SM. 6 / LG. 12

CHILI

Beef Chili served with Sour Cream, Cheddar and Scallions.

SM. 7 / LG. 9

NEW ENGLAND CLAM CHOWDER

SM. 7 / LG. 9

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. A 9% meals tax will be added.

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MAIN COURSES

CHICKEN BROCCOLI ALFREDO

Sliced Chicken Breast, Broccoli Florets and our House Alfredo Sauce tossed with Vermont Fresh Pasta Company's Garlic Parsley Fettuccine.

20

HADDOCK ITALIANO

Baked Haddock covered with Shrimp, Olives, Mushrooms, Onion, Garlic, Chopped Tomatoes, Provolone Cheese and Parsley.
Served with Rice Pilaf.

20

ROYALE WITH CHEESE

Two 4oz patties with American Cheese, Diced Onion, Shredded Lettuce, Sliced Pickles and Special Sauce on a Triple Decker Bun.

16

NEW YORK STRIP STEAK

12oz New York Strip Steak topped with Blue Cheese-Scallion Butter. Served with Blue Crab Mashed Potatoes and Broccoli Florets.

28

PORK MEDALLIONS

Two Pork Cutlets topped with an Apple Cheddar Chutney and a Bourbon Cream sauce. Served with Herbed Fingerling Potatoes and Baby Carrots.

24

VEGGIE LO MEIN

Sweet Onion, Shredded Carrots, Red Bell Pepper, Orange Bell Pepper, Garlic, Baby Spinach, Snow Peas, Lo Mein Noodles, Whiskey Barrel Aged Soy Sauce, Sesame Oil and Lime juice. Topped with Sesame Seeds and Green Onions.

Add Chicken for 4.

15

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