



STICKNEY'S  
Steak & Chop Pub

STARTERS

CRISPY CALAMARI 18  
banana peppers / lemon and garlic aioli

BRUSCHETTA 17  
butternut squash / green apple / shallot  
brie cheese / toasted pumpkin seeds  
baguette / balsamic glaze

WHIPPED FETA 17  
black pepper / oregano honey / thyme olive oil  
cashews / chili flakes / naan

SOUP & SALADS

add chicken 9, shrimp 14 or tri-tip 14

NEW ENGLAND CLAM CHOWDER 13  
thyme / potatoes / onions / salt pork / clams

TOMATO AND GARDEN VEGETABLE SOUP 11  
sautéed garden vegetables / tomatoes / virgin olive oil

WEDGE SALAD 15  
romaine / applewood-smoked bacon / bayley hazen blue  
heirloom grape tomatoes / blue cheese dressing

CAESAR SALAD 15  
chopped romaine / parmesan cheese / anchovies  
croutons / caesar dressing

VEGETABLE SOBA NOODLE BOWL 22  
green peas / radicchio / edamame beans / carrots / red bell peppers  
soba noodles / ginger tamari sauce

HANDHELDS

PASTRAMI SANDWICH 31  
warm pastrami / provolone / dill pickles  
deli mustard / thick-sliced sourdough

LOBSTER SALAD CLUB SANDWICH 44  
sweet maine lobster / capers / shallots  
celery / dill / brown butter mayonnaise  
applewood-smoked bacon  
tomatoes / lettuce / toasted wheat

STEAK BOMB WRAP 24  
shaved steak / sautéed onions and peppers  
cheddar cheese / campfire sauce / lettuce  
tomatoes / garlic herb wrap

WHITE MOUNTAIN BLT 22  
tomatoes / romaine  
crisp applewood-smoked bacon  
herb mayonnaise / wheat berry bread

STICKNEY'S SMASH BURGER\* 25  
two 4oz. patties / cabot sharp cheddar / lettuce  
crispy onions / barbecue sauce / brioche

GRILLED CHICKEN SANDWICH 24  
balsamic-marinated chicken breast  
provolone / shredded lettuce / tomatoes  
crisp applewood-smoked bacon  
maple aioli / ciabatta

ENTRÉES

FISH AND CHIPS 32  
cod / tuckerman beer batter  
old bay coleslaw / tartar

STATLER CHICKEN BREAST 34  
sour cream mashed potatoes  
roasted baby carrots / spinach / tarragon jus

MEDITERRANEAN PENNE 29  
mushrooms / olives / feta  
heirloom grape tomatoes / pesto

BUTCHER'S BLOCK

Our steaks are seared to perfection at 1800°F in our Montague oven.  
Grilled items are seasoned with our blend of spices and served with sour cream mashed potatoes.

NY STRIP\* 12 OZ. 60

FILET\* 8 OZ. 65

RIBEYE\* 14 OZ. 69

Enhancements

bayley hazen blue cheese crust 6  
brandy peppercorn sauce 6  
scampi colossal shrimp 20

SIDES

FRIES 10  
SOUR CREAM MASHED POTATOES 10  
CREAMED SPINACH 12

ASPARAGUS 12  
TRUFFLED MAC AND CHEESE 15

gluten-friendly bread available upon request  
gluten-friendly    vegan    vegetarian

\*consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. please notify us of any food allergies.