

WINE BY THE GLASS

We pour a generous 8 oz. glass of wine.

Douglas Hill Chardonnay
Kendall Jackson "Vintners Reserve" Chardonnay
Monkey Bay Sauvignon Blanc
Ruffino Pinot Grigio
Chateau Ste Michelle Riesling
Sutter Home White Zinfandel
Douglas Hill Cabernet Sauvignon
Robert Mondavi Cabernet Sauvignon
Rodney Strong Cabernet Sauvignon
Bogle "old vine" Red Zinfandel
Bogle Merlot
Parducci Pinot Noir
Gascon Malbec
Cooks Brut Champagne
Ilauri Prosecco
Sangria Seasonal
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, and 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 and olive juice garnished with bleu cheese stuffed olives

CUCUMBER

Hendricks gin with fresh cucumbers

CHOCOLATE

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

SOUTHWEST COSMO

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

FEATURED MIXED DRINKS

MOSCOW MULE

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

NEW FASHIONED

Knob Creek, Disaronno Originale, Simple, and 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)

Irish Dry Stout 4.2% ABV

BLUE MOON (CO)

Wheat Beer 5.1% ABV

TRUE NORTH (MA)

Northern Haze

RIVERWALK IPA (CO)

American India Pale Ale 6.75% ABV

SAM ADAMS SEASONAL (MA)

PILSNERS, LAGERS, ALES & STOUTS

ALLAGASH WHITE (ME)

Wheat Ale 5.2% ABV

BUDWEISER (MO)

American Premium Lager 5% ABV

BUD LIGHT (MO)

American Premium Lager 5% ABV

COORS LIGHT (CO)

American Style Light 4.2% ABV

CORONA (MEX)

Mexican Golden Lager 4.6% ABV

CORONA LIGHT (MEX)

Mexican Golden Lager 4.0% ABV

HARPOON IPA (MA)

English India Pale Ale 5.9% ABV

HEINEKEN (HOL)

Euro Pale Lager 5% ABV

IPSWICH 101 IPA (MA)

West Coast Style Pale Ale 6% ABV

MICHELOB ULTRA (MO)

Low-Carb Light Lager 4.2% ABV

MILLER LITE (WI)

American Style Light 4.2% ABV

SAMUEL ADAMS BOSTON LAGER (MA)

Vienna Lager 5.0% ABV

SIERRA NEVADA TORPEDO (CA)

American Extra IPA 7.2% ABV

SMUTTYNOSE IPA (NH)

American IPA 6.9% ABV

SMUTTYNOSE OLD BROWN DOG (NH)

American Brown Ale 6.5% ABV

STELLA (Belgium)

Blonde lager 5.2% ABV

CIDER & SELTZER

DOWN EAST (MA)

Original Cider 5.1% ABV

TRULY (MA)

Wildberry, Grapefruit 5.0% ABV

WHITE CLAW (MA)

Black Cherry, Mango 5.0% ABV

IMPORTED CORDIALS

AMARETTO DI SARONNO

Almond Liqueur

BAILEY'S IRISH CREAM

Irish whiskey w/Fresh Cream

B & B

Benedictine with Cognac

BENEDICTINE

Aromatic Cognac Liqueur

CAMPARI

Bittersweet Italian Aperitivo

CHAMBORD

Black Raspberry Liqueur

COINTREAU

Orange Liqueur

DRAMBUIE

Scotch Liqueur & Heather Honey

FRANGELICO

Hazelnut Liqueur

GRAND MARNIER

Cognac-Based Orange Liqueur

IRISH MIST

Irish whiskey Liqueur

KAHLUA

Coffee Liqueur

SAMBUCA ROMANA

Anise Liqueur

SAMBUCA OPAL NERA

Black Anise Liqueur

TIA MARIA

Jamaican Coffee Liqueur

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

COURVOISIER VSOP

REMY MARTIN VSOP

COURVOISIER NAPOLEON

COURVOISIER XO IMPERIAL

GRAND MARNIER CENTENAIRE

SINGLE MALT SCOTCHES

GLENFIDDICH (12 YEAR OLD)

GLENLIVET (12 YEAR OLD)

GLENMORANGIE (10 YEAR OLD)

GLENFIDDICH (15 YEAR OLD)

OBAN (14 YEAR OLD)

GLENLIVET FOUNDERS RESERVE

TALISKER (10 YEAR OLD)

GLENLIVET (18 YEAR OLD)

APPETIZERS

FRENCH ONION SOUP GRATINEE
CLAM CHOWDER
SOUP OF THE DAY

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.

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

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

CRAB STUFFED MUSHROOM

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 honey mustard. **Buffalo Style**

BUFFALO WINGS

Chicken wings crispy fried, 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.



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

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

*PRIME TOP SIRLOIN

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

TENDERLOIN TIPS

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

PORK CHOP

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

BLACKENED SALMON

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

BAKED SCALLOPS

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

BAKED HADDOCK

Seven ounces of 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

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

CHICKEN FLORENTINE

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

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 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

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

BACON CHEESE

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

THE DEPOT

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

BACON & ONION JAM

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

MUSHROOM TRUFFLE

Cheddar cheese, truffle aioli, shitake, crimini, and portobello 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.

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

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

DEPOT CHICKEN

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

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

CAJUN CHICKEN

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

PESTO CHICKEN

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

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 Chilled Shrimp
Tenderloin Tips*

A LA CARTE SALAD BAR

A LA CARTE ACCOMPANIMENTS

Baked Stuffed Potato

Roasted Garlic Smashed Potatoes

Sautéed Wild Mushrooms