

Scoreboard Sports Bar & Grill

Seasonal Sports Menu

Warm Ups



Mozzarella Sticks \$10

Marinara Sauce

Loaded Tots \$11

Bacon, Cheese, Sour Cream

Giant Bavarian Soft Pretzel \$12

Mustard & Beer Cheese

Chicken Tenders \$14

Sriarcha, Roasted Garlic, Buffalo



Main Event

Chicken Parm Sub \$15

Provolone, Mozzarella, Marinara, Pub Chips

Sausage Bomb \$14

Sweet Italian Sausage, Pepper & Onions, Pub Chips

Burger Bomb \$24

Two eight-ounce burgers, topped with Swiss, Cheddar, American, Bacon, Sauteed Onions, Peppers and Mushrooms, on Brioche Bun, with Lettuce, Tomato, Onions and French Fries

Marinated Steak Tips \$29

Roasted Red Potatoes, Green Beans, Mushrooms, Roasted Red Peppers, Carmelized Onions

Flat Bread

Traditional Cheese \$12

Margarita - Fresh Mozzarella & Basil \$15

Toppings: \$2.50 ea

Pepperoni, Sausage, Bacon, Ham, Meatball

Toppings: \$2 ea

Peppers, Onions, Chopped Tomatoes, Black Olives, Jalapenos,
Roasted Red Peppers, Mushrooms

DON'T MISS YOUR NEW ENGLAND TEAMS
Join us for the Game!



Scoreboard Sports Bar & Grill

SMALL PLATES

Bang Bang Cauliflower  	\$10
Roasted cauliflower, honey Sriracha mayo	
Crab Cake Bites with Lemon Remoulade	\$15
Bite-size crab cakes, lemon remoulade	
Italian Meatball	\$12
Single shareable blended veal-pork-beef meatball, marinara, roasted garlic bread	
Chicken Wings	\$12
Choice of sauce: Sriracha, roasted garlic or Buffalo, blue cheese, veggies	
Spinach & Roasted Artichoke Dip 	\$11
Spinach, roasted artichokes, blended cheeses, roasted garlic, toasted herb naan	
Chicken Quesadilla	\$16.5
Mojo seasoned chicken, blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema	
Scoreboard Nachos	\$19
Chili, queso, sour cream, jalapeno, pico de gallo, guacamole	

HANDHELDS

All handhelds are served with choice of fries or housemade chips

Cuban	\$17
Sliced mojo pork, ham, dill pickles, Swiss cheese, mustard, pressed Cuban roll	
Grilled Chicken Bruschetta	\$17
Grilled chicken, fresh mozzarella, tomato bruschetta, roasted garlic aioli, balsamic glaze, Caesar greens, toasted brioche bun	
Turkey Club	\$17
Oven-roasted turkey, lettuce, tomato, bacon, cheddar cheese, mayo	
Grilled Caesar Steak Wrap*	\$18
Grilled sirloin, tomatoes, Caesar greens, flour tortilla	
BBQ Bacon Jack Burger*	\$18
Grilled 8 oz. burger, Monterey Jack cheese, bacon, caramelized onions, BBQ sauce, brioche bun	
Mushroom Swiss Burger*	\$17
Grilled 8 oz. burger, sautéed mushrooms, Swiss cheese, roasted garlic aioli, brioche bun	
House Burger*	\$16.5
Grilled 8 oz. burger, choice of cheese, house burger sauce, brioche bun	
Southwest Veggie Burger 	\$18
Veggie burger, pico de gallo, pepper jack cheese, cilantro-lime crema, brioche bun	





SALADS & SOUP

Brussels Sprout & Pear Salad 	\$16
Shaved Brussels sprouts, charred onions, pear, burrata, crispy quinoa, lemon vinaigrette	
Sesame Ginger	\$18.5
Chili glazed shrimp or Sriracha steak, mixed greens, cabbage, red peppers, carrots, green onions, cilantro, crispy wontons, sesame-ginger dressing	
Caesar	\$13
Crisp romaine, shaved Parmesan, croutons, Caesar dressing add chicken* +\$7 shrimp +\$9 salmon* +\$10	
Soup Du Jour	\$9.5
Ask your server for today's offering	
New England Clam Chowder	\$7.5
Rich and creamy, New England classic	

MAINS

Pan Seared Salmon* 	\$30
Wild-caught salmon, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions, herb butter	
Wild Mushroom Cauliflower Risotto  	\$25
Cauliflower risotto, wild mushrooms, shallots, white wine, parsley, Parmesan	
Center-Cut Top Sirloin, 10 oz. * 	\$29
Choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glaze, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions	
Buffalo Chicken Mac N' Cheese	\$21
Cavatappi pasta, cheese sauce, buffalo chicken, bread crumb topping	
Beer Battered Fish & Chips	\$24
House-battered haddock, French fries, coleslaw, tartar	

DESSERTS

Chocolate Cake 	\$9
Chocolate cake with chocolate frosting	
Crème Brûlée  	\$9
Fresh berries	
Boston Cream Pie 	\$9
Buttery layer cake, creamy vanilla custard, rich chocolate icing	



*NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



InterContinental Hotels Group

**World Class
Beverage Program**APPROVED TO
7/31/2024

COCKTAILS

Crowned Jewel Mule	\$12
Ketel One vodka, ginger beer, cranberry juice, blood orange bitters, fresh lime juice	
Margarita	\$13
Corazón Blanco tequila, Cointreau, fresh lime juice, housemade simple syrup	
Espresso Martini	\$14
Tito's handmade vodka, coffee liqueur, espresso, housemade simple syrup, optional creamer	
Knob Creek Rye Old Fashioned	\$14
Knob Creek Rye, housemade simple syrup, orange bitters	
Crowne Rose Manhattan	\$14
Four Roses bourbon, Martini & Rossi sweet vermouth, Angostura bitters	
Bee's Knees	\$14
Hendrick's gin, honey, fresh lemon juice	
Storm's Brewing	\$13
Myers's dark rum, Cointreau, fresh lime juice, Fever-Tree ginger beer	
Italian Citronade	\$13
Absolut Citron vodka, Disaronno, housemade lemon sour, Fever-Tree club soda	

BEERS & BEYOND

DRAFT

Stella Artois	ABV 5.2% BEL	\$7.5
Blue Moon Belgian White	ABV 5.4% CO	\$7.5
Samuel Adams Seasonal	ABV 4.9% MA	\$7.5
New Belgium Fat Tire	ABV 5.2% CO	\$7.5
Allagash White Witbier	ABV 5.2% ME	\$7.5
Guinness Stout	ABV 4.2% IRE	\$8
Mighty Squirrel Cloud Candy IPA	ABV 6.5% MA	\$9
Lord Hobo 617 IPA	ABV 6.17% MA	\$9
Maine Lunch IPA	ABV 7.0% ME	\$10
Boom Sauce Double IPA	ABV 7.8% MA	\$10

BOTTLED

Michelob Ultra	ABV 4.2% MO	\$6
Coors Light	ABV 4.2% CO	\$6
Heineken	ABV 5.0% AMS	\$7
Corona Extra	ABV 4.5% MEX	\$6
Dogfish Head SeaQuench Ale	ABV 4.9% DE	\$7
Miller Lite	ABV 4.2% MI	\$6
Heineken 0.0	ABV 0% AMS	\$7

BEYOND BEER

Truly Hard Seltzer	ABV 5.0% OH	\$7
High Noon Sun Sips Hard Seltzer	ABV 4.5% CA	\$7

ZERO PROOF

Light & Breezy (non-alcoholic)	\$9
Seedlip Grove 42, Fever-Tree ginger beer, lime	
Cucumber Gimlet (non-alcoholic)	\$9
Fresh lime juice, muddled fresh cucumber, housemade simple syrup, Fever-Tree club soda	




WINES

WHITES

6 oz. | Bottle

S.A. Prum Essence Riesling    	\$12 \$46
Mosel, Germany	
Le Rime Pinot Grigio  	\$8 \$30
Tuscany, Italy	
Emmolo Sauvignon Blanc  	\$9 \$34
Napa/Solano, California	
Kim Crawford Sauvignon Blanc 	\$13 \$50
Marlborough, New Zealand	
Silver Gate Chardonnay	\$8 \$30
California	
Sea Sun Chardonnay by Wagner 	\$9 \$34
California	

BUBBLES & ROSÉS

LaMarca Prosecco 	\$7 \$28
Prosecco, Italy	
Piper Sonoma Brut Rosé NV  	\$15 \$58
Sonoma County, California	
Freixenet Italian Rosé	\$10 \$38
Veneto, Italy	

REDS

Meiomi Pinot Noir	\$11 \$42
California	
Murphy-Goode Red Blend	\$10 \$38
California	
Decoy by Duckhorn Merlot  	\$10 \$38
California	
Silver Gate Cabernet Sauvignon	\$8 \$30
California	
Josh Cabernet Sauvignon 	\$9 \$34
California	

