







# SCOREBOARD

All selections containing eggs are prepared with cage free eggs. Egg whites are also available.

## BREAKFAST SPECIALITIES

<b>Sunrise Breakfast*</b>	\$16
Two 'eggs your way', roasted mushrooms, roasted tomatoes, potato cake, choice of breakfast meat	
<b>Eggs Benedict*</b>	\$17
Poached eggs, Canadian bacon, English muffin, hollandaise, breakfast potatoes	
<b>Bacon Cheddar Bowl</b>	\$16
Breakfast potatoes, scrambled eggs, bacon, onions, cheddar, multigrain toast	
<b>Denver Bowl*</b> 	\$16
Breakfast potatoes, grilled ham, onion, peppers, two 'eggs your way', cheddar	
<b>Steak Bowl*</b> 	\$19
Breakfast potatoes, roasted tomatoes, peppers, sirloin, one 'egg your way'	
<b>Veggie Bowl*</b>  	\$16
Breakfast potatoes, broccoli, mushrooms, peppers, onions, tomatoes, two 'eggs your way', cheddar	

## GRIDDLE

<b>Buttermilk Pancakes</b> 	\$15
Tall stack, butter, warm maple syrup <i>ask server for today's list of optional add-ons such as berries, bananas or chocolate chips +\$1 each</i>	
<b>Classic Belgian Waffles</b> 	\$15
Butter, warm maple syrup <i>ask server for today's list of optional add-ons such as berries, bananas or chocolate chips +\$1 each</i>	



## BEVERAGES

<b>Coffee or Hot Teas</b>	\$4
<b>Selection of Chilled Juices</b>	\$5
<b>Coca-Cola® Fountain Beverages</b>	\$3
<b>Dairy &amp; Non-Dairy Milks</b>	\$4
<b>Sparkling Water</b>	\$4
<b>Bottled Water</b>	\$4

## HANDHELDS & TOASTS

<b>Waffled Biscuit Breakfast Sandwich*</b>	\$16
Biscuit waffle, fried egg, sausage, cheddar, Mike's hot honey, fresh fruit	
<b>Sandwich Your Way*</b>	\$15
One 'egg your way', choice of breakfast meat, choice of bread, sharp cheddar, breakfast potatoes	

## OMELETS & EGG SCRAMBLES

<b>Build Your Own Omelet</b> 	\$16
Choose 3 from: bacon, sausage, ham, tomatoes, bell peppers, onions, mushrooms, cheddar, Monterey Jack, choice of side	
<b>Denver Omelet</b> 	\$16
Pecanwood smoked ham, bell peppers, caramelized onions, cheddar, choice of side	

## SIDES

<b>Selection of Breakfast Meats</b> 	\$6
<b>Seasonal Fresh Fruit</b>  	\$6
<b>Selection of Cold Cereals</b>	\$6
<b>Selection of Toasted Breads</b> 	\$4
<b>Breakfast Potatoes</b> 	\$5
<b>Steel-Cut Oatmeal</b> 	\$8
<i>ask server for today's list of optional add-ons such as berries, bananas or chocolate chips +\$1 each</i>	

## COCKTAILS + ZERO PROOF

<b>Mimosa</b>	\$12
LaMarca Prosecco, orange juice	
<b>Bloody Mary</b>	\$14
Ketel One vodka, housemade bloody mary mix	
<b>Cranberry Refresher (non-alcoholic)</b>	\$8
Cranberry juice, pomegranate, fresh lime juice, fresh orange juice, ginger ale	



Gluten Free



Vegetarian



Vegan

**\*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.

# 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

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

## HANDHELDS

All handhelds are served with choice of fries or housemade chips

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





## SALADS & SOUP

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

## MAINS

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

## DESSERTS

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



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InterContinental Hotels Group

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

## COCKTAILS

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

## BEERS & BEYOND

### DRAFT

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

### BOTTLED

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

### BEYOND BEER

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








## ZERO PROOF

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




## WINES

### WHITES

6 oz. | Bottle

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

### BUBBLES & ROSÉS

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

### REDS

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



Organic



Certified Sustainable



Highly Rated



Vegan



Female Winemaker