



APPETIZERS

ONION RING STACK.....	\$5
JUMBO SHRIMP COCKTAIL.....	\$9
FRIED CALAMARI	
ALLA MAMA TOSSED WITH GARLIC OIL & BANANA PEPPERS	\$8
BALSAMIC TOSSED IN BALSAMIC REDUCTION WITH TOMATOES	\$8
THAI TOSSED IN A SPICY-SWEET THAI PEANUT SAUCE	\$8
BUFFALO TOSSED WITH BUFFALO & A SIDE OF BLUE CHEESE	\$8
FRIED MOZZARELLA TRIANGLES	\$6
BONELESS BUFFALO WINGS	\$7
CHICKEN WINGS ASIAN, BBQ, BUFFALO, HABANERO, HONEY HOT, HONEY MUSTARD, HOUSE, MAMA’S WAY, PARMESAN, TERIYAKI, THAI	\$7
TOMATO BRUSCHETTA.....	\$6
BAKED GOAT CHEESE BAKED IN RED SAUCE, SERVED WITH CROSTINI	\$7
QUESADILLA STEAK OR CHICKEN.....	\$8
CHICKEN MEDALLIONS ASIAN, BBQ, BUFFALO, HABANERO, HONEY HOT, HONEY MUSTARD, HOUSE, MAMA’S WAY, PARMESAN, TERIYAKI, THAI	\$6
NACHOS PULLED PORK WITH CHEESE & COLESLAW OR CHILI WITH CHEESE, LETTUCE, TOMATO, OLIVES, BANANA PEPPERS, SALSA & SOUR CREAM.....	\$9
STUFFED MUSHROOMS	\$7
TUNA CARPACCIO SERVED OVER MANGO CHUTNEY	\$11
EGGPLANT ROLLATINI	\$9
TRAILOR PARK FRIES SMOTHERED W/ CHEESE & BROWN GRAVY.....	\$7

SOUPS & SALAD

DAILY SOUP SPECIAL.....	COMPLIMENTARY SOUP STATION
FRENCH ONION SOUP.....	\$5
HOMEMADE CHILI SMOTHERED WITH CHEESE, SERVED WITH NACHO CHIPS.....	\$6
THE WEDGE ¼ ICEBERG, APPLES, BACON, & BLUE CHEESE	\$7
TRADITIONAL GARDEN OR CAESAR SALAD	\$5
WITH SALMON	\$11
WITH STEAK TIPS.....	\$11
WITH GRILLED CHICKEN.....	\$9
HARVEST SALAD BABY SPINACH, FETA, DRIED CRANBERRIES, GLAZED WALNUTS & GRILLED CHICKEN WITH RASPBERRY VINAIGRETTE	\$10
BLACK & BLUE SALAD TENDERLOIN TIPS & CRUMBLLED BLUE CHEESE	\$12

SLIDERS

CHEESEBURGER.....	\$2
FRIED FISH	\$3
PULLED PORK.....	\$2
LOBSTER SLIDER.....	\$3

TAVERN FARE

BABY BACK RIBS SWEET POTATO FRIES & SLAW	\$19
½ RACK	\$14
PULLED PORK & RIBS FRIES & SLAW	\$14
FISH N CHIP FRIES, TARTAR SAUCE & SLAW	\$9
FRIED SEA SCALLOPS FRIES, TARTAR SAUCE & SLAW	\$15
MEATLOAF DINNER MASHED GRAVY & VEGETABLE	\$9
BAKED LOBSTER MACARONI & CHEESE	\$12
ALL AMERICAN BURGER FRIES & PICKLES	\$7
CHICKEN PARM SANDWICH FRIES & PICKLES	\$7
BREAKFAST BURGER CHEESE, BACON, FRIED EGG WITH FRIES & PICKLES	\$8
ASHWORTH BURGER ONIONS CARAMELIZED WITH HONEY & DIJON, TOPPED W/GORGONZOLA, SERVED W/ FRIES & PICKLES	\$8
BBQ BURGER TOPPED WITH PULLED PORK, BACON, CHEDDAR & SLAW, SERVED W/ FRIES & PICKLES	\$9
STEAK BURGER TOPPED WITH STEAK TIPS, CARAMELIZED ONIONS & CHEESE, SERVED W/ FRIES & PICKLES	\$9
DELMONICO STEAK SANDWICH FRIES & PICKLES.....	\$7
PULLED PORK SANDWICH FRIES, PICKLES & SLAW	\$7
FRIED FISH SANDWICH FRIES, PICKLES & TARTAR SAUCE	\$7

GRILLED PIZZA

TOMATO & CHEESE	\$9
PEPPERONI	\$10
BIANCO WHITE PIZZA WITH OLIVES, CHEESE, GARLIC & OLIVE OIL.....	\$10
MARGHERITA RED SAUCE, BUFFALO MOZZARELLA, & FRESH BASIL.....	\$11
THE SAVINI RED SAUCE, CHEESE, OLIVES & ONIONS. ROGER’S FAVORITE!	\$11
FEDERAL HILL RED SAUCE, CHEESE, MEATBALL, SAUSAGE & RICOTTA	\$12
SPINACH & RICOTTA WHITE PIZZA SMEARED WITH A RICOTTA & SPINACH BLEND, TOPPED WITH CHEESE	\$11
ULTIMATE BARBECUE CHICKEN GOLDEN BBQ, BACON, CHICKEN, MUSHROOMS, ONIONS, CHEESE, DRIZZLED W/ TRADITIONAL BBQ.....	\$13
THE LOBSTER MOBSTER ALFREDO SAUCE, FRESH CRACKED LOBSTER MEAT, TOMATOES, ASPARAGUS & CHEESE. DANGEROUSLY DELICIOUS!	\$13
HAWAIIAN WHITE PIZZA W/ PINEAPPLE & HAM	\$10
APPLE WHITE PIZZA W/ DESSERT GLAZED APPLES & CHEESE. SINFULLY SWEET!.....	\$10

ADDITIONAL TOPPINGS: PEPPERS, ONIONS, MUSHROOMS, ASPARAGUS, TOMATOES, OLIVES, PEPPERONI,
BACON, SAUSAGE, MEATBALL, CHICKEN, LOBSTER, BUFFALO MOZZARELLA, FETA, RICOTTA,
SPINACH & RICOTTA CHEESE ~\$1

HOUSE SPECIALTIES

PENNE ALLA VODKA TENDER CHICKEN BREAST TOSSED IN A PINK CREAM SAUCE WITH SAN MARZANO TOMATOES	\$13
LOBSTER RAVIOLI SIX LOBSTER FILLED RAVIOLI DONE IN A LIGHT PINK SAUCE TOPPED WITH SHRIMP OR SCALLOPS	\$19
CHICKEN PARMESAN BREADED CHICKEN TOPPED WITH MARINARA & PROVOLONE CHEESE	\$11
CHICKEN GINA BREADED CHICKEN BREASTS STUFFED WITH RICOTTA & SPINACH TOPPED WITH MELTED CHEESE & MUSHROOMS IN A WHITE WINE SAUCE.....	\$14
PARMESAN ENCRUSTED CHICKEN PAN SEARED & TOPPED WITH A PARMESAN CREAM SAUCE	\$13
LOBSTER RISOTTO SAN MARZANO TOMATOES, ASPARAGUS, LOBSTER & ROASTED GARLIC	\$18

FISH, SCALLOPS & SHRIMP

BROWN SUGAR SALMON ATLANTIC SALMON PAN-SEARED IN A BROWN SUGAR GLAZE..	\$13
AHI TUNA SUSHI GRADE 10OZ AHI TUNA PRESSED IN WHITE SESAME SEEDS, SEARED WITH A SESAME OIL MARINADE.....	\$16
CHAMPAGNE SCROD BAKED SCROD TOPPED WITH A CHAMPAGNE GARLIC BUTTER SAUCE, PLUM TOMATOES & FRESH BASIL.....	\$15
BAKED STUFFED SCROD FRESH SCROD STUFFED WITH OUR HOMEMADE STUFFING BAKED IN A WHITE-WINE BUTTER SAUCE.....	\$13
BROILED SCALLOPS FRESH SEA SCALLOPS BAKED IN A BUTTERY-WHITE WINE SAUCE, FRESH HERBS & BREAD CRUMBS.....	\$15
BAKED STUFFED SHRIMP FOUR JUMBO SHRIMP STUFFED WITH OUR HOMEMADE STUFFING BAKED IN A WHITE WINE BUTTER SAUCE.....	\$17

STEAK HOUSE & CHOPS

NY SIRLOIN 12OZ	\$18
RIBEYE 16OZ.....	\$18
FILET 9OZ.....	\$20
SMOTHER ANY STEAK WITH LOBSTER CREAM SAUCE	\$4
RACK OF LAMB ENCRUSTED WITH GOAT CHEESE & WALNUTS SERVED OVER A BED OF BABY SPINACH DRIZZLED WITH RASPBERRY GLAZE	\$21
TWIN PORK CHOPS.....	\$15
STEAK TIPS SAUTEED WITH HOUSE TERIYAKI GLAZE, MUSHROOMS & ONIONS.....	\$13
WITH GRILLED SHRIMP	\$18
WITH BROILED SCALLOPS	\$18
WITH LOBSTER CREAM SAUCE	\$17

*ALL ENTREES SERVED WITH CHOICE OF BAKED, MASHED, RICE, FRIES & VEGETABLE OR ZITI,
UNLESS OTHERWISE SPECIFIED. ADD A DINNER SALAD TO ANY ENTREE ~\$2

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase
your risk of foodbourne illness. Items & products are subject to change without notice.

Let Us Cater Your Next Party
or Private Function!

42 Cherry Street, Woonsocket, RI 02895
401.769.3330 www.cirostavern.com

ADDITIONAL TOPPINGS .50 CENTS ADD SWEET FRIES OR O-RINGS FOR \$1