

Lunch menu

STARTERS

BASKET OF HOMEMADE POTATO CHIPS | 7

ONION RINGS | 8

PINEHILLS NACHOS | 15

(PLAIN CHICKEN, BUFFALO CHICKEN, CHILI, SMOKED BRISKET ADD \$3)

CHICKEN TENDERS | 16

CHICKEN WINGS | 16

SOUPS

SOUP DU JOUR 6 CUP | 8 BOWL

TOMATO BISQUE 6 CUP | 8 BOWL

NEW ENGLAND CLAM CHOWDER 8 CUP | 10 BOWL

APPETIZERS

STUFFED QUAHOG | 7 EACH

BAKED QUAHOG SHELLS, CHORIZO, PORTUGUESE SWEET BREAD, DRAWN BUTTER

PINEHILLS PRETZEL | 12

BAKED SOFT PRETZEL, IPA CHEDDAR FONDUE

EBG MUSSELS | 15

SAUTÉED IN SHERRY BUTTER, CHERRY PEPPERS, TOMATOES, GRILLED CROSTINI

BRISKET POUTINE | 16

HOUSE SMOKED BBQ BRISKET, HAND CUT FRIES, CHEDDAR CHEESE CURDS, COUNTRY GRAVY

CALAMARI | 16

LIGHTLY FRIED POINT JUDITH SQUID RINGS & TENTACLES, PEPPADEWS, LEMON AIOLI

FISH TACOS | 16

FRIED CAJUN ATLANTIC COD, ARUGULA, SALSA, QUESO FRESCO, SRIRACHA AIOLI, TORTILLA

COCONUT SHRIMP | 17

FRIED COCONUT SHRIMP, SWEET THAI CHILI SAUCE

SHORT RIB SLIDERS | 17

BRAISED BEEF SHORT RIB, WHITE CHEDDAR, APPLE JICAMA SLAW, PORTUGUESE MUFFINS

STUFFED PORTABELLA | 17

JUMBO LUMP CRAB MEAT, ARTICHOKE, BABY SPINACH, PECORINO, ARUGULA SALAD

SALADS

Add Grilled Chicken Breast 9, Grilled Salmon 13, Grilled Shrimp 11, Char-Grilled Steak Tips 13, Pan Seared Sea Scallops *MKT*, Lobster Salad *MKT*.

GARDEN | 12

MESCLUN, ENGLISH CUCUMBER, CHERRY TOMATO, CARROT, RED ONION, CROUTONS

CAESAR | 13

CHOPPED ROMAINE HEARTS, CAESAR DRESSING, SHAVED PARMESAN, CROUTONS

WEDGE SALAD | 16

BABY ROMAINE, BLUE CHEESE, BACON, HEIRLOOM CHERRY TOMATO, RED ONION, BLUE CHEESE DRESSING, BALSAMIC SYRUP

CAPRESE SALAD | 16

MESCLUN, MOZZARELLA CILIEGINE, CRISPY PROSCIUTTO, GRAPE TOMATOES, MICRO BASIL, BALSAMIC SYRUP, LEMON INFUSED OLIVE OIL, TOASTED FOCACCIA

POKE BOWL | 26

DICED AHI TUNA, ARUGULA, CHILLED ASIAN MARINATED NOODLES, CUCUMBER, CRUSHED CASHEWS, EDAMAME, FRIED WONTONS, SESAME GINGER VINAIGRETTE

SHORT RIB BURRITO BOWL | 24

BRAISED BEEF SHORT RIB, JASMINE RICE, SHREDDED LETTUCE, SALSA, ROASTED CORN, QUESO, BLACK BEANS, QUESO FRESCO, SRIRACHA AIOLI, TORTILLA STRIPS

GRILLED SALMON | 26

GRILLED SEASONED FILLET OF SALMON, BED OF MIXED GREENS, SAUTÉED MUSHROOMS, CARAMELIZED ONIONS, CRAN RAISINS, CANDIED PECANS, GOAT CHEESE, LEMON POPPY SEED DRESSING

BURGERS - SANDWICHES

Sandwiches are served with a choice of house fries, rice or cole slaw. Substitute Sweet Potato Fries, waffle fries or hand battered onion rings with any sandwich. Add \$2.00.

All burgers can be substituted for a veggie burger.

GRILLED CHEESE AND TOMATO BISQUE | 12

PROVOLONE, AMERICAN, CHEDDAR CHEESE, SOUR DOUGH, TOMATO BISQUE

TURKEY CLUB | 15

THINLY SLICED TURKEY, CRANBERRY MAYONNAISE, BACON, LETTUCE, TOMATO, TOASTED SOUR DOUGH

FISH SANDWICH | 15

PANKO ENCRUSTED FRIED COD, BULKIE ROLL, TARTAR SAUCE

THE DAHMEN | 16

FRIED CHICKEN BREAST, PEPPER JACK, BACON, ARUGULA, GUACAMOLE, CIABATTA ROLL

SOUP & SANDWEDGE | 16

CHEF'S DAILY SANDWICH, CUP OF SOUP DU JOUR

THE GREEK | 16

GRILLED CHICKEN BREAST, HUMMUS, ARUGULA, FETA, TOMATO, GRILLED PITA

BRISKET SANDWICH | 17

HOUSE SMOKED BRISKET, BBQ SAUCE, APPLE JICAMA SLAW, BRIOCHE BUN

TIGER WRAP | 17

FRIED HONEY BUFFALO CHICKEN, LETTUCE, TOMATO, BACON, POBLANO AVOCADO RANCH DRESSING, GRILLED FLOUR TORTILLA

PASTRAMI REUBEN | 17

SAUTÉED BLACK PASTRAMI, COLE SLAW, SWISS CHEESE, RUSSIAN DRESSING, GRILLED MARBLE RYE

THE PINEHILLS BURGER | 18

EAST BAY'S CLASSIC BURGER SERVED ON A BULKIE ROLL WITH LETTUCE, TOMATO AND ONION

Add \$1 per additional item:

American / Cheddar / Swiss / Gorgonzola / Mushrooms / Bacon / Caramelized Onion / Jalapenos

FRENCH ONION BURGER | 19

CHAR GRILLED HAND PACKED 8OZ BURGER, BRIE SPREAD, CARAMELIZED ONION, DEMI GLACÉ, FRIED ONION STRINGS, BRIOCHE BUN

WAGYU BURGER | 20

CHAR-GRILLED HAND PACKED WAGYU GROUND BEEF, BOURSIN CHEESE, TOASTED BRIOCHE ROLL, CHOICE OF SIDE

LOBSTER SALAD ROLL | *MKT*

SWEET CHUNKS OF LOBSTER LIGHTLY SEASONED, GRILLED ROLL, HOUSE FRIES

ENTREES

MACARONI AND CHEESE | 16

SHELL PASTA, VERMONT CHEDDAR BECHAMEL SAUCE, BAKED EN CASSEROLE WITH SEASONED CRUMBS

ADD LOBSTER \$*MKT*, SMOKED BRISKET \$8 SHRIMP \$6, CHICKEN \$5, SAUSAGE \$4

EBG STEAK TIPS | 23

BOURBON MARINATED SIRLOIN TIPS, GREEN BEANS, CHOICE OF SIDE

COD | 27

BAKED ATLANTIC COD, SEASONED CRUMBS, RICE PILAF, GRILLED BROCCOLINI

FISH AND CHIPS | 24

FRESH COD BATTERED AND FRIED GOLDEN BROWN, HOUSE FRIES, COLE SLAW

CHICKEN & SHRIMP | 24

SLICED GRILLED CHICKEN BREAST, SAUTÉED SHRIMP, RIGATONI PASTA, BABY SPINACH, PROSCIUTTO, ROASTED POBLANO PARMESAN SAUCE

GRILLED PIZZAS

FORMAGGI | 14

RED SAUCE, MOZZARELLA, PROVOLONE, PARMESAN, FRESH BASIL

BLANC | 15

PROSCIUTTO, BABY BELLA MUSHROOM, CARAMELIZED ONION, ARUGULA, PARMESAN TRUFFLE CREAM SAUCE

CALIENTE | 16

PEPPERONI, HOT HONEY, RED SAUCE, MOZZARELLA

THE NORTH END | 16

SLICED MEATBALL, BASIL PESTO, RED SAUCE, RICOTTA, MOZZARELLA

VEGGIE | 16

ROASTED PEPPERS, SPINACH, ARTICHOKE, CARAMELIZED ONION, GOAT CHEESE, MOZZARELLA, RED SAUCE

SCALLOP | 27

SAUTÉED SEA SCALLOPS, SMOKED PANCETTA, SWEET POTATO, DICED APPLE, WHITE SAUCE, MOZZARELLA



GLUTEN FREE PASTA, PIZZA AND BREAD ARE AVAILABLE.

PLEASE NOTE: TABLES OF 8 OR MORE WILL RECEIVE ONE CHECK.

Please inform your server before you order if anyone in your party has a food allergy. Consuming raw or undercooked foods of animal origin such as meats, eggs or shellfish, may increase your risk of foodborne illness, especially if you have certain medical conditions. Peanut product may be used in some of our Daily Specials. Parties 8 or more 20% Gratuity is suggested.

EXECUTIVE CHEF **MATT MYETTE**

GENERAL MANAGER **JIM MARCH**

drink menu

WINES BY THE GLASS & BOTTLE

SPARKLING

PROSECCO, LA MARCA (Italy) | (split) 14 | 41

CHAMPAGNE, VEUVE CLICQUOT (Reims, France) | (1/2 bottle) 51 | 96

ROSE WINE

ANGELINE (California) | 11 | 40

FLEUR DE MER (Provence, France) | 14 | 49

WHITE WINES

listed from light to full bodied

MOSCATO, MIRASSOU (California) | 12 | 44

PINOT GRIGIO, ECCO DOMANI (Italy) | 12 | 44

PINOT GRIGIO, SANTA MARGHERITA (Alto-Adige, Italy) | 17 | 60

SAUVIGNON BLANC, HESS SHIRTTAIL RANCHES (Napa Valley, California) | 13 | 48

SAUVIGNON BLANC, WHITEHAVEN (Marlborough, New Zealand) | 15 | 53

RIESLING, ST. MICHELLE (Washington) | 12 | 44

CHARDONNAY, WILLIAM HILL (Central Coast, California) | 13 | 48

CHARDONNAY, BREAD AND BUTTER (Napa Valley, California) | 15 | 56

CHARDONNAY, LA CREMA (Sonoma, California) | 17 | 60

CHARDONNAY, PAHLMAYER "JAYSON" (Napa Valley, California) | 70

RED WINES

listed from light to full bodied

PINOT NOIR, MACMURRAY (Central Coast, California) | 14 | 52

PINOT NOIR, J. VINEYARDS (Monterey/Sonoma/Santa Barbara, California) | 15 | 53

PINOT NOIR, MEIOMI (California) | 16 | 57

MERLOT, ROBERT HALL (Paso Robles, California) | 13 | 48

MALBEC, GASCON (Mendoza, Argentina) | 12 | 44

BLEND, CONUNDRUM (California) | 13 | 48

BLEND, ORIN SWIFT WINE CELLARS "ABSTRACT" (California) | 80

SHIRAZ, GREG NORMAN (Australia) | 13 | 48

CHIANTI, DAVINCI "RESERVA" (Tuscany, Italy) | 16 | 57

CABERNET SAUVIGNON, FRANCISCAN (Monterey, California) | 15 | 55

CABERNET SAUVIGNON, BONANZA (California) | 15 | 55

CABERNET SAUVIGNON, FREI BROTHERS (Russian River Valley, California) | 16 | 56

CABERNET SAUVIGNON, HESS MAVERICK RANCHES (Napa Valley, California) | 20 | 72

CABERNET SAUVIGNON, FAUST (Napa Valley, California) | 21 | 75

SPECIALTY COCKTAILS

KELLI'S LEMONADE

STOLI STRAWBERRI, STOLI RAZBERRI, BLUEBERRY PUREE, LEMONADE
12

RAZBERRI LIME RICKY

STOLI RAZBERRI, RAZBERRY PUREE, FRESH LIME JUICE, SIERRA MIST
12

BRAMBLING WHALE

GRAY WHALE GIN, CHAMBORD, FRESH LEMON, SODA
12

NANTUCKET MULE

NANTUCKET TRIPLE 8 BLUEBERRY VODKA, GINGER BEER, LIME
12

SANGRIA

HOUSE MADE SANGRIA, RED OR WHITE
13

PINEHILLS PAINKILLER

BACARDI WHITE RUM, CREAM OF COCONUT,
OJ, PINEAPPLE, DARK RUM FLOATER, NUTMEG
14

NICKLAUS OLD FASHIONED

REDEMPTION BOURBON, BROWN SUGAR, BITTERS, ORANGE TWIST, LUXARDO CHERRY
15

HONEY PALOMA

UNO BLANCO TEQUILA, HONEY SYRUP, GRAPEFRUIT JUICE, SODA, FRESH LIME
15

MARGARITA

EBG RITA

MI CAMPO BLANCO TEQUILA, COINTREAU, SOUR MIX, GRAN MARNIER FLOAT
16

TOASTED COCONUT

1800 COCONUT TEQUILA, CREAM OF COCONUT, RIPE SOUR, TOASTED COCONUT FLAKES
16

CLASSIC CADILLAC

DON JULIO BLANCO, ORANGE LIQUEUR, RIPE SOUR, GRAND MARNIER FLOATER
16

THE FINEAPPLE

DULCE VIDA PINEAPPLE-JALAPENO TEQUILA, MUDDLED JALAPENO,
FRESH LIME, COINTREAU, SPLASH OF SODA
13

MEZCALITA

CASAMIGOS REPOSADO, ROSALUNA MESCAL, AGAVE, FRESH LIME
16

MARTINIS

DA BEES KNEES

HENDRICKS GIN, HOUSE HONEY-SYRUP, FRESH LEMON JUICE
16

BLUEBERRY LEMONDROP

TRIPLE 8 BLUEBERRY VODKA, LIMONCELLO, SIMPLE SYRUP
16

JONES MANHATTAN

REDWOOD EMPIRE BOURBON, BLACK WALNUT BITTERS,
SWEET VERMOUTH, LUXARDO CHERRY
16

CUCUMBER

PRAIRIE ORGANIC CUCUMBER VODKA, MUDDLED CUCUMBER, ST. GERMAINE
16

All prices are tax included.