

Draft Beer

<i>Sam Adams Seasonal</i>	<i>\$6.00</i>
<i>Brewed in Boston, MA</i>	
<i>Tremont Ale</i>	<i>\$6.00</i>
<i>Brewed in Boston, MA</i>	
<i>Monthly Managers Choice</i>	<i>Market Price</i>

Bottled Beer

Domestic

<i>Budweiser</i>	<i>\$5.00</i>
<i>Bud Light</i>	<i>\$5.00</i>
<i>Miller Lite</i>	<i>\$5.00</i>
<i>Sam Adams Boston Lager</i>	<i>\$5.00</i>

Import

<i>Corona Extra</i>	<i>\$6.50</i>
<i>Amstel Light</i>	<i>\$6.50</i>
<i>Heineken</i>	<i>\$6.50</i>
<i>Blue Moon Belgian White</i>	<i>\$6.50</i>
<i>Samuel Smith Oatmeal Stout</i>	<i>\$10.50</i>

Non-Alcoholic

<i>Clausthaler</i>	<i>\$5.00</i>
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*Ask your server about our
Local and Craft beer selection*

*Prices vary and
Availability is limited*

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TL 141109*

Champagne and Sparkling Wine

Korbel Natural, Russian River, California \$42 half \$23
Off-Dry, Green Apple, Crisp Finish

Freixenet Blanc De Blancs \$34
Ripe Pineapple, toasted biscuit, and Citrus notes

Lunetta by Cavit, Prosecco \$36
Enticing Aromas of Apple and Peach, Clean Finish

Veuve Cliquot, Yellow Label, France \$98
Medium Bodied, Apple Aromas, Clean Finish

Moet et Chandon, White Star \$85
Lightly Bodied, Fruity Aromas, Clean Finish

Dom Perignon, France \$185
Medium Bodied, Apple and Pear Aromas, Clean Finish

Mumm Cordon Rouge \$90 Half \$46
Fruity Aromas, Crisp Finish

Can you hear the music?

For information about upcoming shows in
Sculler's Jazz Club

Ask your server for a schedule,

Call the box office at

617 - 562 - 4111

Or visit

www.scullersjazz.com

White Wine

Canyon Road Chardonnay \$30 Glass \$8
Bright Cherry Flavors, Touch of Vanilla

Kendall Jackson Vintners Reserve Chardonnay \$42 Glass \$12
Apple and Tropical Aromas, Long Finish

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Jacobs Creek Pinot Grigio \$38 Glass \$10
Zesty Pear and Lemon Flavors, Well Balanced Finish

Canyon Road White Zinfandel \$30 Glass \$8
Sweet, Fruity, Clean Finish

Chateau Ste. Michelle Riesling \$38 Glass \$10
Bright Apple and Apricot Flavors, Elegant Spicy Finish

Brancott, Sauvignon Blanc \$42 Glass \$12
Aromas of Ripe Gooseberry and Grapefruit, Lively Crisp Finish

Red Wine

Canyon Road, cabernet Sauvignon \$30 Glass \$8
Bright Cherry Flavors, Touch of Vanilla

Berlinger Estate, Cabernet Sauvignon \$38 Glass \$10
Smooth and Creamy, Ripe Plum and Cherry Flavors

Fetzer Valley Oaks, Shiraz \$35 Glass \$9
Aromas of Plum and Blackberry, Hints of Vanilla, Smooth Finish

Benzinger Vineyards, Cabernet Sauvignon \$58 Glass \$15
Wild Cherry, Raspberry, Dark Chocolate and Cedar

Cellar No.8, Merlot \$38 Glass \$10
Aroma of Sage and Black Licorice with Hints of Cherry and Chocolate

Acacia, Pinot Noir \$51 Glass \$13
Plum, Black Cherry, Red Rose and Violet Notes

Starters

Premium Wings 13

With a choice of Asian BBQ Sauce or Buffalo Hot Sauce

Cape Cod Chip Nachos 12

Natural Potato Chips, Applewood Smoked Bacon,
Onion, Tomato Relish, Pulled Pork, Gorgonzola

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Chicken Quesadilla 12

Marinated Chicken, Onion, Serrano Pepper,
Cheddar and Monterey Jack Cheeses

Grassroots Board For Two 16

Mélange of Imported Cheeses, Charcuterie,
Cluster Grapes, Chutney, Sun Dried Tomato Spread

No.9 Baked Jumbo Pretzel 10

Vermont Beer & Cheddar and
Whole Grain Mustard Dipping Sauce

Calamari 12

Pepperoncini & Garlic Glaze with
Marinara Sauce or a Sweet Ginger Asian Glaze

Sliders 16

Choice of Four or Two of Each
Crab cake, Cheese Burger,
Pulled Pork Carolina Style

Jumbo Shrimp Cocktail 15

Colossal South American Prawns

Soups & Salads

Clam Chowder 7

Our Special Clam Chowder

Creamy Tomato 6

Our Chef's Rustic Italian Tomato soup

Caesar Salad 12

Hearts of Romaine lettuce tossed in Classic Creamy Caesar Dressing
Add: Grilled Marinated Chicken, \$4

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Pan Roasted Atlantic Salmon \$5
Grilled Shrimp \$5

Steak Salad 16

Grilled Sirloin Tips over crisp Field Greens in
A Balsamic vinaigrette Topped with Roasted Peppers

Doubletree Signature Cobb Salad 16

Mesculin Lettuce tossed in
Balsamic Vinaigrette topped with
Grilled Chicken, Swiss, Blue Cheese,
Avocado, Bacon, and Hard Boiled Eggs

Spiced Salmon Salad 16

Salmon Filet seasoned with our house blend of Spices over a
Bed of Field Greens tossed in a Honey Mustard Vinaigrette

Start your day off the right way

*Come down and experience the
DoubleTree Breakfast in
Scullers Green Room*

Sandwiches

Oven Baked Italian Sub 15

Pepperoni, Ham, Genoa Salami
Tomatoes, Red Bell Pepper Salad and
Provolone Cheese with Pesto-Pasta Salad

Roast Turkey Sandwich 15

Sliced Warm Turkey with
Cranberry Mayo, Avocado, Lettuce, Tomato on
Cranberry-Walnut Bread
With Pasta-Pesto Salad

Green Room Burger 15

Signature 8oz burger with Cheddar Cheese,
Applewood Bacon, Lettuce, Tomato, and
Fried Onion Rings

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Served with Chipotle Natural Chips

Lobster Roll 18

Fresh Lobster Salad on a Brioche Roll with Lettuce and Tomato
Served with Natural Chips

Chicken Caprese 15

Marinated Grilled Chicken with
Green Leaf Lettuce, Roma Tomatoes, Fresh Mozzarella
Served with Parmesan French Fries

Traditional Reuben 14

Shaved Corned Beef with Sauerkraut,
Russian dressing, Swiss cheese

Triple Decker Club 13

Turkey, Cure 81 Ham, and Genoa Salami,
Lettuce Tomato, Applewood Bacon
Natural Chips

Albacore Tuna Melt 15

Grilled Traditional Tuna salad sandwich with
Melted Swiss cheese and
A side of our Cole Slaw

Monte Cubano 17

Shaved Smoked Turkey and Ham on
Artisan Bread with Pickles, Mustard, Mayo and
Swiss cheese
Battered, Sautéed and baked
Served with Chipotle Natural Chips

Grilled Cheese and Tomato Soup 13

Cheddar, Provolone and American Cheeses in Artisan Bread
Fried and served with our
Signature Rustic Italian Tomato Soup

Flat Bread Pizza

*Our Pizza is made with San Marzano Plum Tomatoes,
A Mixture of Whole Milk Mozzarella,
Sharp Vermont Cheddar, Romano and
Parmesan Cheese and lots of Fresh Garlic*

Margarita 17

Fresh Homemade Tomato Sauce,
Mozzarella, Fresh Basil and Rock salt and
Infused Olive oil

Chicken BBQ 17

Grilled chicken, Red Onions,
Julienne Peppers and Our Own

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Build Your Own Pizza 13

Add \$1 for each topping

Bacon, Red & White Onion, Meatballs,
Bell Peppers, Mushrooms, Kalamata Olives,
Fresh Tomatoes, Sweet Sausage, Pepperoni,
Grilled Pineapple, Spinach, Broccoli,
Hot Cherry Peppers, Grilled Chicken

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Entrees

Available from 5:30pm to 10:00pm

Grilled Peppercorn Filet 34

Peppercorn Rubbed Filet, Fingerling Potatoes and
Seasonal Vegetable with
Caramelized Cabernet Mushrooms

Brandts' Farm Natural NY Strip 38

Grilled 10 oz Strip Steak, Fingerling Potatoes, Sautéed Broccolini

Chicken Marsala 22

Chicken Scallopini served with Almond Rice Pilaf,
Seasonal Vegetables and
Marsala and Mushroom pan sauce

BBQ Pork 27

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Dry rubbed Pork Tenderloin with
Sweet potato Gratin, Baby spinach,
Apple cider demi and apple crisp

Spice Rubbed Atlantic Salmon 28

Salmon Rubbed with a House Blend of Spices
Sautéed Spinach and Sweet Potato Gratin

Pasta Puttanesca 22

Penne Pasta with Capers, Olives, Shrimp, and Linguini tossed in
Our Marinara Sauce

Stuffed Paupiettes of Atlantic Sole 26

Fresh Lemon Sole stuffed with Lump Crab Meat Finished with
A Lobster Glace, Tomato Basil Wild Rice Pilaf and
Seasonal Vegetable

Chicken Parmesan 20

Breaded Chicken Breast over
Fresh Linguini in Marinara and Broccolini

DoubleTree Spaghetti 17

Fresh Spaghetti with Our Handmade
DoubleSize Meatballs

Pasta Di Mare 28

Scallops, Mussels, Clams, Shrimp, served over Linguini in
A Fra diavolo Sauce

Baked Scrod 21

Fresh Cod Filet Topped with
Crushed Ritz, Butter, Lemon Zest with
A side of Almond Pilaf

New England Mac & Cheese 17

Fresh pasta and Maine lobster enveloped in
A creamy cheese sauce

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