

The Corner Pug

www.cornerpug.com

(860) 231-0241

1046 New Britain Ave

West Hartford, CT

OUR KETTLE MADE SOUPS

	Crock	Mug
Baked French Onion Gruyère	4.99	3.99
Beef, Beer & Sausage Chili with Corn Oysters	4.99	3.99
Kettle Made Soup of the Day	4.59	3.59
Quahog Chowder, Trenton Oyster Crackers	4.99	3.99

START ME UP.....

Traditional Buffalo Style Chicken Wings, .. Half Dozen 5.99	1 Dozen 9.99
Or Try Our Garlic-Herb, Spicy Asian or Bourbon Barbecue Style Homemade Kettle Chips-Cooked To Order Kettle Potato Chips - With English Bleu Cheese Dipping Sauce.	5.99
Big Boneless Buffalo Tenders -With Bleu Cheese Dressing, Celery and Carrot Sticks.	6.99
Steamed Mussels in White Wine, Sweet Butter and Garlic	9.99
Fried Calamari with Old Bay Aioli or Marinara Sauce	8.99
Irish Nachos-Crispy Cottage Fries with Beef, Beer and Sausage Chili, Cheddar Cheese, Tomatoes, Scallions and Cherry Peppers	9.99
Bass Ale Batter Onion Rings	5.59
"Three Cheese" Garlic Bread, Asiago, Cheddar & Mozzarella	4.99
Pug Fries - Topped with Bacon and Cheese	6.99
Chicken Skewers - Served with Choice of Two of the Following Dressings and Sauces - Smoky BBQ, Ranch, Honey Mustard, Bleu Cheese or Buffalo Wing Sauce	7.99
Additional Sauces	.99
Maryland Crab Cake, with Crisp Greens & Remoulade Sauce	8.99
Cajun Chicken Quesadilla-With Roasted Peppers, Jalapenos, Jack Cheese and Scallions in Tortilla with Salsa and Sour Cream	8.99

SALADS

PUG HOUSE SALAD

Garden Greens with Tomatoes, Red Onions, Granny Smith Apple, Croutons and Crumbled English Bleu Cheese Tossed with Our House Dressing.

Very Large 9.99 • Regular 6.99 • Mini Pug 3.99

CHOPPED SALAD WITH ENGLISH BLEU

An Old Steak House Favorite of Assorted Fresh Veggies Tossed with Extra Virgin Olive Oil, English Bleu Cheese and Red Wine Vinegar, Served over Romaine Lettuce with Croutons and Cracked Black Pepper.

Large 9.99 • Small 6.99

CORNER PUG COBB SALAD

A California classic with crisp greens topped with roasted chicken, avocado, bleu cheese, Applewood smoked bacon, green onions, tomatoes and hard boiled egg. Served with a dijon garlic lemon vinaigrette

9.99

SENSATIONAL SALAD ADD ONS

Grilled Chicken 3.29 • Grilled Steak* 4.99
Grilled Shrimp 4.99 • Grilled Salmon Fillet 4.99

BURGERS

Burger served with Pug cross cut fries.

Not in the mood for beef?

We'll gladly substitute a boneless chicken breast.

MAC'S BIG BURGER

Seasoned Char Broiled 1/2 Lb. Sirloin Burger Served on a Kaiser Roll with Lettuce, Tomato & Red Onion 7.99

Mac's Grilled Chicken Breast Served on a Kaiser Roll with Lettuce, Tomato and Red Onion 7.99

Add Swiss, Cheddar, American or Bleu Cheese .79

Sautéed Mushrooms and Onions 1.99 • Smoked Apple Wood Bacon 1.79

KNIFE & FORK IRISH NACHO BURGER*

Mac's big burger served open faced and topped with our Beef, Beer and Sausage Chili, melted monterey jack cheese, hot cherry peppers and chopped scallions. Fasten your seat belt! 10.99

BLACKENED CAJUN BURGER*

1/2 lb. Angus burger blackened with Cajun spices and topped with roasted peppers, onions and a thick deep fried tomato slice. Let the good times roll. 9.59

PHILLY CHEESEBURGER*

Grilled over an open fire and topped with caramelized onions, button mushrooms and creamy cheddar cheese sauce. 9.59

BBQ & PORT WINE CHEDDAR BACON BURGER*

What else can we say? Our 1/2 lb. burger basted with BBQ sauce and topped with savory port wine cheddar and crispy hickory smoked bacon. 10.59

ZEN BURGER*

Homemade veggie burger served on a multi-grain roll with romaine lettuce, Bermuda onion and pesto mayonnaise. Ommm. 8.59

CORNER CLASSICS

Sandwiches served with Pub cross cut fries.

CHICKEN CUBANO

Smoked Chicken Breast, Spicy Ham and Monterey Jack Cheese
Toasted Between Rustic Bread with a Cilantro Jalapeno Pesto 8.99

MESQUITE GRILLED FAJITAS

Mojo Marinated Grilled Chicken with Sweet Caramelized Onions and Poblano Peppers. Served with Warm Masa Tortillas, Guacamole, Sour Cream, Salsa and Rice 13.99 • Grilled Steak Fajitas 15.99 • Steak & Chicken Combo 14.99

GRILLED PORTABELLO SANDWICH

Grilled "Filets" of Portabello Mushrooms, Eggplant and Zucchini
Broiled on a Baguette with Roasted Tomato Mayonnaise & Provolone 8.99

MAC & CHEESE

Penne Baked in a Cheddar, Gruyère and Swiss Cheese Sauce
Topped with Fresh Buttered Bread Crumbs and Baked Au Gratin 12.99
Served with Garlic Bread & Your Choice of a Mini Pug or Mini Caesar Salad

GRILLED REUBEN

This Pug Classic of Corned Beef, Swiss Cheese and Sauerkraut
Grilled on Rye with Russian Dressing 8.99

THE FRENCH DIP

Juicy Roasted Beef, Sliced Thin and Piled High on a Toasted Club Roll
Served with a Crock of Au Jus for your Dipping Pleasure 8.99

NICKY'S CENTERPORT STEAK SANDWICH PLATTER

Grilled Marinated Skirt Steak, Thinly Sliced and Piled High on Garlic Bread.
Served with Deep Fried Tomato and Ale Battered Onion Rings. 15.95

ROASTED VEGETABLE PLATTER

We Roast Fresh Assorted Vegetables To Bring Out the Their
Natural Sweetness & Flavor. Served with a Brown Basmati-Wild
Rice Pilaf and Finished with a Drizzle of White Truffle Oil,
Cracked Black Pepper and Fresh Grated Parmesan 12.99 Add Grilled Chicken Breast 15.99 Salmon Filet
16.99 Shrimp 18.99

NICKY'S CENTERPORT STEAK SANDWICH PLATTER

Grilled marinated skirt steak, thinly sliced and piled high on garlic bread. Served with deep fried tomato
and ale battered onion rings. 16.99

PULLED PORT PRESS

Very slowly roasted pork shoulder, shredded and piled high on a baguette with spicy ham and monterey
jack cheese. Pressed and toasted on our flat top grill. 9.99

SIDES

Mini Caesar Salad 3.99
"Three Cheese" Garlic Bread 4.99
Garlic Mashed Potato 3.99
Creamed Spinach 3.99
Fried Tomatoes 3.99
Asparagus 4.99
Fresh Baked Bread & Butter 1.99
Sautéed Mushrooms 2.99

Onion Rings 4.99
Risi Bisi 2.99
Mac & Cheese 4.99
Pug Fries 3.99

STAPLES

Served with Fresh Baked Bread & Butter
Add a Mini Pug Salad for 2.99

SHEPHERD'S PIE

Braised Beef and Fresh Vegetables in a Burgundy Gravy,
Baked Under a Crust of Buttermilk Mashed Potatoes 13.99

FISH N' CHIPS

Cold Water Fish Filet, Deep Fried in Bass Ale Batter,
Served on a Bed of Pug Fries with Malt Vinegar, Tartar Sauce and Lemon Wedge 12.99

CHICKEN POT PIE

Poached Chicken, Supreme Sauce, Peas, Carrots and Yukon Gold Potatoes,
Baked Deep Dish Topped with a Cornmeal Puff Pastry 13.99

SHRIMP SCAMPI LINGUINE

Jumbo Gulf white shrimp sauteed with Applewood smoked bacon, diced bell peppers, fresh garlic and sweet butter. Tossed with linguine and parmesan cheese. 18.99

CRAB CRUSTED ATLANTIC SALMON

Pan seared fillet topped with blue crab and buttered crumb crust. Baked crispy on the outside, sweet and moist on the inside. Served with a bundle of asparagus spears and an arborio cracked wheat pilaf. 17.99

SPECIALTIES

Served with Fresh Baked Bread and Butter
Add a Mini Pug Salad for 2.99

YANKEE POT ROAST

Tender round of beef braised with fresh vegetables, red wine and aromatic herbs. Served with a rich brown gravy, roasted potatoes and a vegetable medley. 14.99

HERB ROASTED HALF CHICKEN

Oven roasted every afternoon. When they're gone, they're gone! Served sem-boneless with pan gravy, garlic mashed potatoes and tonight's vegetable. 13.99

BLUE PLATE MEATLOAF PLATTER

A Blend of Beef, Pork and Veal, Baked with Choice Spices and Sauteed Vegetables. Served with Mushroom Madeira Sauce 12.95

CHICKEN MUSHROOM MARSALA

Tender scallopini sauteed in olive oil with mushrooms. Deglazed with marsala wine and finished with demi-glace and sweet butter. Served over fettuccine. 14.99

ST. LOUIS RIBS WITH GRILLED CHICKEN

Meaty Ribs, Juicy Chicken Breast Slathered in Our
Honey-Whiskey BBQ Sauce 17.99

STEAK & CHOPS

Served with a bundle of asparagus, Pug fries or garlic mashed potatoes.
Add a Mini Pug Salad for 2.99

12 OZ. ORGANIC STRIP STEAK*

Grass fed and delicious 24.99
Steak Roquefort 25.99
Au Poivre 25.99

10 OZ. HANGER STEAK*

"The Butcher's Tenderloin."
Grilled tender and tasty 15.99

DOUBLE CUT PORK CHOP*

Center cut Frenched loin chop 16.99

Monday & Tuesday Special

16OZ. PRIME RIB DINNER

Cooked to perfection. Served with au jus, mashed potatoes, creamed spinach and accompanied by horseradish cream sauce. 15.99

KITCHEN DESSERTS

GRAND MARNIER CREME BRULEE 5.99

WARM CHOCOLATE BREAD PUDDING

With a dollop of whipped cream 5.99
Or with a scoop of Haagen-Daz vanilla ice cream 6.99

SWEET & SOUR LEMON TART 5.29

BAKED APPLE GALETTE ALA MODE 5.79

BANANAS FOSTER

With whipped cream and toasted almonds 6.50
Double ice cream 7.99

CHOCOLATE LAVA CAKE

Warm fudge filling 5.50
Add vanilla ice cream 6.99

PLATE OF WARM COOKIES

4.50
All chocolate chip 5.79

There is a 3.00 Plate Charge For Shared Meals • 18% Gratuity Added For Parties of 8 or More.