



BEGINNERS

- Native Littlenecks on the Half Shell with Horseradish Cocktail Sauce ~ 1/2 doz. 13.95
East Coast Oysters on the Half Shell with Mignonette Sauce ~ 1/2 doz. 15.95
Chilled Poached Shrimp with Horseradish Cocktail Sauce ~ 4 pc. 15.95
Crispy Calamari tossed with a Three Pepper Mint Relish ~ 13.25
Prime Beef Satay; Prime Sirloin, Peanut Dipping Sauce, Napa Cabbage Salad ~ 12.95
Steamed Little Necks; Chourico, Onions, Tomato, White Wine Garlic Broth ~ 12.95

SOUPS

- Crock of French Onion Soup Broiled with Swiss and Mozzarella Cheese ~ 6.95
New England Clam Chowder ~ cup 5.95 bowl 7.95
Soup Du Jour ~ cup 5.95 bowl 7.95

SALADS

- 22's Chopped Salad with Romaine, Bean Sprouts, Eggs, Tomato, Onion, Feta Cheese, Garbanzo Beans, Roasted Peppers and White Balsamic Vinaigrette ~ 9.95
Caesar Salad with House Caesar Dressing, Garlic Croutons and Shaved Grana Padano ~ 7.25
Baby Greens; Spiced Walnuts, Goat Cheese, Cranberry Vinaigrette ~ 8.95
Salad Additions: with Chicken ~ add 4.95 with Shrimp ~ add 10.95

SANDWICHES

- ALL SANDWICHES ARE SERVED WITH COLE SLAW & FRENCH FRIES
French Dip; Shaved Prime Rib, Cheddar Cheese, Grilled Ciabatta Roll, Beef au Jus ~ 12.95
Open-Faced Meat Loaf Sandwich; Grilled Bread, Brown Gravy, Onion Straws ~ 9.95
22B Burger; Applewood Smoked Bacon, Cheddar Cheese, Guacamole ~ 10.95
Warm Roasted Turkey Sandwich; Roasted Red Pepper Aioli, Cheddar Cheese, Applewood Smoked Bacon ~ 9.95
Native Fried Sole Sandwich; Cornmeal Crusted, Spicy Rémoulade, Lettuce, Tomato, Bulky Roll ~ 10.95
Blackened Chicken Caesar Wrap; Caesar Salad, Garlic Croutons, Whole Wheat Wrap ~ 9.95

CLASSIC 22

- Prime Porterhouse ~ 24oz. 49.95
Prime Delmonico ~ 18oz. 39.95
Prime New York Sirloin ~ 14oz. 43.95
Premium Hereford Center Cut Filet Mignon ~ 12oz. 39.95 8oz. 35.95
Six Peppercorn Sirloin Steak Au Poivre ~ 14oz. 45.95
Veal Rib Chop ~ 12oz. 36.95
Duo of Colorado Lamb Chops ~ 39.95

SIDES

- Mashed Potatoes ~ 4.95
French Fries ~ 3.95
Grilled Asparagus with Hollandaise Sauce ~ 7.95

Our USDA Prime Beef is hand picked and aged a minimum of 21 days. Less than 1% of all beef in America is considered to be of the highest quality USDA Prime. Our Premium Hereford Center Cut Filets are hand selected and aged 21 days for premium flavor and texture. While there are lesser cuts and types of beef, we are committed to serving you, our valued guests, only the very best.

Raw meat and shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness. Consumers who are sensitive to food related reactions or illness should eat only thoroughly cooked meats, poultry and seafood. If you have any food allergies, please bring them to your server's attention.