

ALUMNI

Restaurant And Bar
"Making People Feel Special"



~BOOK YOUR EVENT WITH US IN OUR FUNCTION ROOM~

~Family Events ~ Wedding Socials ~Corporate Events~ Holiday Parties~ Showers~
~Sports/Recreational Events ~Religious Events~*

391 E. Central Street
Franklin, MA 02038
508-528-8804

www.AlumniRestaurantAndBar.com

Starters...

Colossal Shrimp Cocktail

8 Jumbo Shrimp Served in a Martini Glass ~ 11
16 Jumbo Shrimp Served in a Large Margarita Glass ~ 20
Served with a Zesty Cocktail Sauce

Mamma's Meatballs Parmesan

4 Jumbo Italian Home Style Meatballs with "Lots A" Mozzarella & Parmesan ~ 10

Alumni Sampler

2 Roast Beef Sliders, Our Classic Potato Skins & Boneless Buffalo Tenders ~ 15

Boneless Chicken Tenders

Beer Battered Fried Chicken Tenderloins Served Plain with a Dipping Sauce
Or Tossed in a Spicy Buffalo Sauce with Blue Cheese Dressing & Celery
Personal Size ~ 9 Family Size ~ 17

Bone-In Chicken Wings

Our Famous Wings Served Plain with a Dipping Sauce
Or Tossed in a Spicy Buffalo Sauce with Blue Cheese Dressing & Celery
Regular (10) ~ 9 Large (20) ~ 17 X-Large (30) ~ 24

Nachos

Cheddar Jack Cheese, Diced Tomatoes, Black Olives, Jalapenos, Served with Salsa & Sour Cream ~ 10
Add Buffalo Chicken ~ 3 Add Chili ~ 2.80 Add Sirloin Tips ~ 4
Add Guacamole ~ 1.50

Fresh Mozzarella Medallions

Sliced Mozzarella, Panko Breaded & Deep Fried, Served with Our House Marinara ~ 10

Rhode Island Style Calamari

Tossed with Garlic, Banana Peppers & Served with Red Pepper Aioli ~ 10

Mediterranean Style Calamari

Tossed with Garlic, Black Olives, Feta Cheese, Banana & Cherry Peppers, Served with House Marinara ~ 11

Quesadillas

A Grilled Flour Tortilla Served with Salsa & Sour Cream

Cheese – Cheddar Jack ~ 8

Vegetable – Cheddar Jack, Peppers, Onions, Tomatoes & Black Olives ~ 9

Chicken – Cheddar Jack & Marinated Grilled Chicken ~ 10

Buffalo – Cheddar Jack, Fried Chicken Tenders Tossed in a Spicy Buffalo Sauce ~ 10

Southwestern – Cheddar Jack, Grilled Chicken, Southwest Dressing, Tomatoes & Black Olives ~ 10

Teriyaki – Cheddar Jack & **Certified Angus Beef** Sirloin Tips Tossed in Teriyaki Sauce ~ 11

Add Guacamole ~ 1.50

Potato Skins

Crispy fried potato skins loaded with cheddar jack, served with sour cream...

Classic – with chopped bacon ~ 9

Buffalo – golden fried diced chicken tenders tossed in a spicy buffalo sauce ~ 10

Teriyaki – **Certified Angus Beef** sirloin tips tossed in teriyaki sauce ~ 11

Fried Clams

A Four Season Special – Crispy, Sweet, Fried Whole Belly Clams, Served with French Fries ~ Market \$

Onion Strings

A Mound of Beer Battered White Onion Strings Dusted with Flour & Lightly Fried to a Golden Brown ~ 7

Sliders

(3 per Order, Choice of 1)

Roast Beef, Haddock, Cheeseburger or Pulled Pork ~ 9

Chargrilled Shrimp

Marinated Grilled Shrimp Served Over a Bed of Rice ~ 11

*Before placing your order please inform your server if anyone in your party has a food allergy.
Consuming raw or under cooked meats,
poultry or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Soups & Salads...

Lobster Bisque

For The True "Lobster Lover"

Cup ~ 5.50 Bowl ~ 8

House Made New England Clam Chowder

A classic creamy New England favorite

Cup ~ 5 Bowl ~ 6

Beef & Bean Chili

House made Slow Simmered Chili with Certified Angus Beef, Red & White Beans

Topped with Cheddar Jack

Cup ~ 5 Bowl ~ 6

Soup of the Day

Cup ~ 4 Bowl ~ 5

Classic Alumni Salad

Crisp Romaine & Iceberg with Roma Tomato, Red Onion, Cucumber with House Poppy Seed Vinaigrette

Entrée ~ 8.50 Side ~ 4.50

Add Chicken ~ 3 Add Certified Angus Beef Sirloin Tips ~ 5 Add Grilled Shrimp ~ 5

Caesar Salad

Crisp Romaine, Fresh Shaved Parmesan & Garlic Croutons Tossed with Caesar Dressing

Entrée ~ 9 Side ~ 5

Add Chicken ~ 3 Add Certified Angus Beef Sirloin Tips ~ 5 Add Grilled Shrimp ~ 5

Taco Salad

Seasoned Ground Certified Angus Beef Over Chopped Iceberg & Crisp Romaine, Diced Tomato, Cheddar Jack, Sliced Black Olive, Jalapeno & Tortilla Strips Served with Southwest Dressing ~ 12

Chopped Salad

Chopped Iceberg & Crisp Romaine with Diced Tomato, Red Onion, Sliced Black Olive & Cheddar Jack in a Deep Fried Cornucopia Shell Served with Ranch Dressing ~ 9.50

Add Chicken ~ 3 Add Certified Angus Beef Sirloin Tips ~ 5 Add Grilled Shrimp ~ 5

Wedge Salad

A Crispy Wedge of Iceberg Topped with Diced Tomato, Bleu Cheese Crumbles, Chopped Bacon & Topped with Bleu Cheese Dressing ~ 7

Mediterranean Salad

Crisp Romaine, Feta, Sliced Black Olive, Diced Tomato & Served with Greek Dressing ~ 9.50

Add Chicken ~ 3 Add Certified Angus Beef Sirloin Tips ~ 5 Add Grilled Shrimp ~ 5

Texas Ranchero Salad

Chopped Iceberg & Crisp Romaine, Diced Tomato, Cheddar Jack, Red Onion, Cucumber & Chopped Bacon Served with Ranch Dressing ~ 9.50

Add Chicken ~ 3 Add Certified Angus Beef Sirloin Tips ~ 5 Add Grilled Shrimp ~ 5

Asian Chicken Salad

Chopped Iceberg & Crisp Romaine Topped with Mandarin Orange, Toasted Sesame Seed, Grilled Marinated Chicken Breast & Fried Wonton Served with Orange Sesame Dressing ~ 12

Cobb Salad

Avocado, Tomato, Red Onion, Egg & Bacon All Diced Atop

Chopped Iceberg, Crisp Romaine & Baby Spinach Served with Our Famous Honey Mustard ~ 10

Add Chicken ~ 3 Add Certified Angus Beef Sirloin Tips ~ 5 Add Grilled Shrimp ~ 5

Buffalo Chicken Salad

Beer Battered Fried Chicken Tenders Tossed with Our Spicy Buffalo Sauce Served Over Crisp Romaine, Iceberg Lettuce with Tomato, Bleu Cheese Crumbles, Served with Bleu Cheese Dressing ~ 12

Add Avocado or Guacamole to Any Salad for an Additional 1.50



Sandwiches...

SPECIALTY OF THE HOUSE!

Alumni's Famous Roast Beef Sandwich

We Use Only "**CERTIFIED ANGUS BEEF**" Top Rounds (The Best You Can Buy!).
Slow Cooked For 8 Hours To Guarantee Full Flavor & Tenderness.
Thinly Sliced, Piled High on a Buttered Seeded Roll & Served Warm.

Regular ~ 5 Oz. (For the Average Joe or Josephine) ~ **10**

Hungry ~ 8 Oz. (Our Most Popular Choice) ~ **13**

Starving ~ 12 Oz. (For the More Robust Appetite) ~ **16**

Order a Cup of Au Jus for Your Dipping Pleasure, Along with a Choice of One Dipping Sauce:
Creamy Horseradish, BBQ, Honey Mustard, Sweet Chipotle or Mayonnaise

Lobster Roll

Fresh Lobster Meat with Old Bay Seasoning & Mayonnaise on a Buttered Bun with Green Leaf Lettuce
Single ~ **13** Double ~ **20**

Chicken Parmesan

Panko Breaded Chicken Cutlet, Deep Fried & Topped with Marinara, Fresh Shaved Parmesan,
Melted Mozzarella ~ **11**

OMG BLT ~ Triple Decker

This Masterpiece is Made with 8 Slices of Bacon, Green Leaf Lettuce, Tomato & Mayonnaise
Your Choice of White or Wheat Bread ~ **11**

Turkey BLT

Our Classic Fresh Slow Roasted Turkey Breast
With Bacon, Green Leaf Lettuce, Tomato & Mayonnaise ~ **11**

Buffalo Chicken Sandwich

Beer Battered & Deep Fried Chicken Breast, Tossed with Our Spicy Buffalo Sauce, with Green Leaf Lettuce,
Tomato & Bleu Cheese Dressing ~ **11**

OMG Giant Fish Sandwich

A Fresh Haddock Filet (more than ½ lb), Beer Battered & Deep Fried to a Golden Brown,
With Green Leaf Lettuce & Tartar Sauce ~ **11**

CBLT Wrap

Grilled Italian Marinated Chicken Breast with Provolone, Bacon, Green Leaf Lettuce, Tomato,
Mayonnaise on Your Choice of White or Wheat Wrap ~ **11**

Pulled Pork Melt

Slow Roasted Shredded Pork Tossed in Our Bold BBQ Sauce Topped with
Cole Slaw & Cheddar Jack ~ **11**

Grilled Chicken Caesar Wrap

Grilled Italian Marinated Chicken Breast Crisp Romaine, Fresh Shaved Parmesan &
Garlic Croutons Tossed with Caesar Dressing on Your Choice of White or Wheat Wrap ~ **11**

Meatball Sub

Our Home Style Meatballs with House Marinara & Melted Mozzarella Served on a Hoagie ~ **11**

Sandwiches are Served with a Pickle Spear & One Side
Choice Of: French Fries, Onion Strings, Alumni Fries, Coleslaw
Sweet Potato Fries ~ Add 1.50

Add Avocado or Guacamole to Any Sandwich for an Additional 1.50

Bread Selection: White, Wheat, Marble Rye Bread, White & Wheat Wrap, Hoagie, Seeded Bun, Bulkie Roll

Gluten Free Rolls Available for an Additional 1.50



Burgers...

All Beef Burgers are 1/2 Pound of "CERTIFIED ANGUS BEEF"

The Alumni

Crisp Bacon & Your Choice of Cheese ~ 11

The Tailgate

Slow Roasted Shredded Pork, BBQ & Cheddar Jack ~ 13

Burger with a Bite

Cajun Spiced with Banana Peppers & Red Pepper Aioli ~ 12

Cowboy Up

BBQ Sauce, Sautéed Onions & Peppers With Provolone ~ 12

Southwestern

Sliced Black Olives & Cheddar Jack Topped With Southwest Dressing ~ 12

Sweet Potato &

Black Bean

(5oz. Gluten Free & Vegetarian)
Sliced Cucumbers & Aioli ~ 11
Vegan Available Without Aioli

The California

Avocado, Jalapeno & Cheddar Jack ~ 13

The Triple B

Bacon, Bleu Cheese Crumbles & BBQ ~ 12

Frank's Angry Buffalo

Original Red Hot Sauce & Bleu Cheese ~ 12

Swiss Mushroom

Sautéed Mushrooms & Swiss ~ 11

All Burgers are Topped with Lettuce, Tomato & Onion on a Seeded Bun
(Unless Otherwise Specified),
Served with a Pickle Spear & One Side
(Choice Of: French Fries, Onion Strings, Alumni Fries, Coleslaw)

Sweet Potato Fries Add 1.50

Add Avocado or Guacamole to Any Sandwich for an Additional 1.50

Gluten Free Rolls Available for an Additional 1.50

Comfort Foods...

Roast Beef Dinner

Our Signature **CERTIFIED ANGUS BEEF** Top Round, Slow Cooked to Perfection,
Served with House Made Mashed Potatoes & Gravy, Your Choice of Vegetable ~ 16

Thanksgiving Dinner

Our Juicy Slow Cooked Turkey Breast is Served with Stuffing & House Made Mashed Potatoes
With Gravy, Cranberry Sauce, Your Choice of Vegetable ~ 15

Meatloaf Dinner

Chargrilled Meatloaf, Topped With Crispy Onion Strings, Served
With Mashed Potatoes, Smothered In Gravy, Your Choice Of Vegetable ~ 15

Colossal Chicken Pot Pie

Bite Size Golden Fried Chicken Tenders in Our House Made Pot Pie Mix, Topped with Fresh Rolled
Dough & Baked to Perfection, Finished with Crispy Onion Strings ~ 15

4 Cheese Mac N' Cheese

Build Your Own

Aged Cheddar, Monterey, American & Parmesan Baked with
Bread Crumbs in a Rich Creamy Sauce ~ 13.50

Add Broccoli, Hamburger, Bacon, Buffalo Chicken, Pulled Pork or Grilled Chicken ~ 2 Each

Add Fresh Lobster Meat or Shrimp ~ 5 Each

Baby Back Ribs

Slow-Roasted Baby Back Pork Ribs Smothered in Our Bold BBQ Sauce,
Served with Your Choice of Potato & Vegetable

Half Rack ~ 15 Full Rack ~ 22



Land & Sea...

Specialties of the House...

CERTIFIED ANGUS BEEF Steak Tips

House Marinated, Hand Cut & Chargrilled to Perfection with Your Choice of Potato & Vegetable
Regular 10 Oz. ~ 16 King Size 16 Oz. ~ 21 Monster Platter 24 Oz. ~ 26

New York CERTIFIED ANGUS BEEF Sirloin Steak

12 Oz. NY Sirloin Chargrilled to Perfection, Served with Your Choice of Potato & Vegetable ~ 21

Surfin' Sirloin

Our 12 Oz. Certified Angus Beef NY Sirloin Paired with Grilled Jumbo Sea Scallops, Served with Your Choice of Potato & Vegetable ~ 26

Fish N' Chips

Beer Battered Golden Fried Haddock Filet Served with French Fries & Coleslaw ~ 15

Fried Clam Dinner

*Crispy Beer Battered Fried Whole Belly Clams Served with French Fries & Coleslaw ~ **Market \$***

Seafood Casserole

Shrimp, Haddock & Jumbo Sea Scallops Baked in a Buttery White Wine Sauce, Topped with Seasoned Ritz Cracker Crumbs, Served with Your Choice of Potato & Vegetable ~ 21

Panko Encrusted Scallops

Our Fresh Jumbo Sea Scallops Encrusted in Panko Crumbs Topped with a Lemon Beurre Blanc Sauce, Served with Your Choice of Potato & Vegetable ~ 20

Scallop Dinner...Your Way

Grilled, Baked or Beer Battered Fried with Your Choice of Potato & Vegetable ~ 20

Sea Captain's Dinner

Fresh Lobster, Haddock, Jumbo Sea Scallops, Mussels & Shrimp, Topped with a Buttery Seafood Stuffing Baked En Casserole with Your Choice of Potato & Vegetable ~ 24

Try One of these Fresh Haddock Filet Sensations...

Haddock Newburg

Seafood Stuffed & Oven Baked, Topped with a Lobster Newburg Sauce ~ 16

Panko Haddock

Seasoned Buttered Panko Crumbs, Oven Baked with a Lemon Beurre Blanc ~ 16

Blackened Haddock

Pan Seared with Cajun Spices ~ 16

Haddock Nantucket

Baked in a Sherry Cream Sauce with Tomato, Swiss & Buttered Ritz Cracker Crumbs ~ 16

New England Haddock

Oven Baked in White Wine & Butter with a Buttered Ritz Cracker Topping ~ 16

Lemon Pepper Haddock

Oven Baked in Lemon Pepper Spice, White Wine & Butter ~ 16

All Haddock Dinners are Served with Your Choice of Potato & Fresh Vegetable

Italian Specialties...

Shrimp Scampi

Jumbo Shrimp Sautéed in a Garlic White Wine Butter Sauce with Diced Tomato & Fresh Basil, Over Linguini, Topped with Fresh Shaved Parmesan ~ 17

Chicken Picatta

Chicken Breast Medallions Pan Seared with a Lemon White Wine Caper Sauce Served Over Choice of Pasta, Topped with Fresh Shaved Parmesan ~ 15

Chicken Marsala

Chicken Breast Medallions Pan Seared & Sautéed with Mushrooms in a Classic Marsala Wine Sauce Served Over Your Choice of Pasta, Topped with Fresh Shaved Parmesan ~ 15

Chicken Parmesan

Panko Breaded Chicken Breast Cutlet, Deep Fried, Topped with Marinara, Fresh Shaved Parmesan, Melted Mozzarella Served Over Your Choice of Pasta ~ 15

Chicken Broccoli & Ziti

Bite Size Pan Seared Chicken Tenderloins with Broccoli & Ziti in a Rich Creamy Alfredo Sauce, Topped with Fresh Shaved Parmesan ~ 15

Spaghetti & Meatballs

*Home Style Meatballs OVER Linguini with Marinara, Topped with Fresh Shaved Parmesan ~ 12
Add Sweet Italian Sausage For ~ 2.50*

Sausage Alforno

Pan Seared Sweet Italian Sausage, Garlic, Onions, Green Peppers & Mushrooms in a Blush Alfredo Sauce Tossed with Penne & Baked with Mozzarella ~ 15

Tomato Basil Gnocchi

Potato Gnocchi Topped with Our House Made Marinara & Basil, Topped with Fresh Shaved Parmesan ~ 16

Gluten Free Penne Available for an Additional 1.50

Kid's Menu...

For Children Under the Age of 10
All Items on the Kids Menu Come with a Choice of
Potato OR Vegetable, Soft Drink & Hoodsie Cup ~ 7

Fried Chicken Tenders

Kraft Macaroni & Cheese

Golden Fried Haddock

Two Hamburger OR Two Cheeseburger Sliders

Spaghetti or Ziti with House Marinara or Melted Butter

Spaghetti or Ziti with Meatballs and House Marinara

Gluten Free Penne with House Marinara or Melted Butter Add ~1



Kids Eat FREE on Sundays – NOON to 6:00PM (See Server for Details)

Gluten Free...

Gluten Free Rolls Now Available For an Additional ~1.50

Beef & Bean Chili

House Made Slow Simmered Chili with Certified Angus Beef, Red & White Beans
Topped with Cheddar Jack
Cup ~ 5 Bowl ~ 6

Classic Potato Skins

Crispy Fried Potato Skins with Cheddar Jack & Chopped Bacon ~ 9

Char Grilled Shrimp

Marinated Grilled Shrimp Served with a Baked Potato ~ 11

CERTIFIED ANGUS BEEF Steak Tips

House Marinated, Hand Cut & Char Grilled to Perfection with Your Choice of Potato & Vegetable
Regular 10 Oz. ~ 16 King Size 16 Oz. ~ 21 Monster Platter 24 Oz. ~ 26

New York CERTIFIED ANGUS Beef Sirloin Steak

A 12 Oz. NY Sirloin Chargrilled to Perfection,
Served with Your Choice of Potato & Vegetable ~ 21

Surfin' Sirloin

Our 12 Oz. Certified Angus Beef NY Sirloin Paired with Grilled Jumbo Sea Scallops,
Served with Your Choice of Potato & Vegetable ~ 26

Taco Salad

Seasoned Ground Certified Angus Beef Over Chopped Iceberg & Crisp Romaine, Diced Tomato,
Cheddar Jack, Sliced Black Olive & Jalapeno, Served with Southwest Dressing ~ 12

Wedge Salad

A Crispy Wedge of Iceberg Topped with Diced Tomato, Bleu Cheese Crumbles,
Chopped Bacon & Bleu Cheese Dressing ~ 7

Asian Chicken Salad

Chopped Iceberg & Crisp Romaine Topped with Mandarin Orange, Toasted Sesame Seed,
Grilled Marinated Chicken Breast, Served with Orange Sesame Dressing ~ 12

Classic Alumni Salad

Crisp Romaine & Iceberg with Roma Tomato, Red Onion, Cucumber & House Poppy Seed Vinaigrette
Entrée ~ 8.50 Side ~ 4.50
Add Chicken ~ 3 Add Sirloin Tips ~ 5 Add Grilled Shrimp ~ 5

Gluten Free Penne

Your Choice of House Marinara or Melted Butter ~ 12

Roast Beef Dinner

Our Signature CERTIFIED ANGUS BEEF Top Round, Slow Cooked to Perfection,
Served with House Made Mashed Potatoes & Au Jus, Your Choice of Vegetable ~ 16

Blackened Haddock

Pan Seared with Cajun Spices Served with Your Choice of Potato & Vegetable ~ 16

Lemon Pepper Haddock

Oven Baked in Lemon Pepper Spice, White Wine & Butter
Served with Your Choice of Potato & Vegetable ~ 16

*Before Placing Your Order Please Inform Your Server if Anyone in Your Party has a Food Allergy.
Consuming Raw or Under Cooked Meats, Poultry or Seafood May Increase Your Risk of Foodborne Illness,
Especially if You Have Certain Medical Conditions.*