

# 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](http://www.AlumniRestaurantAndBar.com)

*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.*

# Starters...

## Colossal Shrimp Cocktail

Served with a Zesty Cocktail Sauce  
6 Jumbo Shrimp ~ 12      12 Jumbo Shrimp ~ 20

## Alumni Sampler

2 Roast Beef Sliders, Our Classic Potato Skins & Boneless Buffalo Tenders ~ 16

## Boneless Chicken Tenders

Beer Battered Fried Chicken Tenderloins Served Plain  
or Tossed in a Teriyaki, BBQ, Garlic Parmesan, or a Spicy Buffalo Sauce  
Small ~ 10      Large ~ 18

## Nachos

Cheddar Jack Cheese, Diced Tomatoes, Black Olives, Jalapenos, Served with Salsa & Sour Cream ~ 10  
Add Buffalo Chicken ~ 3      Add Chili ~ 3      Add Sirloin Tips ~ 5      Add Guacamole ~ 1.50

## Bone-In Chicken Wings

Our Famous Wings Tossed in Teriyaki, BBQ, Garlic Parmesan, or a Spicy Buffalo Sauce  
Regular (8) ~ 10      Large (16) ~ 18      X-Large (24) ~ 27

## Rhode Island Style Calamari

Tossed with Garlic, Banana Peppers & Served with Red Pepper Aioli ~ 12

## Mediterranean Style Calamari

Tossed with Garlic, Black Olives, Feta Cheese, Banana & Cherry Peppers, Served with House Marinara ~ 13

## Fresh Mozzarella Medallions

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

**Chicken** – Cheddar Jack & Marinated Grilled Chicken ~ 10

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

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

Add Guacamole ~ 1.50      Add Peppers & Onions ~ 1.50

## Potato Skins **GF available**

Crispy Fried Potato Skins Loaded with Cheddar Jack, Chopped Bacon & Scallions  
Served with Sour Cream ~ 10

Add Chicken ~ 3      Add **Certified Angus Beef** Teriyaki Sirloin Tips ~ 5

## Fried Clams

**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 ~ 8

## Sliders (Kid Friendly)

(Choose 1, 3 per Order)

Roast Beef, Haddock or Cheeseburger, with French Fries ~ 12

# Soups & Salads...

## Lobster Bisque

*For The True "Lobster Lover"*

Cup ~ 6 Bowl ~ 9 Bread Bowl ~ 12

## House Made New England Clam Chowder

*A Classic Creamy New England Favorite*

Cup ~ 5 Bowl ~ 6 Bread Bowl ~ 9

## Beef & Bean Chili **GF**

*House Made Slow Simmered Chili with Certified Angus Beef, Kidney & Navy Beans  
Topped with Cheddar Jack*

Cup ~ 5 Bowl ~ 6 Bread Bowl ~ 9

## Soup of the Day

Cup ~ 4 Bowl ~ 5

## Classic Alumni Salad **GF**

*Crisp Romaine & Spring Mix with Diced Tomato, Shaved Red Onion,  
Cucumber with Poppy Seed Vinaigrette*

Entrée ~ 11 Side ~ 5

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 ~ 11 Side ~ 5

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

## Taco Salad **GF available**

*Seasoned Ground Certified Angus Beef Over Spring Mix & Crisp Romaine,  
Diced Tomato, Cheddar Jack, Sliced Black Olive, Jalapeno & Tortilla Strips  
Served with Southwest Dressing ~ 14*

## Texas Ranchero Salad **GF**

*Spring Mix & Crisp Romaine, Diced Tomato, Cheddar Jack, Red Onion,  
Cucumber & Chopped Bacon Served with Ranch Dressing ~ 10*

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

## Cobb Salad **GF**

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

*Spring Mix & Crisp Romaine Served with Our Famous Honey Mustard ~ 12*

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

*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.*

# 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) ~ 11

**Hungry** ~ 8 Oz. (Our Most Popular Choice) ~ 14

**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

### Chicken Parmesan

Seasoned Breaded Chicken Cutlet, Deep Fried & Topped with Marinara, Fresh Shaved Parmesan,  
Melted Mozzarella on a Hoagie ~ 14

### OMG BLT ~ Triple Decker

This Masterpiece is made with 8 Slices of Bacon, Shredded Lettuce, Tomato & Mayonnaise  
Your Choice of White or Wheat Bread ~ 14

### Turkey BLT

Our Classic Fresh Slow Roasted Turkey Breast with Bacon,  
Shredded Lettuce, Tomato & Mayonnaise ~ 14

### Buffalo Chicken

Beer Battered & Deep Fried Chicken Breast, Tossed with Our Spicy Buffalo Sauce,  
with Shredded Lettuce, Tomato & Bleu Cheese Dressing ~ 14

### Fish Reuben

A Fresh Haddock Filet Beer Battered & Deep Fried to a Golden Brown,  
with Cole Slaw, Swiss & Thousand Island Sauce ~ 15

### Caesar Wrap

Crisp Romaine, Tossed with Caesar Dressing, Fresh Shaved Parmesan & Garlic Croutons,  
on Your Choice of White or Wheat Wrap ~ 10

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

**Add Avocado or Guacamole to Any Sandwich for an Additional ~1.50**

**Sandwiches are Served with a Pickle Spear & One Side**

**Choice Of: French Fries, Onion Strings, Alumni Fries, Coleslaw.**

**Sweet Potato Fries ~ Add 1.50**

**Bread Selection: White or Wheat Wrap, Marble Rye, White,  
Whole Grain Wheat, Hoagie, Seeded Bun, Bulkie Roll**

**GF Rolls Available for an Additional ~2**

# Burgers...

**Beef Burgers are 1/2 lb**



## **The Alumni**

*Crisp Bacon & Choice of Cheese ~ 13*

## **Frank's Angry Buffalo**

*Original Red Hot Sauce & Bleu Cheese ~ 14*

## **Cowboy Up**

*BBQ Sauce, Sautéed Onions & Peppers  
With Provolone ~ 14*

## **Swiss Mushroom**

*Sautéed Mushrooms & Swiss ~ 13*

## **The California**

*Avocado, Jalapeno, Cheddar Jack ~ 14*

## **Sweet Potato &**

### **Black Bean**

*(5oz. **GF** & Vegetarian)*

*Sliced Cucumbers & Aioli ~ 13  
Vegan Available Without Aioli*

## **The Triple B**

*Bacon, Bleu Cheese Crumbles & BBQ ~ 14*

**Add Avocado or Guacamole to Any Burger for an Additional 1.50**

**Burgers are 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**

**GF Rolls Available for an Additional 2.00**

# Comfort Foods...

## **Roast Beef Dinner **GF** available**

*Our Signature **CERTIFIED ANGUS BEEF** Top Round, Slow Cooked to Perfection,  
Served with House Made Mashed Potatoes & Gravy, Your Choice of Vegetable ~ 18*

## **Thanksgiving Dinner**

*Our Juicy Slow Cooked Turkey Breast is served with Stuffing & House Made Mashed Potatoes  
With Gravy, Cranberry Sauce, Your Choice of Vegetable ~ 16*

## **Meatloaf Dinner**

*Char-grilled Meatloaf, Topped with Crispy Onion Strings,  
Served With Mashed Potatoes, Smothered In Gravy, Your Choice Of Vegetable ~ 16*

## **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 ~ 16*

## **4 Cheese Mac N' Cheese Build Your Own**

*Aged Cheddar, Monterey, American & Parmesan Baked with  
Bread Crumbs in a Rich Creamy Sauce ~ 14*

**Add Broccoli, Hamburger, Bacon, Buffalo Chicken, or Grilled Chicken ~ 3 Each**

**Add Fresh Lobster Meat or Shrimp ~ 5**

# Land & Sea...



## **CERTIFIED ANGUS BEEF Steak Tips**

*House Marinated, Hand Cut & Chargrilled to Perfection with Your Choice of Potato & Vegetable*  
Regular 12 Oz. ~ 17 King Size 16 Oz. ~ 22

## **Fish N' Chips**

*Beer Battered Golden Fried Haddock Filet Served with French Fries & Coleslaw ~ 17*

## **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*

## **Scallop Dinner...Your Way**

*Pan Seared or Panko Crumbed with a Lemon Buerre Blanc,*  
*Grilled, Baked or Beer Battered Fried with Your Choice of Potato & Vegetable ~ 22*

## **Neptune's Casserole**

*Fresh Lobster, Haddock, Jumbo Sea Scallops, Mussels & Shrimp, Topped with a Buttery Seafood Stuffing Baked En Casserole with Your Choice of Potato & Vegetable ~ 30*

## **Haddock Newburg**

*Seafood Stuffed & Oven Baked, Topped with a Lobster Newburg Sauce ~ 17*

## **Panko Haddock**

*Seasoned Buttered Panko Crumbs, Oven Baked with a Lemon Beurre Blanc ~ 17*

## **Cajun Haddock GF**

*Seasoned with Cajun Spices & Oven Baked ~ 16*

## **New England Haddock**

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

## **Lemon Pepper Haddock GF**

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

***All Haddock Dinners 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 ~ 18*

## **Chicken Piccata**

*Chicken Breast Filets Pan Seared with a Lemon White Wine  
Caper Sauce Served Over Choice of Pasta, Topped with Fresh Shaved Parmesan ~ 17*

## **Chicken Marsala**

*Chicken Breast Filets Pan Seared & Sautéed with Mushrooms in a Classic  
Marsala Wine Sauce Served Over Your Choice of Pasta, Topped with Fresh Shaved Parmesan ~ 17*

## **Chicken Parmesan**

*Panko Breaded Chicken Breast Cutlet, Deep Fried, Topped with Marinara, Fresh Shaved Parmesan,  
Melted Mozzarella Served Over Your Choice of Pasta ~ 17*

## **Chicken Alfredo**

*Bite Size Pan Seared Chicken Tenderloins in a Rich Creamy Alfredo Sauce,  
over Choice of Pasta Topped with Fresh Shaved Parmesan ~ 17*

## **Tomato Basil Gnocchi**

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

## **Gluten Free Penne GF**

*Your Choice of House Marinara or Melted Butter ~ 12*

***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.***