

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

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) ~ 9 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

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 ~ 8

Sliders (Kid Friendly)

(Choose 1, 3 per Order)

Roast Beef, Haddock or Cheeseburger, accompanied by French Fries ~ 12

*Before placing your order please inform your server if anyone in your party has a food allergy.
Consuming raw or undercooked 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 ~ 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

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 ColeSlaw, 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

Gluten Free Rolls Available for an Additional 2.00

Burgers...

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



The Alumni

Crisp Bacon & Choice of Cheese ~ 13

Cowboy Up

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

The California

Avocado, Jalapeno, Cheddar Jack ~ 14

The Triple B

Bacon, Bleu Cheese Crumbles & BBQ ~ 14

Frank's Angry Buffalo

Original Red Hot Sauce & Bleu Cheese ~ 14

Swiss Mushroom

Sautéed Mushrooms & Swiss ~ 13

Sweet Potato & Black Bean

(5oz. Gluten Free & Vegetarian)

Sliced Cucumbers & Aioli ~ 13
Vegan Available Without Aioli

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

Gluten Free 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...

Specialties of the House...

CERTIFIED ANGUS BEEF Steak Tips

House Marinated, Hand Cut & Char Grilled to Perfection with Your Choice of Potato & Vegetable
Regular 12 Oz. ~ 16 King Size 16 Oz. ~ 21

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 Beurre 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

Try One of these Fresh Haddock Filet Sensations...

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 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 ~ 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

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Consuming Raw or Undercooked Meats, Poultry or Seafood May Increase Your Risk of
Foodborne Illness, Especially if You Have Certain Medical Conditions.*