

Pasta

Chicken Parmesan 13

Deep fried boneless chicken, marinara sauce and mozzarella cheese over linguini

Chicken Marsala 12

Sautéed chicken cooked in a Marsala wine sauce topped with mushrooms and served over egg noodles

Lasagna & Salad 12

Homemade succulent four-layered meat lasagna served with our garden salad

Mussels Zuppa 12

Steam cooked in white white, then tossed in red sauce with roasted garlic and onions over angel hair pasta

On the Light Side

Grilled Atlantic Salmon 15

Perfectly grilled fresh salmon, served with a salad or potato and vegetable

Cajun Shrimp Stir Fry 14

Four jumbo shrimp, broccoli, carrots, celery, water chestnuts, red peppers, mushrooms, onions and seasonal vegetables, sautéed in cajun seasoning and served over a bed of house rice

Chicken Vegetable Stir Fry 13

Boneless breast of chicken, broccoli, carrots, celery, water chestnuts, red peppers, mushrooms, onions and seasonal vegetables, sautéed in oriental sauce and served over house rice

Steamed Haddock 11

Lightly steamed haddock seasoned with cajun, lemon pepper or garlic served with potato & vegetable of the day

Vegetable Stir Fry 10

Heaping portion of broccoli, carrots, celery, water chestnuts, red peppers, mushrooms, onions and seasonal vegetables, sautéed in oriental sauce and served over house rice

On the Green

Steak Salad 13

Steak tips, grilled to order, served atop mesclun greens, tomatoes, onions, cucumbers, peppers, sliced egg and croutons

Oriental Chicken Salad 13

Lightly battered chicken strips and mesclun greens, dressed in our oriental honey dressing, served with tomatoes, onions, cucumbers, peppers, sliced egg, croutons & almond slices

Spinach, Chicken & Gorgonzola Salad 13

Fresh baby spinach, chicken, gorgonzola cheese, glazed walnuts, dried cranberries, apples and red onion, served with balsamic vinaigrette

Chicken, Pear & Almond Salad 12

Grilled chicken in a raspberry vinaigrette served with pear slices, sliced almonds, sliced egg, field greens, onions and cherry tomatoes

Grilled Chicken Salad 10

Grilled marinated chicken served over a bed of field greens, tomatoes, onions, cucumbers, peppers, sliced egg & croutons. Your choice of dressing

Salad & Baked Potato

Field greens, tomatoes, onions, cucumbers, peppers, sliced egg and croutons, your choice of dressing, with a baked potato served plain **7** or loaded **8**

Garden Salad 5

Field greens, tomatoes, sliced egg, onions, cucumbers, peppers and croutons

*Salad Dressings: Asian Chili**,
Balsamic Vinaigrette, Bleu Cheese, Caesar,
Honey Mustard, Italian, Oriental Honey**,
Parmesan & Peppercorn, Buttermilk Ranch,
Thousand Island, low-fat White Zinfandel*

***Not Gluten Free*

• Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions •

Children's Corner

2 Mini Hot Dogs & Fries

Chicken Fingers & Fries

Fish & Chips

Grilled Cheese & Fries

Bangers & Mash

4 oz. Hamburger & Fries

Bowl Pasta & Sauce

Peanut Butter & Jelly Sandwich

with Apple slices

CJ's Shepherd's Pie

• Vegetables may be substituted for fries •

5 each

Sweets

Carrot Cake

A traditional favourite!

Chocolate Surrender

A chocoholic's dream! A rich and moist chocolate cake filled with layers of more chocolate.

5 each

Beverages

Soda & Juice

Coke, Diet Coke, Ginger Ale, Sprite,
Lipton Unsweetened Iced Tea, Raspberry Iced Tea,
Orange Juice, Cranberry Juice, Grapefruit Juice,
Pineapple Juice, Lemonade, Iced Coffee (in-season only),
Poland Springs Water

2

Bottled IBC Root Beer

2.50

Tea & Coffee

2



Take Out Menu

**23 Washington Street
(Route 1)
Plainville, MA 02762**

508-643-9031

www.chieftainpub.com

Hours of Operation:

11:30 AM – 11:00 PM M, T, W

11:30 AM – 12:30 AM Th, F, S

(Kitchen closes at 10:00 PM)

Closed Sundays

Teeing Off...

Ardmore Mussels 10

The freshest mussels steam-cooked in white wine, roasted garlic and onions

Calamari 9

Fresh & tender fried calamari served with homemade marinara sauce and jalapeño peppers

The Chieftain Platter 9

A combination of two breaded wings, two shrimp jammers, two poppin corks and two chicken fingers served with dipping sauces

Crispy Shrimp Wraps 9

Served with Oriental cole slaw and Asian Chili sauce

Clam Cakes & Chowder 8

Four homemade, golden-fried clam cakes served with a cup of New England Clam Chowder

Chicken & Black Bean Quesadillas 8

Baked on a wheat wrap, mozzarella cheese, onions, tomatoes, accompanied by sour cream and salsa
Try Steak Quesadillas – add 2

Chicken Fingers & Fries 7

Golden-fried chicken fingers served with honey mustard sauce. Try them buffalo style with bleu cheese & celery

Chicken Wings 7

1 lb. of fresh wings smothered in buffalo, honey mustard, barbeque or teriyaki sauce

Coconut Teriyaki Wings 7

Award winning homemade recipe

Jumbo Shrimp Cocktail 7

Four butterfly shrimp steamed to perfection served with house cocktail sauce & lemon wedge on a bed of lettuce

Pratai Skins 7

Homemade potato skins topped with bacon bits and served with sour cream

Breaded Chicken Wings 6

Half a dozen battered wings fried crispy and served with honey mustard sauce

Poppin Cork 5

Fried jalapeño poppers stuffed with cheddar cheese and served with sour cream

Waterford Rings 5

Heaping basket of golden-fried, homemade onion rings. Try them Cajun style!

Soups

New England Clam Chowder

Cup 2.50 Bowl 4

A local favorite – homemade with clams, potatoes, cream and spices

Soup of the Day Cup 2 Bowl 3.50

Sand Wedges

Boom Boom Burger 9

1/2 lb. sirloin beef, served with Swiss cheese, banana peppers, lettuce, tomato, onion, and of course, boom boom sauce!

Ham & Cheese Press 9

Served on gluten free flat-bread with Swiss cheese, tomato and onions

Turkey Club 9

Try this triple-decker made with freshly home-cooked turkey, bacon, lettuce, sliced tomatoes and mayo, served on choice of white or wheat toast

Blademeat Sandwich 8

Spiced marinated “Portuguese style” pork served on a fresh white bulkie

Chicken Parm Sandwich 8

Deep-fried boneless breaded chicken breast served on a bulkie with marinara sauce and mozzarella cheese

Chieftain Special Burger 8

Our signature 1/2 lb. sirloin beef burger, served with lettuce, sliced tomatoes, onions, mayo and American cheese

Tuna Wrap & Soup or French Fries 8

Fresh tuna salad served on a wheat wrap with lettuce, tomato and a cup of soup (your choice of chowder or soup of the day) OR French fries

Cahill’s Grill 7

Grilled chicken breast served on a white bulkie with lettuce, sliced tomatoes, onions, and mayo. Choice of barbeque, buffalo, cajun or teriyaki

• **All Sand Wedges served with French fries, potato chips or vegetables** •

• **Substitute sweet potato fries or spicy Chieftain chips – add 1** •

Pub Favourites

Scallop & Spinach Pie 14

A customer favourite! Scallops, cream, sherry wine, carrots, dill, onion and spinach topped with mashed potatoes

Bangers and Mash with Gravy 12

Irish pork sausages served with mashed potatoes, gravy and Bachelor’s baked beans imported from Ireland

Pot Roast Dinner with Gravy 12

Savory pot roast, slow-cooked to perfection, served with mashed potatoes & vegetable

Cappoquin Chicken 11

Deep fried chicken, smothered in gravy served with mashed potatoes, vegetables & cranberry sauce

Fish & Chips 11

North Atlantic haddock lightly battered served with French fries, homemade tartar sauce and coleslaw

Guinness Stew 11

Slow-cooked beef with carrots, onion and parsley served over mashed potatoes

Liver & Onions with Gravy 11

Sautéed liver, topped with grilled onions and served with mashed potatoes and vegetable of the day

Lismore Shepherd’s Pie 10

Lean ground beef slowly simmered in gravy with carrots and onions topped with mashed potatoes

Turf

Callan Steak 17

16 oz. of mouth-watering sirloin strip steak grilled to your desire. Served with choice of potato & vegetable or salad

Gaelic Steak 17

This recipe came with us! 12 oz. steak smothered in our homemade Irish whiskey sauce served with French fries and vegetables

Duffer’s Delight Tips 13

A generous portion of choice beef steak tips, seasoned and topped with onions. Served with choice of potato & vegetable or salad

Teriyaki Tips 13

Choice beef steak tips cooked in teriyaki sauce with onions, served over a bed of house rice

Surf

Seafood Pasta 18

Sautéed shrimp, calamari, scallops and mussels in a vodka sauce over a bed of linguini

Surf & Turf 17

Sirloin steak tips served with either baked stuffed shrimp or baked scallops accompanied with potato & vegetables

Baked Stuffed Shrimp 15

Four jumbo shrimp stuffed with our homemade seafood stuffing and served with potato & vegetables

Fried Oysters 15

A large portion of fried oysters, served with homemade cole slaw, tartar sauce and French fries

Baked Stuffed Haddock 13

Fresh haddock baked with our homemade seafood stuffing and served with potato & vegetables

Fried Clams Market Price

Lightly battered whole-belly clams, served with homemade cole slaw, tartar sauce and French fries

Clam Strips 10

Lightly battered strips deep fried to a golden brown, served with homemade cole slaw, tartar sauce and French fries

Chicken

Cajun Chicken & Steak Tips 15

Grilled chicken and steak tips sautéed with red & green peppers, onions and Cajun seasoning. Served with choice of potato and vegetable of the day

Dublin Chicken Pasta 14

Grilled chicken medallions cooked in white wine, cream, garlic, peppers and onions, served over angel hair pasta and topped with breadcrumbs and mozzarella cheese

Mexican Chicken 13

Boneless breast of chicken cooked with salsa, mixed peppers and onions, topped with melted mozzarella cheese and served over house rice

Boneless Stuffed Chicken 11

Tender chicken breast, homemade stuffing, mashed potato, gravy, cranberry sauce and vegetable