

stagecoach grille restaurant



STARTERS

CHICKEN TENDERS 17
House breaded tenders choice of sauce Buffalo, chipotle BBQ, mae ploy, Carolina gold, cajun dry rub served with celery & carrot sticks

FRIED PICKLES 13
Crispy house pickles, house made jalapeño ranch dip

SHRIMP COCKTAIL **GF** 15
Three jumbo shrimp, cocktail sauce, lemon
+Additional shrimp 4

BAVARIAN PRETZELS 15
Four pretzel sticks, cheese sauce, honey mustard, everything spice

SPINACH ARTICHOKE DIP .. 15
Parmesan, cheddar, cream cheese, spinach, artichokes, served with tortilla chips

CRISPY CHICKEN WINGS .. 17
House made served with blue cheese dressing, choice of sauce: Buffalo, chipotle BBQ, mae ploy, Carolina gold, cajun dry rub served with celery & carrot sticks

PULLED PORK POTATO SKINS 15
Crispy skins, house made pulled pork, cheddar, chipotle BBQ sauce, scallions, sour cream

BANG BANG SHRIMP 17
Battered and fried shrimp, zesty Bang Bang sauce, scallions

PAR-TEE NACHOS 18
Corn tortilla chips, cheddar jack cheese, roasted corn, tomato, red onions, scallions, served with sour cream and salsa
+Guacamole 5 +Chicken or Chili 6 + Pulled Pork 6

SOUPS & SALADS

FRENCH ONION SOUP 10
Five onions, Swiss, crostini

CHILI CUP 11 / BOWL 15
House ground beef, Prime Rib, onion, peppers, beans, cheddar jack cheese, tortilla chips

SOUP DU JOUR ... CUP 9 / BOWL 12
Chef's creation, ask server for today's selection

NEW ENGLAND CLAM CHOWDER. CUP 10 / BOWL 13
Native clams, smoked bacon, potatoes, onion, celery

ATKINSON COBB **GF** 19
Mixed greens, tomato, egg, roasted corn, avocado, smoked bacon, apple cider vinaigrette

CLASSIC CAESAR 8/13
Romaine, Parmesan cheese, croutons, Caesar dressing

GARDEN SALAD **GF** **V** **VG** ... 7 / 12
Mixed greens, tomato, cucumber, red onion, carrot, pepperoncini, citrus vinaigrette

CHILLED SOBA NOODLE SALAD 16
Soba noodles, crisp Napa medley and cucumbers, greens, topped with scallions and sesame-candied cashews, sesame-ginger dressing

SALAD ADDITIONS

GRILLED CHICKEN **GF** 6
GRILLED SHRIMP **GF** 8
GRILLED SALMON* **GF** 15
MARINATED STEAK TIPS* **GF** 13
FRIED CHICKEN 9

* PRIME RIB *

Available Friday & Saturday after 4pm. Roasted garlic mashed potato, vegetable medley, au jus, & horseradish sour cream

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| QUEEN CUT 12OZ GF | 50 |
| KING CUT 16OZ GF | 65 |
| CLUB CUT 21OZ GF | 80 |



SCAN THE CODE FOR OUR WEEKLY CHEF SPECIALS OR ASK YOUR SERVER

ATKINSONRESORT.COM | FOR TAKEOUT CALL 603-489-0211

5/2026



HANDHELDS

SUBSTITUTE REGULAR FRIES WITH ONION RINGS +6 | SWEET POTATO FRIES + 4
CUP SOUP DU JOUR +6 | CUP CLAM CHOWDER +7 | GARDEN SALAD +3 | CAESAR SALAD +4

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| * STEAK & CHEESE 18 Shaved beef, onions, peppers, mushrooms, provolone cheese, sub roll, fries & pickle | COUNTRY CLUB 18 Turkey, smoked bacon, cranberry mayo, lettuce, tomato, white, wheat or white wrap, fries & pickle |
| * BLACK & BLUE BURGER 20 ½ pound patty, toasted potato roll, lettuce, smoked bacon, black garlic aioli spread, blue cheese, fries & pickle | FRIED CHICKEN CAESAR WRAP 17 Flour tortilla, romaine, Caesar dressing, parmesan cheese, croutons, house breaded tenders, fries & pickle |
| BANG BANG TACOS 18 Three tacos, choice of fried haddock or shrimp, flour tortillas, napa slaw, Pico de Gallo, cheddar jack cheese, bang bang sauce (no side) | BLT 15 Smoked bacon, vine ripe tomatoes, lettuce, mayo, white, wheat, or white wrap, fries & pickle |
| SMOKEHOUSE GRILLED CHEESE 18 House made tender pork, smoked bacon, sautéed onions, smoked cheddar cheese, rustic white bread , fries & pickle | CHICKEN SANDWICH 17 Fried chicken breast, Carolina gold sauce, coleslaw, pickle chips, lettuce, potato roll, fries & pickle |
| FISH SANDWICH 19 Beer battered haddock, lettuce, tomato, tartar sauce, potato roll, fries & pickle | * SMASH BURGER 18 Two patties, American cheese, smash sauce, iceberg, pickle chips, sautéed onions, potato roll, fries & pickle |

MAIN COURSE

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| PULLED PORK MAC AND CHEESE 22 House made tender pork, chipotle BBQ, onion, panko, cheese sauce, jalapeño ranch drizzle | BLACKENED CHICKEN ALFREDO 25 Cajun seared chicken, broccoli, Alfredo sauce, penne, garlic bread <i>Substitute shrimp +2</i> |
| * GRILLED ATLANTIC SALMON  29 English pea risotto, asparagus, Meyer lemon gastrique | FISH & CHIPS 29 Beer battered haddock filet, cabbage slaw, tartar sauce, fries |
| * FILET MIGNON  47 Smoked cheddar bacon risotto, wilted spinach, madeira sauce | WILD MUSHROOM & MARSALA RISOTTO   25 Mushrooms, garlic, shallots, Marsala wine, cream, parmesan cheese <i>+Chicken 6 +Shrimp 8</i> |
| * GRILLED STEAK TIPS 37 Carne marinated tenderloin tips topped with onions and peppers, house pilaf, asparagus | BAKED HADDOCK 30 Citrus cream sauce, buttered ritz crumbs, house pilaf, vegetable medley |
| GNOCCHI BOLOGNESE 23 Hearty house ground beef, pancetta, tomato sauce, Parmesan, potato gnocchi, basil, garlic bread | * GRILLED NY SIRLOIN  39 Roasted garlic mashed potatoes, vegetable medley, roasted wild mushroom sauce |
| CHICKEN PARMESAN 25 Breaded chicken breast, marinara, provolone, spaghetti, garlic bread | MEDITERRANEAN SHRIMP SCAMPI 27 Shrimp, tomato, spinach, pepperoncini, capers, butter wine sauce, Parmesan cheese, spaghetti, garlic bread |
| * GRILLED PORK CHOPS 25 Bone-in chops, honey garlic glaze, house pilaf, vegetable medley | |

GF = Items that can be prepared gluten-free | V = Items that are Vegetarian | VG = Items that are Vegan | Contains Nuts 

Before ordering, please inform your server if anyone in your party has special dietary requirements.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Not all ingredients listed. Some items may come in contact with nut products.