



*Bass
Water
Grill*

287 South State Road (Route 8) Cheshire, MA 01225
413-743-1911

Appetizers

Bang Bang Shrimp — Crispy tempura shrimp tossed with spicy pepper and toasted sesame seed sauce. 9.95

Grilled Polenta — Homemade polenta grilled and served with your choice of sautéed mushrooms, parmesan cheese or marinara sauce. 6.95 Both add 1.00

Wild Wings — We broast your wings so they stay juicy and crispy. Hot, medium, mild, teriyaki or garlic-dusted. Served with our own blue cheese dressing. [6] 5.95 [12] 8.95

Extra Blue Cheese. 1.25

Buttermilk Blasted Wings — Delicious chicken wings dusted with buttermilk flour, then slowly baked so they are crisp and healthy. Served with buffalo sauce and cool ranch dressing. 8.95

Ultimate Nachos — Flavored corn tortillas baked with cheddar and mozzarella cheese, chili, jalapeno peppers and black olives. Served with fresh tomato salsa. 8.95

Baked Stuffed Mushrooms — Fancy white button mushrooms filled with chopped mushrooms, oregano and sweet onions. Baked with chardonnay butter and parmesan cheese. 7.95

Steel Rail Mushrooms — Filled with garlic butter, dipped in Steel Rail beer batter and deep fried. Accompanied by hollandaise dipping sauce. 8.95

Mozzarella Sticks — Six mozzarella sticks, hand breaded, and fried. Topped with marinara sauce, chopped parsley and parmesan cheese. 7.25

Bruschetta — Vine-ripened Roma tomatoes give our version of this Italian classic the edge. Diced then blended with sweet Bermuda onions, basil and olive oil. Served with grilled ciabatta croutons 7.95

Chicken Fingers — Strips of panko-breaded chicken tenderloins [6] with your choice of buffalo, teriyaki, honey mustard, or horseradish dippers. 7.95

Caprese Stack — Layers of fresh mozzarella cheese, Roma tomatoes, ciabatta croutons, and basil pesto. Gently baked with marinara or dressed with virgin olive oil over tricolor greens. 8.95

Polenta—Dusted Calamari — Fresh calamari drenched in stone-ground cornmeal and flour, fried, drizzled with olive oil, garlic and banana peppers. Served with hot or sweet marinara. 7.50

Garlic Cheese Bread — Freshly baked ciabatta bread and garlic butter. Topped with mozzarella and served with marinara sauce for dipping. 7.25

Portabella Fries — Sliced portabella mushrooms, breaded and fried. Served with a drizzle of hollandaise. 7.95

Flatbread Pizza — Flat bread topped with bruschetta and mozzarella cheese, baked and served with a drizzle of balsamic glaze. \$7.95

Entrees

Sirloin Steak — Center cut steak, flame broiled. Topped with either sautéed mushrooms or onion rings. 17.95

Roast Pork Tenderloin — Sage-rubbed pork tenderloin roasted with apples, scallions and cider. 15.95

Rattlesnake Pasta — Jazzed up penne Alfredo with a hint of jalapenos, diced tomato and scallions. 11.95 Add chicken 13.95 Add 4 shrimp 16.95 Add scallops 16.95 Add salmon 18.95

Tenderloin Tips — Tender beeftips, pan seared with sliced onions, mushrooms and garlic. Deglazed with Chianti and rich demiglace. 16.95

Boston Scrod — Fresh Atlantic cod baked with seasoned bread crumbs, lemon, and chardonnay. 14.95

Chicken Marsala — Tender boneless chicken drenched in flour and sautéed with shallots and mushrooms. Finished with Marsala wine and demiglace. 14.95

Our Famous Broasted Chicken — A breast, wing, thigh, and leg of chicken marinated in our signature seasonings, then broasted. Served with Idaho potato wedges and coleslaw. 12.95

Salmon — Center cut, farm-raised salmon grilled with herb butter, teriyaki or pan blackened. 18.95

Steel Rail Fish and Chips — Another Bass Water classic: Fresh Boston cod dipped in our signature Steel Rail beer batter. Fried crispy and golden brown. Served with fries, coleslaw and tartar sauce. 12.95

Chicken Parmesan — Breast of chicken dredged in seasoned bread-crumbs. Sautéed and baked with marinara, mozzarella and Parmesan cheese. 13.95

Carbonara Bread Bowl — Sautéed bacon, onion and olives finished in an alfredo sauce, tossed with penne pasta and served in a freshly baked, seasoned bread bowl. 12.95 Add chicken 13.95 Add 4 Shrimp 16.95 Add 6 Scallops 16.95

Baked Stuffed Chicken — Boneless chicken breast stuffed with a traditional bread stuffing smothered in a rich chicken gravy. 14.95

Mediterranean Seafood — Your choice of seafood finished with a sauté of butter, garlic, green onion and kalamata olives. Served over linguine. Shrimp 16.95 Scallops 17.95 Salmon 18.95 Scrod 14.95.

Fried Scallops — Panko breaded scallops, deep fried and served with tartar sauce. 15.95

Eggplant Margherita — Eggplant layered with fresh mozzarella and bruschetta, delicately baked then nestled atop linguine with a touch of marinara sauce. 12.95

Entrees (cont.)

Grilled Chicken — Fresh breast of chicken laced with extra virgin olive oil, kosher salt and coarse ground pepper. Grilled to perfection. 13.95

Penne Alfredo — Penne pasta simmered in rich and creamy Alfredo sauce, seasoned with a blend of three cheeses and a hint of black pepper. 9.95. Add Broccoli 10.95 Add Chicken 12.95 Add shrimp 15.95 Add Salmon 17.95

Baked Mac and Cheese — Penne simmered in Alfredo sauce and topped with seasoned bread crumbs and mozzarella. Baked to perfection. 11.95

*All entrees served with bread, your choice Of soup or

Burgers

	Single	Double
• 6 oz Ground sirloin	7.95	9.95
• Bacon burger	8.95	10.95
• Cheeseburger	8.25	10.95
• Bacon Cheeseburger	9.25	11.95
• Garden burger	7.95	
• Grilled chicken breast	7.95	9.95

Toppings: lettuce, tomato, pickles, mustard, ketchup, mayo, onions, grilled mushrooms, green peppers, sliced jalapenos, relish, sliced black olives, hot sauce, salsa, BBQ sauce.

This and That

Side of fries 3.00 Cheese fries 5.95 Chili cheese fries 7.95 Fresh-cut Idaho fries 5.95 6 Bacon cheddar skins 7.95 Onion rings 5.95

Deli Delights 1.2.3.4

- 1. **Choose your filling** — Ham, turkey, roast beef, corned beef, pastrami, salami, prosciutto, albacore tuna.
- 2. **Choose your topping** — Lettuce, tomato, pickles, mustard, Dijon, mayo, A-1, onions, green peppers, sliced jalapenos, relish, sliced black olives, hot sauce, salsa.
- 3. **Choose your bread** — White, rye, whole wheat, hard roll, artisan, ciabatta or flat bread.
- 4. **Add cheese** — American, Swiss, Mozzarella, Monterey Jack, Cheddar ·Toast it, Grill it, or Panini-press it 7.95 12" grinders 8.95 Served with coleslaw, pickle and fries.

Signature Soups

Triple Cheese French Onion —Rich stock, caramelized onions, Swiss, mozzarella and parmesan cheese baked to a golden brown. \$4.95

New England Clam Chowder — Always a customer favorite. Cup 3.25 Bowl 4.95

Minestrone — Classic Italian vegetable soup with onion, carrots, celery, tomato and pinto beans Cup 2.75 Bowl 3.50

Chili —Our own unique version baked with cheddar cheese. Corn chips and red onions on top. Cup 3.50 Bowl 4.75

Salads

Caesar Salad — Hearts of romaine lettuce, homemade ciabatta croutons tossed with parmesan cheese and classic Caesar dressing 7.95. Add Chicken 9.95 Add Shrimp 12.95 Add Salmon 13.95

Greek Salad — Crisp iceberg and romaine lettuce tossed with red onions, kalamata olives, feta cheese, tomatoes, and cucumbers in a olive oil, red wine and oregano vinaigrette. Add Chicken 9.95 Add Shrimp 12.95 Add Salmon 13.95

Chef Salad — Mixed greens topped with julienned ham, turkey, roast beef, salami, Swiss cheese and your choice of our house-made dressings. 9.95

House Salad — Seasonal greens, tomatoes, cucumber, Bermuda onions, black olives and croutons. 3.95

BLT Cobb — Rows of diced bacon, tomatoes, onion, black olives and American cheese over mixed greens 9.95 »

Cold Antipasto — Sliced Genoa salami, capicola, prosciutto, provolone cheese ,tomato, jardinière, and fresh lettuce with, Italian dressing. 9.95

Tex Mex Salad — Crisp Iceberg lettuce with rows of avocado, bacon, sweet corn, black beans, diced tomato, green onion and fajita seasoned chicken, laced with our own ranch dressing 10.95

Our house-made dressings include blue cheese, ranch, thousand island, Caesar, Italian, and balsamic.

Bass Water Grills

Boston Cheese Steak — Sliced tenderloin of beef pan-seared with sautéed mushrooms and onions. Topped with mozzarella and served on a toasted ciabatta roll. Beats Philly every time even if the Yankees can't! 10.95

Old Fashion Open Faced Turkey — Roasted turkey breast in natural juices, no added salt or MSG here, then hand-sliced and layered on artisan toast with house made gravy. 8.25

Crispy Scrod Sandwich — Young Atlantic cod, batter-dipped, coated in fresh white bread crumbs, quickly fried and served on a hard roll with lettuce, coleslaw, tartar, and cocktail sauce. Always fresh never frozen. 8.95

Hot Meatloaf Grill — Slices of our meatloaf grilled and finished with beef gravy over artisan bread. 8.25

Grilled Corned Beef Reuben — Thinly sliced cured brisket, grilled with sauerkraut, Swiss cheese and Russian dressing on beefsteak rye. 8.95

Chicken Parmesan Grinder — Paillard of chicken drenched in seasoned bread crumbs, baked with marinara sauce mozzarella and parmesan cheese. 8.25

Classic French Dip — The Chef seasons and slow roasts top sirloin of beef for 12 hours. Then we shave the beef paper-thin, dip it into pan juices, place it on a grilled artisan roll and serve it up with a side of au jus. 8.95

Hot Pastrami on Rye — Enough said... 8.25

Baked Ham and Turkey Mornay — This bistro staple has layers of turkey, smoked ham and Dijon mustard grilled on rustic bread, then baked golden brown with Mornay sauce and parmesan. 8.95

Tuna Salad — Choose your bread. Served with lettuce and tomato or grilled with tomato and cheese. 7.95

Hupwich — Turkey, red onion, American + Cheddar cheeses, bacon and mayonnaise. Grilled on flat bread. 8.95

Monte Cristo — Turkey, ham and Swiss sandwiched between artisan bread, egg-battered and grilled golden. Served with a side of raspberry dipping sauce. 9.95

Steak Sliders — Three tenderloin sliders served with lettuce, tomato and horseradish sauce. 12.95

Italian Panini — Capicola, ham, salami, pepperoni, Italian salad, and mozzarella. Grilled to perfection. 8.95