



STARTERS

FRENCH ONION SOUP 6.75

SOUP OF THE DAY CUP 5 BOWL 7

WARM WHEAT ROLLS (3) 2

Irish Mist Honey Butter

SHRIMP TEMPURA 13

Coconut Lime Drizzle

*GRILLED SEA SCALLOPS 15

Honey Apple Maple Glaze

FRIED GREEN BEANS 9

Ranch Dipping Sauce

BUTTERNUT RAVIOLI 13

Nutmeg Cream Sauce, Dried Cranberries, Toasted Almonds

*SHRIMP COCKTAIL ½ Dozen 12.5/1 Dozen 23

Cocktail Sauce, Lemon

*SEAFOOD STUFFED MUSHROOMS 11

Lemon Herb Butter

*BAKED CAULIFLOWER SPINACH DIP 13

Three Cheese Blend, Flatbread

WARM POTATO CHIPS 7.5

White Truffle Oil, Salt & Pepper

SALADS

Add Grilled: Chicken 7.5 | Shrimp 9 | Salmon 9 | Scallops 12.5

*Blackened available upon request

*CAESAR 10

Romaine Hearts, Shaved Parmesan, Olives

*HARVEST 12

House Greens, Spinach, Dried Cranberries, Wild Rice, Blue Cheese, Balsamic Fig Vinaigrette

*HOUSE GREENS 8

Garden Vegetables

Choice of Dressing: Ranch, Italian, Blue Cheese, Balsamic Vinaigrette

625 College Highway Southwick, MA 413-569-0120

www.tuckersrestaurant.com

*Denotes Gluten Free

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE RISK OF FOODBORNE ILLNESS.
PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES INCLUDING SEVERE GLUTEN INTOLERANCE

HAND HELDS

Served with French Fries or House Salad

TUCKER'S BURGER 16

Applewood Bacon, Fig Jam, Vermont Cheddar

AMERICAN BURGER 14

Lettuce, Tomato, Onion, American Cheese

CHICKEN WRAP 15

Applewood Bacon, Lettuce, Chipotle Ranch

GROWN UP GRILLED CHEESE 14

Wheatberry Bread, Pecan Apple Butter, Vermont Cheddar

ENTRÉE

Served with Vegetable and Starch

*GRILLED FILET MIGNON 36

Roasted Mushroom Marsala Sauce or Warm Boursin Cheese

CHICKEN CORDON BLEU 22

Black Forest Ham, Sharp Cheddar, Roasted Red Pepper Sauce

*GRILLED CHICKEN BREAST 20

Roasted Mushroom Marsala Sauce

CHICKEN PIE CROCK 18.50

Puff Pastry Top

POT ROAST 22

House Gravy, Vegetable Jardiniere

*GRILLED DUCK BREAST 27

Ginger Rum Sauce

BAKED COD 23

Homemade Cheddar Cornbread Topping

*GRILLED SALMON 23

Honey Apple Maple Glaze

*PAN SEARED SCALLOPS 29

Roasted Parsnip Sage Brown Butter

SHRIMP SCAMPI 25

Garlic, Sun-Dried Tomato, Capers, Spinach, Fettuccine

VEGETABLE MEDLEY FETTUCCINE 18

Roasted Garlic, Herb De Provence, Parmesan, Aged Balsamic

FAMILY MEALS-SERVE 4

(AVAILABLE FOR TAKEOUT ONLY)

*GRILLED CHICKEN 65

Roasted Mushroom Marsala Sauce

POT ROAST 65

House Gravy, Vegetable Jardiniere

BAKED COD 65

Homemade Cheddar Cornbread Topping

