

LUNCH MENU



Small Plates

MOZZARELLA & HEIRLOOM TOMATOES
Ripened tomatoes, balsamic fig glaze, EVOO 8

SHRIMP COCKTAIL
House poached shrimp, classic cocktail sauce 10

CRAB CAKES
Roasted red pepper sauce 10

RAMACCHI
Prosciutto wrapped scallops, crisp capers, wilted spinach 11

Soups

FRENCH ONION 6
gratinee

DAILY FEATURE 4|5
house-made selection

Grilled Flat Breads

MARGHERITA
Slow roasted tomatoes, fresh mozzarella, basil & kale pesto 10

ARUGULA AND PROSCIUTTO
Prosciutto, fig jam, arugula and shaven Pecorino Romano 12

Hand Helds

all sandwiches served with
seasoned steak fries or house vegetables
sub french fries 1.25

TUCKER'S BURGER
6oz Choice Black Angus, roasted garlic & peppercorn aioli, lettuce, tomato, Cabot cheddar cheese, potato bun 11*

BISTRO BURGER
Caramelized onions, apple wood smoked bacon, brie cheese, fig jam, potato bun 12*

HOUSE ROASTED TURKEY BREAST
Cranberry sauce, smoked bacon, brie cheese, arugula, toasted sour dough 10

FIRE ROASTED PEPPERS & MOZZARELLA CHEESE
Fig balsamic, arugula, warm baguette 8
Add grilled chicken 4

GROWN UP GRILLED CHEESE
Asiago & cheddar cheeses, applewood smoked bacon, tomato, sour dough 9

CHERRYWOOD SMOKED HAM
Swiss cheese, roasted garlic & peppercorn aioli, lettuce, tomato, warm baguette 10

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

** GLUTEN FREE PENNE AVAILABLE

Greens

CAESAR
Romaine hearts, croutons, shaven Parmesan, Caesar dressing 8

ROASTED BEET AND GOAT CHEESE
Red roasted chilled beets, toasted pecan, harvest greens, garden radish, Meyer lemon vinaigrette 10

HARVEST
Toasted almonds, sweetened cranberries, crumbled Gorgonzola, clipped harvest greens, balsamic fig 10

ARUGULA
Baby arugula, shaven Parmesan, quinoa, Sherry truffle dressing 9

HOUSE
Cucumbers, tomatoes, carrots, clipped baby greens 8

Dressings: ranch, bleu cheese, balsamic, Italian
add: chicken 5 | salmon 6 | shrimp 6 | steak 8 | seafood trio 8

Plates

all served with house vegetables and choice of whipped potatoes or roasted fingerling potatoes

LEMON BAKED ATLANTIC COD
Meyer lemon, sweet butter, toasted bread crumbs, white wine 14

BISTRO STEAK AU POIVRE
8oz sliced steak, cracked peppercorns, Dijon brandy demi-glace 20*

POT PIE
Free range chicken, braised vegetables, poulet sauce, pastry crust 13

PAN SEARED SALMON
Meyer lemon beurre blanc 14*

POT ROAST
Braised beef round, mire poix, house gravy 13

PASTA AFUMICATTI **
Blistered heirloom tomato, kale pesto, cavatappi pasta, fresh basil, mozzarella 14

WILD MUSHROOM RAVIOLI
Oven roasted tomato, spinach, rosemary truffle Cream sauce 15

CHICKEN MARSALA
Lightly floured chicken breast fillet, sautéed garlic, spinach & mushroom, Marsala wine reduction 18

CHICKEN CORDON BLEU
Ham and cheddar cheese stuffed chicken breast, roasted red pepper, sauce 18

Sides

CAESAR SALAD 4
HOUSE SALAD 4
FRENCH FRIES 3

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parties of 10 or more guests are subject to a 20% gratuity