

BOTTLED BEER

4.00

Domestic

Coors Light
Budweiser
Bud Light
Miller Lite
Michelob Ultra
Buckler's (N/A)
O'Doul's (N/A)

Imported

Heineken
Heineken Light
Amstel Light
Corona
Corona Light
Samuel Adams
Sam Adams Light

Alternatives

Mike's Hard Lemonade
Smirnoff Ice
Seasonal

DRAFT BEER

COORS LIGHT	4.00	BASS ALE	4.50
SAM'S SEASONAL BREWS	4.50	GUINNESS STOUT	5.00
BUD LIGHT	4.00	BLUE MOON	4.75
NEWPORT STORM	4.25	STELLA ARTOIS	4.75

Supersize your beer with a 20 oz. souvenir Rhino Glass!
7.50 (keep the glass) 4.50 (Refills)

WINES BY THE GLASS

FOXHORN PINOT GRIGIO	6.00
FOXHORN CHARONNAY	6.00
FOXHORN WHITE ZINFANDEL	6.00
FOXHORN MERLOT	6.00
SMOKING LOON MERLOT	6.50
CAMELOT PINOT NOIR	6.50
JACOB'S CREEK SHIRAZ	6.50
J. LOHR SEVEN OAKS CABERNET SAUVIGNON	6.50
KENDALL-JACKSON CHARDONNAY	6.50

CHAMPAGNES & SPARKLING WINES

KORBEL BRUT CALIFORNIA	26.
MUMM CUVÉE NAPA CALIFORNIA	38.
VEUVE CLICQUOT FRANCE	65.
MOËT ET CHANDON "WHITE STAR" FRANCE	65.
MOËT ET CHANDON NECTAR FRANCE	75.

APPETIZERS

RHINO BAR SAMPLER

Buffalo Wings (6), Mozzarella Sticks (6) and Potato Skins (4)

13.95

STEAMED LITTLENECKS

Littleneck clams simmered in a garlic butter white wine sauce.

9.95

LITTLENECKS ON THE HALF SHELL

A half dozen sweet and juicy clams served with lemon and cocktail sauce.

7.95

CALAMARI LIFEGUARD STYLE

Fried calamari tossed with garlic, tomato, tartar sauce and green onion.

8.95

RHINO WINGS

Buffalo, BBQ or Teriyaki. Served with celery sticks and blue cheese.

8.95

GRANDE NACHOS

Hand cut tortilla chips topped with chili, cheese and jalapeños. Served with salsa, sour cream and guacamole.

8.95

CHICKEN NACHOS

Hand cut tortilla chips topped with chicken, cheese and jalapeños. Served with salsa, sour cream and guacamole.

10.95

FRIED CALAMARI

Served with marinara, black olives and banana peppers.

8.95

CLAMS CASINO

Littlenecks clams topped with a stuffing of sweet peppers, onion and bacon.

8.95

CHICKEN TENDERS

Served plain with honey mustard or your choice of buffalo, BBQ or teriyaki.

Served with blue cheese and celery sticks.

7.95

FRIED MOZZARELLA

Golden fried and served with marinara sauce.

7.95

THAI CHICKEN SKEWERS

Grilled skewers of chicken tenderloin marinated in a Thai peanut sauce.

6.95

COCONUT SHRIMP

Deep fried in a Japanese bread crumb with shredded coconut and served with a mango dipping sauce.

7.95

LOADED POTATO SKINS

Stuffed with Monterey Jack Cheese, cheddar cheese, jalapeños and bacon.

6.95

GRILLED SHRIMP SKEWERS

Grilled shrimp tossed in a spicy garlic and crushed red pepper sauce.

9.95

SOUPS

NEW ENGLAND CLAM CHOWDER

The traditional favorite with sweet clams, onion, bacon, potatoes and herbs.

CUP 3.25 BOWL 5.25

FRENCH ONION SOUP

Topped with swiss and mozzarella cheese then baked until golden brown.

CUP 4.25 BOWL 6.25

TEXAS STYLE CHILI

Topped with cheese, red onion and sour cream.

CUP 3.95 BOWL 5.95

SALADS

GARDEN SALAD

Spring mix, cucumber, plum tomato, red onion, sweet bell peppers and croutons with your choice of dressing.

SMALL 3.95 LARGE 6.95

APPLE WALNUT SALAD

Leaf lettuce, romaine and Boston bib lettuce tossed in balsamic vinaigrette and topped with granny smith apple, crumbled blue cheese and candied walnuts.

7.95

CAESAR SALAD

Romaine lettuce, parmesan cheese and croutons tossed in our own Caesar dressing.

6.95

CRANBERRY & GOAT CHEESE SALAD

Mixed greens, dried cranberries, Bermuda onion, cucumber, goat cheese and candied walnuts tossed in balsamic dressing.

8.95

ACAPULCO SHRIMP SALAD

Blackened shrimp served on fresh field greens with cucumbers, tomatoes, red onions and black olives. Topped with jack and cheddar cheese and raspberry vinaigrette.

9.25

Add any of our additional toppings to any salad:

Chicken	5.95
Salmon	7.95
Shrimp	5.95
Fried Calamari	6.95
Steak	10.95

DRESSINGS:

Balsamic Vinaigrette, Thousand Island, Blue Cheese, Raspberry Vinaigrette, Ranch, Italian, Caesar

GRILLED PIZZA

WHITE RHINO

Garlic, plum tomato, mozzarella and parmesan.

9.95

VEGGIE

Mozzarella, garlic, plum tomato, mushroom, red onion, green and red peppers.

11.95

THE PROVENCAL

Caramelized onions and sweet peppers with grilled chicken and mozzarella.

12.95

BUFFALO

Grilled chicken, buffalo sauce, mozzarella and blue cheese.

12.95

BBQ

Grilled chicken, BBQ sauce, red onion and mozzarella.

12.95

MARGHERITA

Fresh mozzarella, plum tomatoes, garlic and basil pesto.

11.95

SCAMPI

Plump gulf shrimp in a garlic butter wine sauce with mozzarella cheese.

13.95

THE SICILIAN

Diced onion, tomato and garlic tossed in a balsamic vinaigrette and spread over a thin pizza crust with goat cheese. Delicious!

12.95

FAJITAS!

Steak: 14.95 • Chicken: 12.95 • Shrimp: 13.95

QUESADILLAS

Cheese 7.95 • Steak 12.95 • Veggie 10.95 • Chicken 12.95 • Shrimp 11.95

Quesadillas served with salsa and sour cream.

BURGERS

THE BBQ RHINO

Bacon, cheddar, BBQ sauce and caramelized onions.

10.50

PLAIN BURGER

Lettuce and tomato.

7.50

THE CLASSIC CHEESE

American Cheese, lettuce and tomato.

8.50

RHINO BACON CHEESEBURGER

Cheddar cheese and bacon.

9.50

MAMBA BURGER

Sauteed mushrooms and swiss cheese.

9.25

BLUE ELEPHANT

Blue cheese and caramelized onions.

9.50

SANDWICHES

RHINO CHICKEN SANDWICH

Crispy chicken cutlet with swiss cheese, and bacon on a bulkie roll with a side of honey mustard.

8.95

BUFFALO CHICKEN WRAP

Grilled chicken breast with buffalo sauce, blue cheese dressing and shredded lettuce rolled in a flour tortilla.

8.95

WHITE RHINO FRENCH DIP

Roast beef, swiss and sauteed onion served on a torpedo roll with au jus.

9.95

FISH SANDWICH

Fresh Atlantic Cod fried until golden brown and served on a torpedo roll with tartar sauce.

8.95

SALMON SANDWICH

Grilled salmon filet with bacon and honey dill mayo in a wrap.

10.95

PHILLY STEAK

Roast beef, sauteed onion and mushrooms with American cheese on a torpedo roll.

9.95

RHINO CHICKEN CLUB

Tender slices of grilled chicken accompanied with lettuce, tomato and bacon served in a wrap.

7.95

CHICKEN CAESAR WRAP

Grilled chicken breast with romaine lettuce, Parmesan cheese and Caesar dressing.

8.95

MEATBALL SUB

Homemade meatballs with marinara and mozzarella cheese served in a torpedo roll.

8.95

All sandwiches available in a wrap.

Burgers and sandwiches served with choice of french fries.



ENTREES

RHINO BAR STEAK TIPS

Our famous marinated beef tender tips.

14.95

BLACK N' TAN FISH AND CHIPS

Fresh atlantic cod dredged in a Guinness and Bass beer batter served with steak fries and coleslaw.

11.95

BLACKENED SALMON

Coated in cajun spices and cooked in a cast iron skillet then topped with caramelized onions and sweet peppers.

14.95

NEW YORK STRIP STEAK

Grilled to your liking.

17.95

BAKED COD

New England baked Scrod topped with seasoned crumbs. Simple and delicious.

13.95

CHICKEN MARSALA

Sauteed chicken breast, mushrooms and garlic in marsala wine sauce.

12.95

FISH TACOS

Strips of fresh Haddock fried until golden brown with pico de gallo and salsa served in a tortilla with cheese and shredded lettuce. Served with rice.

8.95

CHICKEN TACOS

Grilled or crispy chicken with pico de gallo and salsa served in a tortilla with cheese and shredded lettuce. Served with rice.

9.95

All entrees served with vegetable of the day and choice of garlic mashed potato, steak fries or rice pilaf.

**Consumption of raw or undercooked foods of animal origin may increase your risk to food borne illness. Consumers who are especially vulnerable to food borne illness should only eat food from animals thoroughly cooked.*

PASTAS

RATTLESNAKE PASTA

The Rhino Bar's version of traditional Mac n' Cheese. Penne served in a creamy cheese sauce with chicken and jalapeños.

11.00

SCAMPI

Sauteed shrimp in a garlic and white wine sauce tossed in linguini.

13.95

RHINO BAR SPAGHETTI AND MEATBALLS

Homemade meatballs smothered in your choice of marinara or alfredo and served over linguini.

12.95

CHICKEN AND BROCCOLI ALFREDO

Grilled chicken with broccoli served in a creamy Alfredo sauce over linguini.

14.95

RHINO CHICKEN PASTA

Sauteed chicken and mushrooms in a tomato cream sauce.

12.95

PASTA AND CLAMS

Littleneck clams simmered in a sauce of white wine, garlic and butter served over linguini.

13.95

PASTA FRA DIABLO

Sauteed shrimp and chicken with sweet peppers and caramelized onion in a spicy plum tomato sauce tossed in linguini.

12.95

CHICKEN PARMESAN

Crispy chicken cutlets topped with marinara, mozzarella and parmesan. Served with penne marinara.

12.95

CAJUN SHRIMP ALFREDO

Sauteed shrimp in a cajun alfredo cream sauce tossed with penne pasta topped with diced plum tomato and scallions.

13.95



RHINO DIRTY MARTINI

Stoli with extra olive juice –
shaken not stirred!
Served with three olives

THE RHINOTINI

Smirnoff Citrus, triple sec and fresh lemonade with a sugared rim

APPLETINI

Smirnoff Green Apple Vodka,
sour apple liqueur
and splash of sour mix

PEPPERMINT PATTY

Rumplemintz, Stoli Vanil, Green Creme de Menthe
and Mint Baileys with a chocolate rimmed glass.

PASSION MARTINI

Smirnoff Passion Fruit Vodka,
Parrot Bay Passion Fruit
Rum and splash of lemon/lime soda

ESPRESSO MARTINI

Starbuck's Espresso, Kahlua and Stoli Vanil

GRAPE MARTINI

Smirnoff White Grape Vodka, Grape Pucker and
splash of sweet & sour and cranberry juice

ORANGE COSMO

Smirnoff Orange, Triple Sec, lime juice
and cranberry

BANANAS & CREAM

Smirnoff Vanilla Vodka, banana liqueur with
splash of Baileys Irish Cream and Frangelico



THE RHINO BAR'S SIGNATURE MARTINI
THE ROUGH RIDER

A 70oz Rum Punch Cocktail fit for 7!!

Made with Captain Morgan Parrot Bay flavored rums served in Margarita Bowl with lots of straws!!!

\$28.00

THE PERFECT COSMOPOLITAN

Ketel One, triple sec, cranberry juice
and splash of lime juice

PINEAPPLE MANGO MARTINI

Pineapple and Mango Parrot Bay Rum, grenadine
and pineapple juice

WATERMELON MARTINI

Smirnoff Watermelon Vodka, watermelon
liqueur and splash of cranberry juice

STRAWBERRY BLONDE

Smirnoff Strawberry Vodka, triple sec, lime juice,
orange juice and grenadine with sugared rim

TROPICAL MARTINI

Parrot Bay Mango, Parrot Bay Pineapple and
pineapple juice

WHITE TIGER

Stoli Vanil Vodka, Godiva White
Chocolate Liqueur, and
Kahlua with white chocolate
rimmed glass

BLUE HAWAIIAN

Hynotiq Liqueur, Parrot Bay Coconut Rum
and splash of pineapple juice

CHOCOLATINI

Ketel One, Godiva Dark Chocolate Liqueur,
Baileys Irish Cream and crème de cacao
with chocolate rimmed glass

BUTTERSCOTCH DROP

Baileys Caramel Irish Cream, Smirnoff Vanilla
Vodka and butterscotch schnapps

MINT CHOCOLATINI

Baileys Mint Irish Cream and Smirnoff
Vodka with chocolate rimmed glass