HOUSE FAVORITES

The Parms
Hand breaded, pan fried, and topped with our own marinara sauce, mozzarella, and parmesan cheeses, served with choice of pasta
Chicken 22.95 | Veal 25.95 | Eggplant 21.95

Rigatoni Bolognese
Rigatoni pasta tossed in our house made Bolognese beef and pork ragu topped with parmesan and Romano cheeses 22.95

Smokey Gnocchi
Plump potato gnocchi tossed in our house made Bolognese beef and pork ragu with slivered carrots and onion, topped with smoked mozzarella, parmesan and Romano cheeses 22.95

Tortellini & Chicken
Chicken medallions and cheese tortellini tossed in creamy pesto 22.95

Rav it up!
Choose a ravioli—cheese, spinach, or wild mushroom and choose a sauce creamy alfredo or house made marinara 19.95

Pink Vodka Penne
Chicken medallions and penne tossed in house made pink vodka sauce 18.95

Chicken, Broccoli Alfredo
Our favorite fettuccini tossed in a creamy alfredo sauce with chicken medallions and broccoli florets 21.95

Rich's Posh Mac & Cheese
A tribute to our buddy, Rich! His secret recipe for classic mac and cheese! Three cheeses melted into a creamy sauce and tossed with penne 18.95
add lobster 9.95

Tumbles Tortellini
Ricotta cheese filled tortellini and tossed with chicken medallions, pancetta, shallots, and sun dried tomato in a creamy parmesan cheese sauce 21.95

Lasagna
Tender lasagna noodles layered with our house marinara, ricotta cheese, ground beef and mozzarella cheese 19.95

Mini Wellies
Our version of classic Beef Wellingtons— Filet mignon medallions, wrapped in our house made dough with sauteed mushrooms and shallots, mustard and prosciutto di Parma 32.95

Not Your Mama's Meatloaf*
House made meatloaf wrapped with bacon and brushed with caramelized brown sugar, ketchup glaze, topped with fried onion strings 24.95

Fish & Chips
Fresh beer battered haddock served with our own coleslaw and tartar sauce, and French fries 19.95

Baked Stuffed Shrimpies
Three jumbo shrimp stuffed with our own delicious house made crabmeat stuffing 24.95

Frutti di Mare
A medley of shrimp, sea scallops, littleneck clams, and calamari rings tossed with linguini in our house marinara 31.95

LAND & SEA

Beef Flight*
Three 3 oz. Angus filet mignon medallions—the first set atop mashed potatoes & bacon jam, the second atop a slice beef steak tomato with fresh house made pesto and the third sitting on a bed of sautéed spinach, gorgonzola and parmesan cheeses 34.95

Steak Tips *
Medallions of steak cooked to your liking topped with bourbon sauce, BBQ sauce, or chef seasoning 28.95

Chicken Marsala
Boneless chicken medallions pan sautéed with garlic, shallots, pancetta, and mushrooms, finished in a classic Marsala wine reduction sauce 22.95

Balsamic Chicken
Boneless chicken breast marinated in an aged balsamic glaze, your choice grilled or fried, and topped with a chiffonade of basil 24.95

Pineapple Salmon
Fresh salmon filet pan seared and topped with pineapple salsa, chopped red peppers, red onion, cilantro and honey 25.95

Baked Haddock Fresh haddock filet baked and topped with Ritz cracker, lemon, white wine, and butter 25.95

Haddock Italiano Fresh haddock filet baked and topped with sautéed onions, garlic, tomatoes, olives, parsley, and white wine 26.95

Lemon Caper Scallops Pan seared bay scallops in a white wine, lemon and caper sauce served over creamy risotto 32.95

Twin Lobster Tails Tender twin lobster tails steamed and served over creamy risotto 32.95

BURGERS

B. Y. O. Burger * 16.95
Our signature Angus 8 oz. burger, grilled chicken breast, *or* a black bean burger made YOUR way Choose from a bulkie roll or Gluten friendly bun
Choose your toppings American | Provolone | Cheddar Peppers | Mushrooms | Tomato | Lettuce | Onion Bourbon BBQ Sauce | Teriyaki | Chef Seasoning Ketchup | Mayo | Chipotle Mayo | Mustard Add 1.00 each for Bacon, French Fried Onion Rings

The Tumbler*
Two eight ounce Angus burger topped with pulled pork, bacon, cheddar cheese and a jumbo onion ring, served on a fresh bulkie roll 19.95

Land & Sea*
Our signature 8 oz. Angus burger topped with lettuce, tomato, bacon, mayo, and lobster, served on a fresh bulkie roll 21.95

Black & Blue Burger*
Our signature 8 oz. Angus burger topped with lettuce, tomato, bacon, and bleu cheese crumble, served on a fresh bulkie roll 18.95

Before placing your order, please inform your server if a person in your party has a food allergy

*Consuming raw, undercooked meats, poultry, seafood, shellfish, or egg may increase your risk for food - borne illness.

Caution! Fish and shellfish may contain sand, or bone or shell fragments.

TUMBLESALTS MENU

STARTERS

Tumbles Charcuterie
Sharp provolone, mild provolone, white cheddar, mozzarella, prosciutto, crackers, bread sticks, pepperoni, capicola, salami, fig jam, almonds 21.95

Arancini Balls
Three house made risotto balls filled with mozzarella cheese and peas, fried and served with our house marinara 13.95

Tumble's Rollatini
Tumble's fresh eggplant stuffed with spinach and fresh ricotta, mozzarella, and parmesan cheeses, lightly breaded and fried, and served with our house marinara 14.95

Stuffed Mushrooms
Fresh mushroom caps stuffed with spinach and bread, and topped with parmesan cheese 14.95

Marco's Nachos
House made potato chips topped with pulled pork carnitas, BBQ beer sauce, cheddar cheese, scallions, pico de gallo & jalapenos served with sour cream 17.95

Fried Mozzarella
Hand breaded, deep fried! Served with marinara sauce for dipping 12.95

Smoked Mozzarella Bruschetta
Sliced tomato , red roasted peppers, and smoked mozzarella served on Italian bread rounds toasted with olive oil and drizzled with balsamic glaze 12.95

Fiery Chicken Cluckers
Boneless chicken tenderloins tossed in our own knock-your-sox-off hot sauce and served with bleu cheese dressing and celery sticks 14.95

Peanut Satay Chicken Skewers
Boneless chicken skewers marinated in soy sauce, garlic, ginger, honey, and siracha grilled and served with spicy peanut sauce for dippng 13.95

Tumbles House Calamari
Tender calamari rings and tentacles lightly fried and tossed with hot pepper rings, Kalamata olives, chopped tomato, and goat cheese crumbles on a spring mix, drizzled with balsamic glaze 17.95

Classic Calamari
Tender calamari rings and tentacles lightly fried and tossed with garlic butter and hot pepper rings 15.95

Carousel Caprese
Juicy beefsteak tomatoes sliced and topped with sliced buffalo mozzarella cheese, and fresh basil, drizzled with balsamic glaze and extra virgin olive oil 14.95

Hummus & Pita Our house made hummus made with crushed garbanzo beans, lemon juice, tahini, and garlic, served with Kalamata olives, carro sticks, cucumber rounds, red roasted peppers, and warm toasted pita 12.95

SOUP & SALAD

Frenchie's French Onion Soup
Caramelized sweet onions, spices, brandy & beef broth with a fresh round baguette slice, topped with melted Gruyere cheese, served in a soup crock 6.95

Classic Caesar Salad
Crisp Romaine lettuce tossed with crunchy croutons and Caesar dressing, topped with parmesan cheese
Entrée 12.95 | Side 6.95

House Salad
Mixed greens, cucumber, carrots, red onion, tomato, and croutons served with your choice of dressing
Entrée 11.95 | Side 6.95

Wedge Salad
A wedge of crisp iceberg lettuce topped with bleu cheese dressing and crumbles, and bacon bits
Side 7.95

Apple Walnut Salad
Crisp apple slices, chopped walnuts, bleu cheese crumbles and everyone's favorites—Craisins, tossed with baby spinach in champagne vinaigrette Entrée 14.95 | Side 7.95

Spinach and Pear Salad
Baby spinach topped with crunchy walnuts, creamy gorgonzola cheese, and fresh Bosc pear wedges, served with champagne vinaigrette dressing
Entrée 14.95 | Side 7.95

Asian Udon Salad
Juicy Mandarin orange slices, julienne carrots, slivered almonds, chopped scallions, and fried chicken medallions tossed with mixed greens and spicy peanut dressing, topped with crunchy whole
Entrée 14.95 | Side 7.95

Add to any ENTREE salad

Chicken 5.95| Salmon 9.95

SIGNATURE SANDWICHES

Served every day from noon to 4pm only

All sandwiches served toasted or not toasted as a grinder, panini, wrap or on an Udi's GF roll with a side of French fries

French Dip
Thinly sliced roast beef roasted in house served on a freshly baked grinder roll with au jus for dipping 14.95

Pigs R Us
BBQ pulled pork topped with cole slaw and baked beans served on a bulkie roll 14.95

The John Wayne
House roasted turkey topped with stuffing on Texas toast with cranberry-mayo 14.95

Adelina's Way
Grilled chicken breast, arugula and buffalo mozzarella served as a panini with pesto and a drizzle of balsamic glaze 15.95

Yule Gibbons
Assorted roasted vegetables topped with provolone in a wrap 13.95

Julius
Grilled chicken breast, romaine lettuce, parmesan cheese, and Caesar dressing served in a wrap 14.95

Cooler and Warmer
Fried chicken breast tossed in hot buffalo sauce and topped with lettuce, tomato, and bleu cheese dressing served in a wrap 15.95

Mediterranean Chicken
Grilled chicken breast, spring mix, tomatoes, cucumbers, kalamata olives, and house made hummus served in a wrap 14.95

Turkey BLT
Sliced roasted turkey with bacon, lettuce, tomato, and mayo, served as a club 9.95
add avocado 1.00

In The Club
Classic club sandwich served on toasted club bread with lettuce tomato, and mayo
Turkey or Tuna 12.95|Chicken 13.95 add avocado 1.00

Party at the Club
Club sandwich with pastrami, roast beef, turkey, and Swiss stacked on toasted club bread with bacon, lettuce, tomato, and mayo 13.95

Before placing your order, please inform your server if a person in your party has a food allergy

*Consuming raw, undercooked meats, poultry, seafood, shellfish, or egg may increase your risk for food - borne illness.

Caution! Fish and shellfish may contain sand, or bone or shell fragments.