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## APPETIZERS

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*Our Famous* **FRIED CAMEMBERT CHEESE 10**  
INGLEHOFFER  
HONEY MUSTARD

**FILLET OF SMOKED TROUT 11**  
CREAMY HORSERADISH, GARNI (GF)

**FREE BIRD CHICKEN LIVERS 11**  
BRAISED ONIONS, GRILLED BREAD,  
SEA SALT

**CHEF'S CHICKEN TENDERS 9**  
LOCAL BUTTERMILK, HERBS,  
SALT & PEPPER

*Our Famous* **CRISPY BRUSSELS SPROUTS 9**  
TRUFFLE HONEY, SMOKED PAPRIKA

**CRISPY PORK BELLY 10**  
SUNNY SIDE EGG, LEMON OIL,  
TRUFFLED GREENS, MALDON SALT

**FORT STYLE ONION RINGS 9**  
RED PEPPER DIPPING SAUCE

**CLAMS CASINO, 5 PIECE 13**  
BAKED CLAMS, GARLIC BUTTER, BACON (GF)

**THE FORT'S STUFFED POP OVER 11**  
SHORT RIB, DEMI, HERBS, VEGGIES

*Our Famous* **BUTTERFLIED SHRIMP 3 EACH**  
JUMBO SHRIMP, COCKTAIL SAUCE

**SCALLOPS BROCHETTE 11**  
BACON-WRAPPED SCALLOPS,  
BROCHETTE SAUCE, WHITE RICE

**POTATO PANCAKES 7**  
SOUR CREAM, APPLE SAUCE (GF)

**FORT SLIDERS 11**  
PRETZEL BUN, BEER MUSTARD  
FRENCH FRIES

*Our Famous* **BAKED GIANT GERMAN  
PRETZEL 10**  
HONEY MUSTARD, BEER CHEESE

**HURLEY BURGERS 2 EACH**  
1 OZ. PATTY  
ADD CHEESE .25

**BRATWURST 8**  
HOUSE MADE BRATWURST,  
HAUS SAUERKRAUT (GF)

**SHISHITO PEPPERS 9**  
SEA SALT

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## RAW BAR

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**LOCALLY SOURCED OYSTERS**  
COCKTAIL SAUCE, MIGNONETTE (GF)  
**3.00 EACH**

**JUMBO SHRIMP COCKTAIL**  
COCKTAIL SAUCE, LEMON (GF)  
**3.50 EACH**

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## SALADS

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ALL SALADS COME WITH A CHOICE OF DRESSING

**TOSSED GARDEN SALAD 6**  
MIXED LETTUCE, CARROT,  
GRAPE TOMATOES, CUCUMBER (GF)

**FORK & KNIFE CAESAR 8**  
HEARTS OF ROMAINE,  
GRATED PARMESAN,  
CROUTONS, WHITE ANCHOVIES

**MAKE ANY SALAD AN ENTREE (GF)**

TUNA SALAD 4  
GRILLED CHICKEN 6  
5 OZ NEW YORK STRIP 9  
MUSTARD GLAZED GRILLED SALMON 7  
GRILLED SHRIMP 3 EACH  
GRILLED SCALLOPS 3 EACH

**TRADITIONAL WEDGE SALAD 11**  
ICEBERG LETTUCE, BACON,  
BLUE CHEESE, TOMATO, RED ONION (GF)

**APPLE SALAD 8**  
KALE, BRUSSELS SPROUTS,  
JULIENNE APPLES, DICED CARROTS,  
CANDIED PECANS, LOCAL MOZZARELLA (GF)

**DRESSINGS (GF)**

LEMON VINAIGRETTE ITALIAN DRESSING  
HOUSE BALSAMIC CREAMY RANCH  
FRENCH DRESSING RUSSIAN DRESSING  
SWEET & SOUR WHITE BALSAMIC  
VINAIGRETTE CREAMY CAESAR

*Our Famous* ROQUEFORT DRESSING 3

(GF) = GLUTEN FREE

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## SOUP

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CUP 5 BOWL 7

**FRENCH ONION SOUP CROCK 6**  
TOAST POINT, SWISS CHEESE

**SOUP OF THE DAY**

**GOULASH SOUP**  
BEEF, TOMATO, ONION, PEPPER,  
SPICY BROTH (GF)

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## *Our Famous* GERMAN SPECIALTIES

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ALL ENTRÉES COME WITH YOUR CHOICE OF 2 SIDES

**TRADITIONAL SAUERBRATEN 19**

BEEF EYE ROUND,  
RED WINE VINEGAR

**KASSLER RIPPCHEN 20**

BONE-IN GRILLED SMOKED PORK CHOP,  
BROWN SUGAR GLAZE, APPLE SAUCE

**HUNGARIAN BEEF GOULASH 19**

TRADITIONAL BEEF STEW,  
BROWN GRAVY

**GESCHNETZELTES 21**

SAUTÉED SLICED VEAL,  
BUTTON MUSHROOMS, ONION,  
RHINE WINE CREAM SAUCE

**SKIN-ON PORK SHANK 25**

CRISPY SKIN, PORK GRAVY

**GERMAN SAMPLER 21**

SMOKED PORK CHOP,  
HUNGARIAN GOULASH, BRATWURST

**PILZ "MUSHROOM" SPÄTZLE 18**

MIXED MUSHROOMS, FINE HERBS, GRATED PARMESAN, CRISPY BRUSSELS SPROUTS

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## SCHNITZELS AND WURSTS

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ALL SCHNITZELS CHOICE OF: VEAL, PORK, OR CHICKEN WITH CHOICE OF 2 SIDES

**JÄGER SCHNITZEL 22**

RED WINE, BROWN GRAVY, MUSHROOMS

**THE CLASSIC WIENER SCHNITZEL 21**

LIGHTLY BREADED AND FRIED  
VEAL CUTLET, LEMON AND  
ANCHOVY GARNISH

**KAISER SCHNITZEL 18**

FINE CRUMBS,  
MUSHROOM GRAVY, LEMON

**CHICKEN SCHNITZEL 17**

MIXED GREENS, LEMON VINAIGRETTE

**PAPRIKA SCHNITZEL 21**

HUNGARIAN PAPRIKA,  
BACON, ONION, CREAM

**KNACKWURST 17**

BEEF, GARLIC, LIGHT SMOKE

**WURSTPLATTE 19**

BRATWURST, KNACKWURST,  
BOAR & CRANBERRY SAUSAGE

**RUPPRECHT'S  
CLASSIC BRATWURST 18**

HOUSE MADE PORK AND VEAL SAUSAGE,  
SPICES

**ADD A FRIED EGG (A LA HOLSTEIN) TO ANY SCHNITZEL OR WURST DISH 2**

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## A LA CARTE SIDE DISHES

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GARLIC SPINACH 6 (GF)

MASHED POTATOES 4 (GF)

FRENCH FRIES 4

HOUSE MADE SAUERKRAUT 4

STEAK FRIES 4

TATER TOTS 4

PAN-FRIED POTATO 4

HOUSE MADE SPÄTZLE 4

CUCUMBER SALAD 4 (GF)

SWEET AND SOUR

RED CABBAGE 4 (GF)

COLE SLAW 4 (GF)

APPLE SAUCE 2 (GF)

VEGETABLE OF THE DAY 4 (GF)

RICE 4 (GF)

BUTTERED EGG NOODLES 4

CRISPY BRUSSELS SPROUTS 5

(GF) = GLUTEN FREE

# SEAFOOD

ALL ENTRÉES COME WITH YOUR CHOICE OF 2 SIDES

*Our Famous* **BOSTON SCROD 19**  
LIGHT CRUMB TOPPING, LEMON

**FISH N' CHIPS 18**  
LEMON TARTAR SAUCE, FRENCH FRIES

**GARLIC SHRIMP 29**  
BUTTER, PAPRIKA, FINE CRUMBS, LEMON

**CAST IRON SEARED  
FAROE ISLAND SALMON 27**  
MUSHROOM CRUST,  
GREEN OLIVE VINAIGRETTE

**PISTACHIO CRUSTED  
IDAHO TROUT 29**  
CAPER BROWN BUTTER, CHARRED LEMON

**THE FORT'S BAKED STUFFED SHRIMP 29**  
RITZ CRACKERS, HERBS, CRAB MEAT

## HOUSE SPECIALTIES

ALL ENTRÉES COME WITH YOUR CHOICE OF 2 SIDES

**10oz. FILET MIGNON  
"FONTAINE STYLE" 31**  
ROQUEFORT, SAUCE AU POIVRE,  
CRISPY ONIONS

*Our Famous* **MEATLOAF 17**  
BEEF, VEAL AND CHICKEN MEATLOAF,  
VEGETABLE GRAVY

**BRAISED LAMB SHANKS 25**  
LAMB DEMI, CARROTS, CELERY

**14oz. ALLEN BROTHERS  
NEW YORK STRIP 28**  
HEIRLOOM TOMATOES, CAPERS, OLIVES,  
FINE HERBS, GRILLED ONION

**HALF CHICKEN & SAUSAGE 27**  
BONELESS CHICKEN, BRATWURST,  
SALSA VERDE

**TENDERLOIN GOULASH  
A LA MINUTE 23**  
SAUTÉED BEEF TENDERLOIN TIPS,  
BABY MUSHROOMS, ONIONS,  
SHERRY WINE, BROWN SAUCE

**CLASSIC BURGER 13**  
8 OZ SIRLOIN BEEF,  
HARTFORD BAKING COMPANY BRIOCHE BUN,  
LETTUCE, TOMATO, PICKLE

**CRISPY HALF  
ROASTED DUCK 28**  
LINGONBERRY JAM, FIVE SPICE,  
GINGER, SALT AND PEPPER

**ALMOND BRINED  
BONE-IN PORK CHOP 28**  
ALMOND MILK, JUNIPER BERRY,  
PEPPERCORN, BAY LEAF,  
BROWN SUGAR

## FRIDAY, SATURDAY, SUNDAY ALLEN BROTHERS PRIME RIB

CHOICE OF 2 SIDES <sup>GF</sup>  
12oz PRINCE CUT 29 15oz KING CUT 34

**CORPORATE CHEF  
ZACHARY B. SHUMAN**



**FREE VALET PARKING AFTER 5PM**

**STUDENTPRINCE.COM**

**FREE WIFI**

**.StudentPrincePublicWiFi**

**GF** = Gluten Free

**WE ARE ABLE TO CUSTOMIZE MANY OF OUR DISHES TO ACCOMMODATE VEGETARIAN AND GLUTEN-FREE DIETS.  
PLEASE ASK YOUR SERVER IF YOU HAVE ANY QUESTIONS.**

### THE COMMONWEALTH OF MASSACHUSETTS REQUIRES THE FOLLOWING NOTICE:

These items contain or may contain raw or undercooked meat, seafood, poultry or eggs. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.