DINNER

STARTERS

STEAMED PEI MUSSELS in WHITE WINE BROTH – grilled rye - 14 JUMBO SHRIMP COCKTAIL- horseradish cocktail sauce, lemon - 14 MAPLE CHILI FRIED BRUSSEL SPROUTS, maple dijon dip - 12 FRIED CALAMARI -house made marinara sauce, cherry peppers –14 CRAB CAKE – pan fried, lettuces, seed mustard aioli – 14 BURRATA MOZZARELLA & PROSCIUTTO HAM – tomato basil salad, grilled bread, kalamata olives –16 CRISPY FRIED WINGS – maple chili, buffalo or Cajun dry rub. Celery sticks, ranch or blue cheese dressing- 14 KALE CAESAR – parmesan, croutons house made Caesar dressing- 9 SALT ROASTED BEETS - apples, walnuts, lettuces, feta, maple citrus vinaigrette - 12 NE CLAM CHOWDER bowl - 9 FRENCH ONION SOUP -croutons, gruyere cheese – 9

MAINS

French fries or slaw-16

FISH & CHIPS - beer battered fresh haddock, crispy French fries, house slaw, tartar sauce - 21 PAN SEARED SCALLOPS - lemon thyme butter, choice of two sides – 27 FAROE SALMON PICATTA – lemon caper parsley, roasted red potatoes, asparagus, parmesan -24 LAMB STEW – red potatoes, onions, parsnip & carrot – 24 FENNEL SAUSAGE STUFFED ROAST PORK- pan roasted vegetables, roasted red potatoes and natural jus - 22 BRICK PRESSED GARLIC HERB HALF CHICKEN – chimichurri sauce, roasted red potatoes market vegetables– 22 GRILLED BEEF TENDERLOIN MEDALLIONS - three 30z. red wine garlic mushrooms, choice of two sides - 32 LOBSTER, BACON & ASPARAGUS TAGLIATELLE- house made pasta, light marinara, parmesan -28 SEAFOOD LINGUINE– wild shrimp, scallops, mussels, calamari, tomato, garlic, lemon, parsley, white wine butter, olive oil parmesan –26 LOBSTER ROLL - Claw & knuckle tossed with either light celery mayo or warmed in butter in toasted brioche bun. Served with cole slaw & French fries– 28 ASPARAGUS & MUSHROOM RISOTTO – parmesan –21 VT BURGER- Vt. Farm beef, Cabot sharp cheddar, bacon, crispy onions, maple bourbon ketchup, house made brioche bun,

SIDES Market vegetables - 5, Mashed potatoes - 5, French fries -6, Sweet potato fries -7, Slaw- 4