

APPETIZERS

Prince Edward Island Mussels & Jumbo Shrimp

Chorizo, Garlic, Hard Cider, Grain Mustard
Cream, Country Bread 24

Crispy Pork Pot Stickers

Asian Slaw, Citrus Soy Dipping Sauce, Sesame 15

Cajun Point Judith Calamari

Banana Peppers, Petit Greens, Creole Remoulade 16

Ginger Chicken Bites

Orange Ginger Glaze, Scallion, Sesame 14

Crispy Brussels Sprouts

Horseradish Aioli, Parmesan, Toasted Almonds 14



SALADS

Simple 74 Greens, English Cucumbers, Fire Roasted Petit Tomatoes 10

Choice Of Sunny Honey Dressing –Or- Maple Balsamic Dressing
Add Great Hill Blue 3 - Vermont Goat Cheese 2

Baby Kale & Brussels Sprouts

Spiced Walnuts, Sun-Dried Cranberry, Vermont Goat Cheese, Preserved Lemon Vinaigrette 13

Arugula & Asian Pear

Toasted Almonds, Great Hill Blue Cheese, White Balsamic Vanilla Vinaigrette 13

Romaine Caesar

House Made Caesar Dressing, Shaved Parmesan, Garlic Herb Brioche Croutons* 10

ENTREES

Grilled 7oz Filet Mignon*

Spring Brook Raclette Potato Gratin, Broccoli 38

Red Wine Reduction 3 – Roasted Sherry Mushrooms 6 – Great Hill Blue Cheese Crust 4
Truffle Butter 4 - Maple Bacon Onion Jam 6 - Caramelized Sweet Onions 2
Hot Buttered Lobster 20 - Jumbo Shrimp 8 – Bacon Wrapped Scallops - 12

Maple Miso Glazed Faroe Island Salmon*

Sesame Wilted Kale, Forbidden Black Rice, Butternut Ginger Puree 30

Dry Aged Beef Tenderloin Steak Tips*

Whipped Golden Potatoes, Haricot Vert, Roasted Exotic Mushroom Bordelaise 32

Thai Peanut Bowl

Wok Tossed Asian Vegetables, Coconut Ginger Peanut Sauce, Rice Noodles 24
Add –Steak Tips* 15 | Chicken Breast 8 | Jumbo Shrimp 8

Horseradish Crusted Cod*

Whipped Golden Potatoes, Crispy Leeks, Broccoli, Malted Shallot Sauce 30

BISTRO

Yellowfin Tuna Poke*

Sushi Rice, Wakami, Asian Pear, Cucumber, Scallion, Honey Soy Sauce
Half 18 Full 28

Cranberry Chicken Club

Local Smoked Bacon, Cranberry Chutney, Tarragon Mayonnaise
Lettuce, Brioche Roll 16

Blackened Cod Tacos

Flour Tortilla, Shaved Cabbage, Roasted Pineapple Salsa, Cilantro Crema 18

Classic Maine Lobster Roll

Mayonnaise, Romaine, Butter Toasted Roll, Crispy French Fries 36

Grilled 8-Ounce Beef Burger *

Brioche Bun, Parmesan Aioli, Vine Ripe Tomato, Lettuce, Pickles 15

Add Vermont Cheddar 1 Or Great Hill Blue Cheese 3

Smoked Bacon 2 - Roasted Mushrooms 6

SIDES AND SNACKS

Parmesan Truffle Fries

Roasted Garlic Aioli 12

Cheese Curd Fritto

House Made Tomato Chutney 10

French Onion Dip

Golden Potato Chips 10

Bacon Wrapped Scallops

Maple Bacon Onion Jam 12

Asian Slaw 5

Seasonal Vegetable 6

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

*CONSUMER ADVISORY WARNING FOR RAW FOODS: WE ADVISE THAT CONSUMPTION OF UNDERCOOKED MEAT, EGGS, POULTRY
OR SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

MENU CHANGES /SUBSTITUTIONS ARE SUBJECT TO ADDITIONAL CHARGES