

## APPETIZERS

### Warm French Dinner Rolls

Whipped Butter 5

### Parmesan Truffle Fries

Roasted Garlic Aioli 12

### Crispy Pork Pot Stickers

Asian Slaw, Citrus Soy Dipping Sauce, Sesame 16

### Blistered Shishito Peppers

Lemon Herb Aioli 12

### Confit Duck Drumettes

Orange Ginger Glaze, Scallion, Sesame 18

### Prince Edward Island Mussels & Frites

Jumbo Shrimp, Switchback Ale, Butter, Herbs, Roasted Garlic Aioli 23

### Roasted Garlic Hummus

Za'atar Chick Peas, Cucumbers, Fire Roasted Tomatoes, Basil Oil, Lavash 14



## SALADS

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

Choice Of Lemon Herb Vinaigrette or Maple Balsamic Vinaigrette

Add Great Hill Blue Cheese 3 - Vermont Goat Cheese 2

“B L T” Wedge-Bibb Lettuce, Smoked Bacon, Fire Roasted Tomatoes, Pickled Red Onions, Blue Cheese Dressing 15

Fresh Mozzarella and Vine Ripe Tomatoes- Sea Salt, Basil Oil, Balsamic Syrup 15

Romaine Caesar-House Made Caesar Dressing, Shaved Parmesan, Garlic Herb Brioche Croutons\* 12

Add White Anchovies—1

74 Main Cucumbers-Cucumbers, Red Onions, Apple Cider Vinegar, Sour Cream, Dill, Cracked Black Pepper 10

ADD TO ANY SALAD—Chicken Breast 8 – Steak Tips\* 18 - Jumbo Shrimp 9- Faroe Island Salmon (Entrée Price)

## ENTREES

### Grilled 7oz Creek Stone Filet Mignon\*

Confit Fingerling Potatoes, Creamed Spinach 40

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 - Bone Marrow Butter 4  
Hot Buttered Lobster 25 - Jumbo Shrimp 9 – Bacon Wrapped Scallops 12 - Seared Foie Gras 12

### Blackened Faroe Island Salmon\*

Roasted Sweet Corn, Zucchini, Roasted Golden Potato Hash, Lemon Herb Buerre Fondue 30

### Dry Aged Beef Tenderloin Steak Tips\*

Broccoli & Smoked Bacon Onion Jam, Buttermilk Smashed Red Potatoes, Spiced Molasses Sauce 34

### Thai Peanut Bowl

Wok Tossed Asian Vegetables, Coconut Ginger Peanut Sauce, Rice Noodles 24

Add –Steak Tips\* 16 | Chicken Breast 8 | Jumbo Shrimp 8

### Horseradish Crusted Cod\*

Buttermilk Smashed Potatoes, Crispy Leeks, Haricot Verts, Malted Shallot Sauce 30

## BISTRO

### Yellowfin Tuna Poke\*

Sushi Rice, Edamame, Wakame, Cucumber, Scallion, Honey Soy Sauce

Half 18 Full 28

### Grilled Lemon Dill Tzatziki Chicken

Lettuce, Tomato, Cucumber, Red Onion, Feta, Brioche Roll 16

### Cajun Seared Cod Tacos

Flour Tortilla, Shaved Cabbage, Roasted Tomatillo Verdi, Cilantro Crema 18

### Grilled 8-Ounce Beef Burger \*

Brioche Bun, Parmesan Aioli, Vine Ripe Tomato, Lettuce, Pickles 16

Add Vermont Cheddar 2 Or Great Hill Blue Cheese 3

Smoked Bacon 3 - Roasted Mushrooms 6 - Caramelized Sweet Onions 2

### 74 Main Hot Buttered Lobster Roll

Toasted Brioche Roll, Lettuce, Fries 34

## RAW BAR

### Oysters on the Half Shell

Sherry Mignonette 12

### Grilled and Chill Jumbo Shrimp

Spicy Citrus Cocktail Sauce 18

### Bacon Wrapped Scallops 12

### Maine Lobster Cocktail

Spicy Citrus Cocktail Sauce 25

### Snow Crab Cocktail

Spicy Citrus Cocktail Sauce 24

### Smoked Trout

Horseradish Crema 12

### Pastrami Smoked Salmon

Horseradish Crema 16

### Lemon Pepper Mackerel

Horseradish Crema 12

RAW BAR TOWER 130

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