

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

Crisp Brussels Sprouts

Horseradish Aioli, Parmesan, Pistachio 15

House Made Meatballs

Creamy Exotic Mushroom Bordelaise, Lingonberry, Sour Cream 16

Prince Edward Island Mussels & Frites

Jumbo Shrimp, Switchback Ale, Butter, Herbs, Roasted Garlic Aioli 24



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

Honey Crisp Apple and Arugula 12

Spiced Walnuts, Vermont Chevre, Cider Vinaigrette

Roasted Butternut Squash and Burrata 15

Arugula, Toasted Pumpkin Seeds, Sun Dried Cranberries, Pomegranate Molasses, Olive Oil

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

Add White Anchovies 1

ADD TO ANY SALAD

Grilled Chicken Breast 8 - 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 5
Truffle Butter 4 - Maple Bacon Onion Jam 6 - Caramelized Sweet Onions 2 - Bone Marrow Butter 4
Hot Buttered Lobster 24 - Jumbo Shrimp 9 – Bacon Wrapped Scallops 12 - Seared Foie Gras 12

Grilled Faroe Island Salmon*

Butternut Squash, Leek, Sun Dried Cranberry, Fingerling Potato Hash, Apple Maple Mustard Sauce 30

Citrus Miso Braised Boneless Creek Stone Beef Short Rib

Smashed Yukon Gold Potatoes, Orange Ginger Glazed Baby Carrots, Braising Jus 34

Thai Peanut Bowl

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

Add – Grilled Chicken Breast 8 | Jumbo Shrimp 9 | Braised Short Rib (Entrée Price)

Horseradish Crusted Cod*

Smashed Yukon Gold Potatoes, Crispy Leeks, Haricot Verts, Malted Shallot Sauce 32

BISTRO

Yellowfin Tuna Poke*

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

Half 18 Full 28

Crispy Hot Honey Chicken Sandwich

Lettuce, Pickles, Brioche Bun, Fries 18

Seared Cod Tacos

Flour Tortilla, Lettuce, Roasted Corn Salsa, Chipotle Lime Aioli 18

Grilled 8-Ounce Beef Burger *

Brioche Bun, Parmesan Aioli, Vine Ripe Tomato, Lettuce, Pickles 18

Add Vermont Cheddar 2 Or Great Hill Blue Cheese 4

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

74 Main Hot Buttered Lobster Roll

Toasted Brioche Roll, Lettuce, Fries 34

Sweet Italian Sausage and Orecchiette

Calabrian Chilies, Rapini, Garlic, Parmesan, Lemon, Olive Oil 24

Crispy Country Chicken Thighs

Smashed Yukon Gold Potatoes, Creamed Corn, Country Gravy 24

RAW BAR

Oysters on the Half Shell

Apple Cider Mignonette 12

Half Pound Ginger Poached Jumbo Shrimp

Spicy Cocktail Sauce 18

Bacon Wrapped Scallops 12

Maine Lobster Salad

Lemon Aioli 24

Smoked Trout

Horseradish Crema 12

Pastrami Smoked Salmon

Horseradish Crema 16

Lemon Pepper Mackerel

Horseradish Crema 12

RAW BAR TOWER 90

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.