

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

Crispy Masala Cauliflower

Sweet and Sour Tamarind Glaze, Cilantro Garlic Raita 15

Spicy Crab Rangoon Gratin

Scallions, Crispy Wontons 18

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

Burrata and Strawberry

Arugula, Toasted Almonds, Balsamic Syrup, Olive Oil, Cracked Peppercorn 15

Roasted Asparagus and Baby Kale

Sunflower Seeds, Parmesan, Preserved Lemon Vinaigrette 15

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*

Roasted Golden Potatoes, Roasted Asparagus, Caramelized Onions 42

Red Wine Reduction 3 – Roasted Sherry Mushrooms 6 – Great Hill Blue Cheese Crust 5

Truffle Butter 4 - Caramelized Sweet Onions 3 - Old Bay Shrimp 9 – Bacon Wrapped Scallops 12 - Seared Foie Gras 12

Grilled Faroe Island Salmon*

Sesame Rice Cake, Snow Peas, Watermelon Radish, Citrus Miso Glaze 32

Rosemary Balsamic Grilled Lamb Top Round

Cannellini Beans, Tuscan Kale, Artichokes, Calabrian Chilies, Garlic, Parmesan 36

Thai Peanut Bowl

Wok Tossed Asian Vegetables, Coconut Ginger Peanut Sauce, Rice Noodles 25

Add – Grilled Chicken Breast 8 | Jumbo Shrimp 9

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

Brioche Bun, Lettuce, Pickles, Fries 18

Cajun Seared Cod Tacos

Flour Tortilla, Lettuce, Roasted Pineapple 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 3

Crispy Orange Ginger Chicken Bowl

Sesame Sticky Rice, Kim Chee, Scallions, Spicy Aioli

Half 16 Full 26

RAW BAR

Oysters on the Half Shell

Champagne Mignonette 12

Half Pound Citrus Pickled Shrimp

Red Onions, Jalapenos, Crushed Avocado

Crispy Tortilla Chips 22

Bacon Wrapped Scallops 12

Bacon Onion Jam

Salmon Rillette

Shallots, Lemon, Dill, Crispy Capers

Grilled Country Bread 18

Smoked Fish Trio

Salmon, Trout and Mackerel

Crispy Potato Shoe Strings, Crispy Capers

Horseradish Crema 18

Yellowfin Tuna Nachos

Cucumber, Wakame, Pickled Ginger

Scallion, Crispy Wontons

Unagi Sauce, Wasabi Crema 18

RAW BAR TOWER 85

-ONE OF EACH ITEM-

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.