

# dinner appetizers

## new england clam chowder

*thick and creamy with native clams, diced prosciutto, smoky bacon, potatoes and herbs*  
8.50

## house wedge salad

*a wedge of iceberg, cherry tomatoes, cucumbers, red onion and bacon with a choice of balsamic vinaigrette, russian, blue cheese dressing or buttermilk ranch*  
9.95

## warm vermont goat cheese

*baked goat cheese, roasted garlic and olives with toasted french bread*  
11.95

## white clam pizza

*house made dough with roasted garlic, crispy pancetta, fresh oregano, parmigiano-reggiano and extra virgin olive oil*  
14.50

## rock shrimp quesadilla

*mole spiced rock shrimp, griddled in a flour tortilla with american and mozzarella cheeses, chopped scallions and smoky bacon, served with guacamole, pico de gallo and sour cream*  
15.95

## ahi tuna tartare\*

*cucumber wrapped chopped sashimi grade tuna with avocado, sesame chile oil, spicy mayonnaise and wasabi, topped with crispy wontons and peanuts*  
15.95

## chilled roasted vegetable gazpacho

*with chipotle aioli*  
8.50

## spring mix salad

*mixed baby greens with spring radishes, fresh grapefruit, sugar snap peas and champagne vinaigrette*  
10.95

## pan sautéed crab cakes

*with jalapeño tartar sauce and spicy aioli*  
13.95

## fried calamari

*tossed with lemon aioli, hot banana peppers and chopped parsley*  
14.95

## jumbo buffalo wings

*with blue cheese dressing and crisp celery sticks*  
12.95

## baked spinach and artichoke dip

*a creamy combination of artichokes, spinach, sautéed onions and smoked gouda cheese, topped with toasted breadcrumbs served with baked lavash chips*  
15.95

## steamed new england mussels

*white wine, tomatoes, shallots and garlic served with garlic crostini*  
15.95

## stephanie's signature salads

### cobb salad

*grilled chicken, corn, tomatoes, egg, cheese, red onion, bacon, avocado and romaine lettuce tossed with blue cheese dressing in a crispy flour tortilla shell*  
15.95

### asian yellow fin tuna salad\*

*pan seared sashimi grade tuna served with fresh field greens, wok charred peppers, shredded cucumber and pickled onions tossed in lemon vinaigrette, accompanied by wasabi aioli, sweet soy and crispy wontons*  
16.95

### grilled jumbo shrimp salad

*spicy orange chile marinade, roasted asparagus, shaved fennel, mandarin orange, red onion, field greens and toasted mustard seed vinaigrette*  
20.95

### thai style chicken salad

*slow roasted chicken in creamy basil ginger dressing, shredded romaine, napa cabbage, fresh crisp vegetables, peanuts and crispy wontons tossed with sweet and spicy lime chile dressing*  
15.95

### classic chunky chicken salad

*roasted chicken, mayonnaise, toasted almonds and capers on a bed of field greens with sliced tomatoes, served with irish soda bread*  
15.95

### grilled tenderloin salad\*

*sliced tenderloin of beef, rosemary roasted potatoes, gorgonzola cheese, crispy fried shallots, marinated haricot vert and grilled red onions served over field greens tossed with kalamata olive vinaigrette*  
17.95

### pecan crusted warm goat cheese salad

*field greens, spiced pecans, late harvest pears, toasted brioche and balsamic vinaigrette*  
15.95

### classic caesar salad

*romaine lettuce tossed in traditional caesar dressing with garlic croutons and shaved parmesan and asiago cheese*  
13.95  
*add grilled chicken*  
15.95

### red beet and vermont goat cheese salad

*served over baby arugula with asparagus, fresh avocado, candied pistachios and orange sherry vinaigrette*  
15.95

# stephanie's comfort food classics

## lobster salad roll

*fresh lobster meat tossed in mayonnaise, lemon and mustard, served on  
toasted roll with french fries and cole slaw  
market price*

### oversized stephi burger\*

*ground sirloin with cheddar cheese, caramelized onions, bacon  
and sautéed mushrooms, served with french fries 16.95*

### cuban sandwich

*roasted pork, sliced ham, pickles and swiss on griddled french  
bread with roasted garlic mayonnaise and spicy homemade  
ketchup, served with french fries and coleslaw 16.95*

### macaroni and cheese

*macaroni baked with 3 cheeses and topped with buttery  
bread crumbs 16.95  
add prosciutto and truffle oil 19.95*

### our famous meatloaf

*layered with cheese and caramelized onions with mashed  
potatoes, haricot verts and mushroom gravy 19.95*

### fish and chips in a basket

*crispy fried haddock served with french fries, coleslaw,  
jalapeño tartar sauce and radicchio aioli 18.95*

### lobster pot pie

*creamy combination of fresh lobster, corn, pearl onions, peas,  
potatoes and carrots under a sage crust 24.95*

### fresh fruit salad

*seasonal melons, pineapple, watermelon and berries, topped  
with yogurt and homemade granola 14.95*

## our favorite pastas

### italian sausage orchiette

*sweet italian sausage sautéed with broccoli rabe, fresh  
tomato, basil pesto and parmigiano-reggiano  
18.95*

### three cheese tortellini

*sautéed with vidalia onions, spring peas and crispy pancetta,  
tossed in parmesan cream  
18.95*

## dinner specialties

### grilled rib eye\*

*rubbed with our secret spice blend and served with vine ripened  
tomato gorgonzola and red onion salad with aged balsamic  
36.95*

### coffee crusted duck breast\*

*served with charred spring onions, glazed baby carrots,  
smashed potato bacon pancake and honey barbecue sauce  
27.95*

### crispy pan fried trout

*with garlic sautéed spinach and scampi style native rock  
shrimp 25.95*

### slow roasted chicken

*half chicken with pan jus, garlic whipped potatoes and honey  
roasted parsnips 23.95*

### sautéed acadian red fish

*served with cilantro pesto and succotash of fresh maine lobster,  
zucchini and corn 24.95*

### pan roasted jumbo sea scallops

*served with portugese style peas, diced chorizo sausage  
and smoked tomato buttered corn bread 28.95*

### seared atlantic swordfish

*served with warm grilled artichoke heart and fingerling potato  
salad and caramelized onion vinaigrette 26.95*

### pan roasted native cod

*over smoky bacon corn chowder and herb roasted potatoes,  
topped with buttermilk onion strings 25.95*

### grilled double thick pork chop\*

*served with oyster mushroom apricot and almond compote,  
roasted sweet potatoes and herb jus 28.95*

### grilled skirt steak & frites\*

*marinated in olive oil, garlic and black crushed pepper  
served with french fries 27.95*

### pan roasted atlantic salmon

*served with crispy scallion rice cake, house pickled cucumber and  
red onion salad, and tangy horseradish cream 26.95*

### on the side

*tower of buttermilk breaded onion rings 8.95*

*\*these items are served raw, undercooked or may be cooked to your liking.  
consuming raw or undercooked fish, seafood, meats or eggs may increase your risk of food borne illness*