

dinner appetizers

new england clam chowder

thick and creamy with native clams, diced prosciutto, smokey bacon, potatoes and herbs
\$9

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 \$11

fried calamari

tossed with lemon aioli, hot banana peppers and chopped parsley \$14

warm grilled bruschetta

grilled ciabatta bread topped with balsamic marinated tomatoes, basil, capers, red onion, parmigiano reggiano and goat cheese sauce \$16

rock shrimp quesadilla

mole spiced rock shrimp with roasted poblano peppers, american and mozzarella cheeses, chopped scallions and smokey bacon, served with guacamole, pico de gallo and sour cream \$17

pan sautéed crab cakes

with jalapeño tartar sauce and spicy aioli \$16

chef's choice soup

made daily with the finest of ingredients
\$8

ricotta herb gnocchi

with duck confit, brussels sprouts, roasted tomatoes, whole grain mustard and crème fraîche \$17

steamed new england mussels

pei mussels sautéed with garlic confit and soffrito in white wine broth, served with parsley aioli brushed grilled baguette \$16

ahi tuna tartare *

cucumber wrapped chopped sashimi grade tuna with avocado, sesame chile oil, spicy mayonnaise and wasabi, topped with crispy wontons and peanuts \$17

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 \$16

warm vermont goat cheese

baked goat cheese, roasted garlic and olives with toasted french bread \$13

stephanie's signature salads

classic caesar salad

romaine lettuce tossed in traditional caesar dressing with garlic croutons and shaved parmesan and asiago cheese \$13
add grilled chicken \$17

seared yellow fin tuna salad*

pan seared tuna served with marinated haricot vert, nicoise olives, hard boiled egg, sliced tomato and lemon caper vinaigrette, and toasted baguette croutons \$20

grilled tenderloin salad*

marinated sliced tenderloin of beef served over field greens and romaine lettuce, tossed with candied walnuts, crumbled gorgonzola, baby tomatoes, crispy fried onions and red wine vinaigrette \$20

thai style chicken salad

slow roasted chicken tossed with shredded romaine, napa cabbage, fresh crisp vegetables, spicy peanuts, and lime chile dressing, topped with crispy wontons \$17

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 \$17

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 \$16

pecan crusted warm goat cheese salad

field greens, spiced pecans, late harvest pears, toasted brioche and balsamic vinaigrette \$17

crunchy vegetable salad

a healthy and fresh mix of thin sliced carrots, sweet cucumbers, celery, shaved cauliflower, red peppers, and feta cheese tossed with baby arugula and lemon vinaigrette \$14
add grilled chicken \$18
add 4 grilled shrimp \$21

18% gratuity will be added to parties of 6 or more

before placing your order, please inform your server if a person in your party has a food allergy

stephanie's comfort food classics

open faced thanksgiving sandwich

roasted turkey, squash mayonnaise, mashed potatoes, cornbread stuffing,
cranberry sauce and gravy on toasted sourdough bread
\$19

oversized stephi burger*

ground sirloin with cheddar cheese, caramelized onions, bacon
and sautéed mushrooms, served with french fries \$18

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 \$18

shepherd's pie

roasted half squash layered with ground beef, caramelized
onions, butternut squash and corn topped with creamy
mashed potatoes with sautéed spinach and
brown gravy \$21

macaroni and cheese

macaroni baked with 3 cheeses and topped with buttery
bread crumbs \$17
add prosciutto and truffle oil \$20

our famous meatloaf

stuffed with cheddar cheese, served with mashed
potatoes, haricot vert and mushroom gravy \$21

fish and chips in a basket

crispy fried haddock served with french fries, coleslaw,
jalapeño tartar sauce and radicchio aioli \$20

chicken pot pie

a creamy combination of roasted chicken, peas, carrots and
pearl onions under a sage crust \$17

our favorite pastas

pulled chicken pasta

pulled rotisserie chicken with crispy italian ham, peas,
tomatoes, shitake mushrooms, herbs and chicken stock
with parmesan cheese \$23

porcini mushroom ravioli

sautéed with duck confit, crispy pancetta and english peas,
finished with roasted garlic parmesan sauce \$24

dinner specialties

grilled rib eye*

grilled prime rib eye steak served with onion compote,
creamed spinach stuffed potato and house steak butter
\$38

crispy duck breast*

served with roasted figs and shallots, seared gorgonzola polenta
cake, grilled broccolini and balsamic demi glace \$29

grilled marinated lamb chops*

with warm duck fat braised lentils, fennel and onion confit,
shaved brussels sprouts and red wine jus \$30

thyme braised bone-in short rib

with smokey bacon white bean ragout and cider braised
cabbage \$28

pan roasted native cod

over smokey bacon corn chowder and herb roasted potatoes,
topped with buttermilk onion strings \$27

slow roasted chicken

marinated half chicken served over garlicky spinach and
mushroom ragout, with roasted sweet potatoes and pan jus
\$23

bone in pork chop milanese*

tender pork chop, pounded thin, breaded and pan fried,
served with celery root and apple remoulade and lemon risotto
\$28

seared rainbow trout

served over red rice, with shredded carrot and chick pea salad,
marinated broccolini and chimichurri sauce \$24

grilled skirt steak & frites*

marinated in olive oil, garlic and crushed black pepper
served with french fries \$29

jumbo sea scallops

marinated with fresh thyme and pan seared, served with
goat cheese spaetzle, winter squash puree and cranberry
red wine reduction \$29

pan seared salmon*

with maple roasted butternut squash and spinach risotto, honey
soy glaze and pickled carrot and watercress salad \$28

on the side

tower of buttermilk breaded onion rings served with spicy mayonnaise \$10

*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