

lunch 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

fried calamari

tossed with lemon aioli, hot banana peppers and chopped parsley
14.50

tower of buttermilk breaded onion rings

8.95

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

jumbo buffalo wings

with blue cheese dressing and crisp celery sticks
11.95

pan sautéed crab cakes

with jalapeño tartar sauce and spicy aioli
14.95

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

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

sandwiches

lobster salad roll

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

jumbo lump crab b.l.t.

jumbo lump crab tossed in lemon mayonnaise on toasted multi grain bread with artichoke tarragon spread, fresh avocado, vine ripened tomatoes, smoky bacon and butter lettuce, served with potato chips
16.95

bacon cheddar ranch chicken

grilled chicken breast topped with buttermilk ranch, crispy bacon and cheddar cheese, served on fresh focaccia with sliced tomato, lettuce and fried onion strings with field greens
14.95

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
15.95

hearty vegetable sandwich

with grilled sweet potato, grilled red onion, roasted red pepper, whipped avocado, muenster cheese, crisp cucumber and mediterranean hummus on multi grain bread with field greens
14.95

egg salad b.l.t.

on grilled brioche served with potato chips
12.95

braised bbq short rib

pulled tender short rib tossed in house made barbecue sauce, served with pickle mayonnaise on brioche bun with sweet potato fries and coleslaw
15.95

albacore tuna melt

white albacore tuna and shaved celery tossed in herb mayonnaise on toasted multigrain bread with house made sweet and sour pickles and melted provolone cheese, served with potato chips
13.95

all american jr. turkey club

house roasted turkey, bacon, lettuce, tomato, mayonnaise and cheddar cheese on two slices of toasted brioche, served with potato chips
14.95

grilled cheese

melted cheddar and goat cheese, tomato and avocado on toasted brioche, served with potato chips
11.95

ahi tuna burger*

spicy mayonnaise and asian slaw on toasted brioche roll, served with sweet potato fries
16.95

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

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

grilled tenderloin salad*

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

grilled jumbo shrimp salad

spicy orange chile marinade, roasted asparagus, shaved fennel, mandarin orange, red onion, field greens and toasted mustard seed vinaigrette 19.95

classic caesar salad

romaine lettuce tossed in traditional caesar dressing with garlic croutons and shaved parmesan and asiago cheese 12.95
add grilled chicken 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 14.95

pecan crusted warm goat cheese salad

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

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

lunch specialties

oversized stephi burger*

ground sirloin topped with cheddar cheese, caramelized onions, thick bacon and sautéed mushrooms, served with french fries 15.95

lobster pot pie

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

pan roasted jumbo sea scallops

served with portugese style peas, diced chorizo sausage and smoked tomato buttered corn bread 19.95

pan roasted atlantic salmon

served with crispy scallion rice cake, house pickled cucumber and red onion salad, and tangy horseradish cream 22.95

fresh fruit salad

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

fish and chips in a basket

crispy fried haddock served with french fries, coleslaw, jalapeño tartar sauce and radicchio aioli 17.95

slow roasted chicken

half chicken served with garlic whipped potatoes, honey roasted parsnips and pan jus 17.95

our famous meatloaf

layered with cheese and caramelized onions, served with mashed potatoes, haricot verts and mushroom gravy 17.95

macaroni and cheese

macaroni baked with 3 cheeses and topped with buttery bread crumbs 14.95
add prosciutto and truffle oil 17.95

3 cheese omelette

your choice of ham, mushroom or tomato served with french fries 14.95

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

*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