

# *lunch appetizers*

## **new england clam chowder**

*thick and creamy with native clams, diced prosciutto, smoky 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, blue cheese, russian or buttermilk ranch dressing*  
\$11

## **fried calamari**

*tossed with lemon aioli, hot banana peppers and chopped parsley*  
\$13

## **warm grilled bruschetta**

*grilled ciabatta bread topped with balsamic marinated tomatoes, basil, capers, red onion, parmigiano reggiano and goat cheese sauce*  
\$15

## **rock shrimp quesadilla**

*mole spiced rock shrimp with roasted poblano peppers, american and mozzarella cheeses, chopped scallions and smoky 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*  
\$15

## **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*  
\$15

## **warm vermont goat cheese**

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

## **tower of buttermilk breaded onion rings**

*served with spicy mayonnaise*  
\$10

# *sandwiches*

## **open faced thanksgiving sandwich**

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

## **shaved black forest ham**

*with creamy brie cheese, sliced egg, cornichons, and dijon aioli on olive oil toasted baguette, served with field greens*  
\$15

## **roasted chicken salad sandwich**

*chopped chicken breast and andouille sausage tossed with mayonnaise, grilled onions, sharp cheddar, bibb lettuce and roasted tomato puree, served on toasted brioche roll with potato chips*  
\$15

## **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*  
\$17

## **grilled vegetable sandwich**

*with crumbled goat cheese, arugula and balsamic kalamata olive aioli on warm baguette with field greens*  
\$14

## **ahi tuna burger\***

*spicy mayonnaise and asian slaw on toasted brioche roll, served with sweet potato fries*  
\$18

## **shaved capicola sandwich**

*with banana pepper relish, sharp provolone, oven cured tomatoes, herb mayonnaise and arugula on crusty italian bread, served with french fries*  
\$15

## **albacore tuna melt**

*white albacore tuna and shaved celery tossed in mayonnaise with melted swiss cheese, house made pickles, and sliced tomatoes on toasted marble rye, served with potato chips*  
\$14

## **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*  
\$15

## **grilled cheese**

*melted cheddar and goat cheese, tomato and avocado on toasted brioche, served with potato chips*  
\$13

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

# 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 \$19

## 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 \$19

## 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 \$13  
add grilled chicken \$17  
add 4 grilled shrimp \$20

# our favorite pastas

## pulled chicken pasta

pulled rotisserie chicken with crispy italian ham, peas, tomatoes, shitake mushrooms, herbs and chicken stock with parmesan cheese \$20

## porcini mushroom ravioli

sautéed with duck confit, crispy pancetta and english peas, finished with roasted garlic parmesan sauce \$21

# lunch specialties

## oversized stephi burger\*

ground sirloin topped with cheddar cheese, caramelized onions, thick bacon and sautéed mushrooms, served with french fries \$17

## chicken pot pie

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

## jumbo sea scallops

marinated with fresh thyme and pan seared, served with goat cheese spätzle winter squash puree and cranberry red wine reduction \$23

## pan seared salmon

with maple roasted butternut squash and spinach risotto, honey soy glaze and pickled carrot and watercress salad \$24

## fish and chips in a basket

crispy fried haddock served with french fries, coleslaw, jalapeño tartar sauce and radicchio aioli \$19

## macaroni and cheese

macaroni baked with 3 cheeses and topped with buttery bread crumbs \$16  
add prosciutto and truffle oil \$19

## slow roasted chicken

marinated half chicken served over garlicky spinach and mushroom ragout, with roasted sweet potatoes and pan jus \$19

## our famous meatloaf

stuffed with cheddar cheese, served with mashed potatoes, haricot vert and mushroom gravy \$19

## miso shrimp noodle bowl

fresh shrimp and udon noodles in a grilled scallion and shitake mushroom miso broth with broccolini, carrots, snap peas and bean sprouts \$19

## 3 cheese omelette

your choice of ham, mushroom or tomato served with french fries \$15

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