

# APPETIZERS

## MAINE CRAB CAKES

pan-seared lump maine crabmeat finished orange rémoulade and chili aioli 12~

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## BRUSCHETTA AL POMODORO

roma tomatoes, basil, garlic, capers, and greek olives over garlic bread, topped with freshly grated pecorino cheese 8~

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## BAKED BRIE

french brie in puff pastry, granny smith apples, swedish lingonberries, crostini  
*Perfect for Sharing* 14~

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## MUSSELS MARINIÈRE

farm-raised mussels, sautéed garlic & herbs in a chardonnay & butter sauce 11~

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## TUSCAN VEGETABLE DIP

spinach, artichokes, roasted red peppers & kalamata olives with homemade tortilla chips 11~

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## BUFFALO WINGS

spicy oven-glazed wings, with celery & blue cheese 11~

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## STUFFED MUSHROOM CAPS

button mushrooms filled with a sweet italian sausage stuffing, topped with melted muenster cheese 12~

## SOUPS & SALADS

### NEW ENGLAND CLAM CHOWDER

fresh, hearty & always homemade 7~

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### SUGARLOAF SALAD

field greens, golden raisins, dried cranberries, walnuts, vermont cheddar cheese, granny smith apples, mustard vinaigrette 9~

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### CAESAR SALAD

romaine, classic caesar dressing, parmesan cheese, croutons 10~  
chicken 14~ shrimp 16~

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### WEDGE SALAD

classic iceberg wedge, shaved red onion, bacon, gorgonzola dressing 9~

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### CAPRESE SALAD

fresh mozzarella, vine-ripened tomatoes and basil drizzled with extra virgin olive oil 9~

## PUB FARE

### DOUBLE DIAMOND BURGER

caramelized onions & peppers, vermont cheddar cheese, double-wide bacon, fries & pickle 13~

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### CHICKEN TENDERS

lightly battered, deep-fried chicken strips, honey mustard, fries & pickle 11~

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### PROSCUITTO CHICKEN MELT

grilled chicken breast, proscuitto, roasted red peppers, cheese, pesto mayo, fries & pickle 11~

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### PULLED PORK SANDWICH

tender pulled pork in a honey barbeque sauce, bulkie roll, fries & pickle 12~

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### FISH SANDWICH

broiled fresh haddock with a caper tarragon tartar sauce, hoagie roll, fries & pickle 12~

# STEAKS & ENTRÉES

## LEMON ARTICHOKE CHICKEN

sautéed chicken breast, artichokes, capers and shiitake mushrooms  
with rice noodles & vegetable 21~

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## LOBSTER RAVIOLI

with seared scallops and shrimp in a roasted red pepper cream sauce 28~

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## PASTA MEDITERRANEAN

sun-dried tomatoes, kalamata olives, spinach & feta cheese over a bed of linguini 19~  
chicken 23~ shrimp 25~

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## CEDAR PLANK-ROASTED SALMON

alaskan coho salmon roasted over a cedar plank, finished with a stone ground mustard marmalade glaze,  
rice noodles & vegetable 24~

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## CHICKEN MARSALA

sautéed chicken breast & mushrooms in a marsala wine sauce served with linguini,  
choice of garlic butter or marinara sauce & vegetable 21~

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## THE BISTRO

our signature steak, marinated in handcrafted teriyaki glaze and topped with caramelized onions &  
peppers, whipped garlic and herb potato & vegetable 20~

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## BOURSIN RIBEYE AND SHRIMP

char-broiled ribeye topped with creamy boursin cheese and grilled shrimp, with sweet potato medallions  
& vegetable 28~

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## BACON-WRAPPED FILET

melt-in-your-mouth filet, bacon potato cake & vegetable 26~

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## CHAR-BROILED DELMONICO

richly marbled ribeye, bacon potato cake & vegetable 24~

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**COMPLEMENT YOUR CHOICE CUT WITH ONE OF THE CHEF'S SAUCES**

classic béarnaise or a forest blend mushroom demi-glaze