appetizers

New England Clam Chowder | $9
thick and creamy with native clams, smokey bacon, potatoes and herbs

Lobster Guacamole | $17
freshly made with ripe avocado, grilled corn, chopped tomato and scallions, topped with maine lobster and served with lime salted tortillas

Thai Lettuce Wraps gf **| $13**
sweet and spicy sesame glazed chicken served with shredded red cabbage, carrots, scallions, red peppers, bean sprouts, rice noodles, crushed peanuts and bibb lettuce cups

Grilled Mole Spiced Chicken Quesadilla | $13
stuffed with charred poblano chili peppers, black bean and corn salsa, cilantro and monterey jack cheese, served with guacamole, pico de gallo and sour cream

Ahi Tuna Tartare* | $16
sashimi grade tuna served with avocado, chipotle chili soy sauce, spicy mayonnaise and crispy wontons

Crispy Flatbread | $13
with tomato sauce, italian sausage, caramelized onions, burrata cheese and crushed red pepper

Warm Vermont Goat Cheese | $13
baked goat cheese, roasted garlic and olives, served with toasted french bread

Baked Spinach and Artichoke Dip | $16
a creamy combination of artichokes, spinach, sautéed onions and smoked gouda cheese, topped with toasted bread crumbs, served with baked lavash chips

Crispy Fried Calamari and Banana Peppers | $12
buttermilk marinated and served with caper and banana pepper tartar sauce

Simple Mixed Green Salad gf **| $9**
with red wine vinaigrette and sea salt

gf= gluten free

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

entrée salads

Roast Turkey Club Goes Salad | $17
house roasted turkey, aged cheddar cheese, smokey bacon, thick sliced tomato, ripe avocado and brioche croutons, served with romaine and iceberg lettuces and whole grain mustard vinaigrette

Stephanie's Cobb Salad | $16
grilled chicken, corn, tomatoes, egg, cheese, red onion, bacon, avocado and romaine lettuce, tossed with blue cheese dressing, served in a crispy flour tortilla shell

Roasted Beet and Burrata Salad gf **| $16**
local beets and creamy burrata cheese with mixed greens, sliced red onions, fresh basil, olive oil and aged balsamic

Grilled Tenderloin Salad* | $21
marinated sliced tenderloin of beef served over field greens and romaine lettuce tossed with grilled red onion, baby tomatoes, candied walnuts, crumbled gorgonzola and fried spinach, crispy shoestring potatoes and balsamic vinaigrette

Panko Crusted Ahi Tuna* | $19
sashimi grade tuna coated in crunchy bread crumbs, served with spicy asian noodle salad topped with crushed peanuts

Crunchy Vegetable Salad gf **| $14**
thinly sliced carrots, cucumbers, celery, shaved cauliflower, red peppers and feta cheese, tossed with baby arugula and lemon vinaigrette
add blackened chicken | **$3** shrimp | **$7** tuna | **$10**

Classic Caesar Salad | $14
romaine lettuce tossed in traditional caesar dressing with garlic croutons and shaved parmesan
add grilled chicken | **$3** shrimp | **$7**

East Valley Road Salad | $16
golden fried sesame crusted chicken, baby spinach, chopped red onion, roasted red peppers, sliced mushrooms, maple candied bacon and grated cheddar tossed in buttermilk dressing, topped with a sunny side up egg

sides

Tower of Buttermilk Breaded Onion Rings | $9
Grilled Corn Salad | $7
Rosemary Parmesan Fries | $7
Garlicky Spinach | $6
Red Beans and Rice | $5

comfort food entrées

Lobster Roll fresh maine lobster meat tossed in mayonnaise, lemon and mustard, served on a toasted roll with french fries and cole slaw | **MP**

Bloody Mary Steak Tips* sirloin tips marinated in our delicious bloody mary mix and grilled, served with rice pilaf and grilled asparagus | **$22**

Macaroni and Cheese macaroni baked with 3 cheeses and topped with buttery bread crumbs | **$16**
add smokey bacon and truffle oil | **$19** add lobster | **$24**

Our Famous Meatloaf stuffed with cheddar cheese and served with creamy mashed potatoes, haricot verts and mushroom gravy | **$19**

Chicken Fried Steak thinly pounded steak coated in buttermilk, breaded and fried until golden brown, served with creamy mashed potatoes, collard greens and cream gravy | **$21**

Stephi Burger caramelized onions, roasted mushrooms, applewood smoked bacon and cheddar cheese on a brioche bun | **$17**

Pressed Italian Panini thinly sliced prosciutto, spicy capicola, genoa salami and provolone cheese with fresh basil pesto, served warm on house baked focaccia with potato chips | **$15**

dinner entrées

Double Cut Pork Chop* grilled bourbon brined pork glazed with peach bourbon barbeque sauce, served with savory corn fritters and garlicky spinach | **$24**

Ancho Dusted Salmon pan seared filet of salmon served over grilled corn salad with roasted chiles, crème fraiche and cotija cheese | **$23**

Fish and Chips in a Basket crispy fried haddock served with french fries, coleslaw and jalapeño tartar sauce | **$19**

Italian Sausage Farfalle bowtie pasta with italian sausage, broccoli rabe, caramelized onions and parmesan cheese tossed in basil pesto | **$18**

Churrasco Style Skirt Steak* gf marinated in lime, garlic, onion and cilantro and char-broiled, served with classic chimichurri sauce, red beans and rice | **$25**

Brick Pressed Ginger Soy Glazed Half Chicken marinated and slow roasted, served with sticky rice and szechuan stir fried vegetables | **$24**

Pan Roasted Native Cod over smokey bacon corn chowder and herb roasted potatoes, topped with buttermilk onion strings | **$21**