appetizers

New England Clam Chowder | $7
thick and creamy with native clams, smokey bacon, potatoes and herbs

Thai Lettuce Wraps gf **| $12**
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

Warm Vermont Goat Cheese | $12
baked goat cheese, roasted garlic and olives, served with toasted french bread

Grilled Mole Spiced Chicken Quesadilla | $11
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

Baked Spinach and Artichoke Dip | $15
a creamy combination of artichokes, spinach, sautéed onions and smoked gouda cheese, topped with toasted bread crumbs, served with baked lavash chips

Lobster Guacamole | $16
freshly made with ripe avocado, grilled corn, chopped tomato and scallions, topped with maine lobster and served with lime salted tortillas

Crispy Fried Calamari and Banana Peppers | $11
buttermilk marinated and served with caper and banana pepper tartar sauce

Simple Mixed Green Salad gf **| $8**
with red wine vinaigrette and sea salt

sandwiches

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

Stephi Burger | $15
caramelized onions, roasted mushrooms, applewood smoked bacon and cheddar cheese on a brioche bun, served with french fries

Poncherello Sandwich | $13
fresh roasted turkey breast with fresh avocado, applewood smoked bacon, bibb lettuce, boursin cheese, red pepper jelly and chipotle aioli served on multigrain with southwestern potato salad

Spicy Vegetable Power Wrap | $12
whole grain tortilla rolled with sriracha hummus, chopped romaine, edamame, toasted sunflower seeds, bean sprouts, diced tomato, shredded carrots and balsamic vinaigrette, served with mixed greens

Big Burrito | $15
flour tortilla filled with braised pork, black beans, spanish rice and monterey jack cheese, topped with salsa roja, salsa verde and lime crème fraiche

Gruyère Tuna Melt | $13
with tomatoes, pickles, celery and mayonnaise on an english muffin, served with potato chips

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

entrées

Crispy Flatbread | $11
with tomato sauce, Italian sausage, caramelized onions, burrata cheese and crushed red pepper

Ahi Tuna Tartare* | $14
sashimi grade tuna served with avocado, chipotle chili soy sauce, spicy mayonnaise and crispy wontons

Roast Turkey Club Goes Salad | $15
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

East Valley Road Salad | $15
golden fried sesame crusted chicken, baby spinach, chopped red onion, roasted red peppers, sliced mushrooms, maple candied and grated cheddar tossed in buttermilk dressing, topped with a sunny side up egg

Roasted Beet and Burrata Salad gf **| $14**
local beets and creamy burrata cheese with mixed greens, sliced red onions, fresh basil, olive oil and aged balsamic

Grilled Tenderloin Salad* | $17
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

Crunchy Vegetable Salad gf **| $13**
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**

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.