

The Grille Room

Soup & Salad

Clam chowder

fresh chives and oyster crackers 5/8

Sausage and tortellini

tomato and mirepoix 5/8

The Wedge salad

candied bacon, blue cheese, pickled onion and tomato 8

Caesar salad

romaine hearts, crouton crumble and anchovy 8

Chopped salad

mixed greens, smoked bacon, gorgonzola, crisp apple, pickled onion, walnuts, raisins and orange-maple vinaigrette 9

Lobster salad

mixed greens, fresh Maine lobster, chunky avocado salad and herb vinaigrette 14

Spinach salad

tempura tuna nori roll, carrots, bean sprouts and sesame ginger vinaigrette 12

Appetizers

Bang island mussels

fresh basil and Vermont butter 13

Vermont cheese board

local cheeses, quince jam, truffle honey and crostini 14

Ahi tuna nachos

crispy wonton, avocado, fennel slaw and roasted chili aioli 14

Short rib ravioli

lightly breaded & fried, marinara & three cheeses 8

Korean BBQ wings

Asian slaw, toasted sesame 10

Entrées

Hope Meadow Farm lamb burger

Vermont feta, olive relish, spinach, pickled onion and caper aioli 14

Club Bolognese

Hope Meadow Farm lamb, house made Italian sausage, tomato, local cream and house made wide noodle 18

Fish & chips

lightly breaded haddock, lemon, tartar sauce, French fries 17

Linguine and clams

count neck clams, fresh garlic, white wine and Vermont butter 17

Wild mushroom cassoulet

artichokes, white beans & arugula 16

Blackened catfish

Andouille sausage, gumbo and basmati rice 17

Grilled salmon

sweet corn puree, crispy beet salad, walnuts and local goat cheese 21

Lobster Risotto

braised fennel, tarragon, bacon crisps and pecorino 23

Filet Mignon

two 4 oz. beef tenderloins, mushroom-marsala demi glaze and crumbled gorgonzola 28

Half roasted duck

ginger fruit glaze, basmati rice and apple fennel slaw 26

Wild caught shrimp

linguine, tomato, horseradish and braised spinach 20