

APPEZIZERS

FLASH FRIED CALAMARI ^{NF}	18
sweet chili peppers, arugula, arrabiata sauce, preserved lemon aioli	
THAI CRAB CAKES ^{NF/DF}	24
lemongrass aioli, radish slaw, arugula, micro wasabi	
BEEF CARPACCIO * ^{NF/DF}	26
tenderloin, focaccia croutons, truffle aioli, shaved red onion, lemon zest, fried capers, micro arugula	
CHERRY PEPPER ^{GF/NF}	18
PORK NACHOS	
banana peppers, cherry peppers, scallion, tomato, flash fried potato chips, pepper jack cheese	
GRILLED HIMALAYAN ^{GF/NF/DF}	28
SALT BLOCK PRAWNS	
lemon, extra virgin olive oil, Maldon sea salt	
CAVIAR MINI HOTDOGS ^{NF}	36
Nathan's All Beef Hotdogs, fried egg mustard sauce, pickled red onion, dill oil, Belgian Ossetra Caviar	

RAW BAR ^{GF/NF/DF}

DAILY OYSTER SELECTION*	MP
SHRIMP COCKTAIL	25
spicy cocktail sauce, horseradish	
SPICY TUNA TARTAR*	22
crisp wontons, ponzu, micro wasabi	
COLOSSAL CRAB COCKTAIL	26
chipotle remoulade, micro cilantro	
LOBSTER COCKTAIL	32
1 lb steamed, mimosa dressing	

BELUGA OSSETRA CAVIAR SERVICE* ^{NF}

175

assorted caviar & roes
served with

blinis, toast points, potato cakes,
hardboiled egg, red onion,
crème fraiche

Beluga Caviar available with pre order

SOUP & SALAD

SOUP DU JOUR	8/12
prepared fresh daily	
NEW ENGLAND ^{NF}	8/14
CLAM CHOWDER	
oyster crackers, mini Tabasco, chopped bacon	
BEEFSTEAK CHILI ^{GF/NF}	9/15
tortilla chips, sour cream, cheddar, scallion	
ARCADIAN LETTUCES ^{GF/NF/DF}	10/16
hearty mixed field greens, shaved radish, tri-colored carrots, cucumber, heirloom cherry tomatoes, balsamic vinaigrette	
CLASSIC CAESAR ^{NF}	10/16
torn garlic herb focaccia, shaved parmesan reggiano, caesar dressing	
FALL HARVEST CHOPPED ^{GF/NF}	12/18
iceberg, romaine, radicchio, roasted butternut squash, dried cherries, green apple, VT Creamery goat cheese, candied pecans, maple dijon vinaigrette	
HEIRLOOM TOMATO & ^{GF/NF}	14/24
BURRATA SALAD	
Maplebrook burrata, sliced heirloom tomatoes, Hawaiian black salt, saba dressing, extra virgin olive oil	

ADD ONS ^{GF/NF/DF}

GULF OF MAINE SALMON*	17
MISTY KNOLLS CHICKEN BREAST	10
GRILLED WAGYU COULOTTE*	22
COLOSSAL GRILLED SHRIMP	18

ON A ROLL

SMC BURGER* ^{NF}	24
8 oz prime burger, Jersey Girl Dairy 5-year Cheddar, buttered brioche bun, bibb lettuce, red onion, beefsteak tomato	
1/4 lb CHILLED LOBSTER ROLL ^{NF}	34
fresh North Atlantic lobster, basil, mayo, bibb lettuce, buttered & toasted brioche roll	

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions-VT Dept of Health.

COMPOSED ENTRÉES

- PAN ROASTED CHILEAN SEA BASS^{GF/NF/DF} 49
steamed basmati rice, carrot puree, sautéed English peas
- MAPLE & BROWN SUGAR GLAZED GULF OF MAINE SALMON*^{GF/NF/DF} 36
brown & wild rice pilaf, grilled asparagus
- MISTY KNOLLS ALL-NATURAL AIRLINE CHICKEN BREAST^{GF/NF/DF} 34
sweet potato gnocchi, charred broccolini, thyme pan sauce
- MORGAN BROOK FARM VT RAISED OSSO BUCCO^{GF/NF/DF} 52
parsnip potato puree, roasted Brussels sprouts, braising jus

PASTA

- LOBSTER MAC & CHEESE^{NF} 38/57
fresh North Atlantic lobster, cavatappi pasta, Grafton Cheddar cheese sauce, fried breadcrumbs
- HOUSE MADE TAGLIATELLE WITH TUSCAN BEEF RAGU^{NF} 26/39
porcini mushrooms, prime strip loin, red wine, tomato strips, Maplebrook ricotta, micro basil
- ROASTED VEGETABLE VEGAN RAVIOLI^{NF/DF/V} 18/28
golden tomato sauce, basil

A LA CARTE ENTRÉES

STEAK*

all cuts are Certified Angus Beef

8 oz Filet

52

8 oz Hanger Steak

42

12 oz Prime Strip

74

16 oz Cowboy Bone-In Ribeye

68

SHAREABLE SIDES

STARCH

12

- Giant Hashbrown^{NF}
crème fraiche, Ossetra, chives
- Roasted Garlic Whipped Potatoes^{GF/NF}
- Maple Glazed Jewel Sweet Potatoes^{GF/NF}
with Brown Sugar Butter
- Jalapeno Creamed Corn^{GF/NF}

VEGETABLE

12

- Roasted Petite Vegetables^V
turnips, carrots, zucchini, beets, sunburst squash
- Balsamic Roasted Brussels Sprouts^V
- Grilled Asparagus Truffle Pangrattato^{NF}
- Roasted Wild Mushroom Blend^V
- Sautéed Garlicky Spinach^V

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