



Soups, Salads & Starters

Farmhouse Salad

spring lettuce, heirloom tomato
red pepper, cucumber, gorgonzola
herb truffle vinaigrette

\$10 / \$6

Arugula Salad

parmesan, fingerling potato
herbs, lemonette

\$9

Classic Caesar

romaine, crouton, parmesan
caesar

\$10 / \$6

Add on: Chicken \$6, Salmon \$6 or Shrimp \$6

New England Clam Chowder

bacon, chive \$6

French Onion

gruyere, crouton \$6

Prince Edward Island Mussels

shallots, garlic, herb
white wine, baguette

\$12

Wings

hot, mild, red pepper parm, bbq

\$12

Tuna Tartare

sesame ginger, sriracha, wonton

\$16

Entrees

Nathan's Hot Dog

pepper, onion, dijon aioli
brioche bun, house fries

\$13

*** SteakBurger**

ground chuck, lettuce, tomato,
choice of cheese: cheddar, gruyere, gorgonzola
brioche bun, house fries

\$16

*** Bistro Filet**

whip potato, asparagus, demi

\$26

*** Steak Au Poivre**

tri peppercorn, house fries, brandy demi

\$36

Statler Chicken Breast

mushroom confit, fingerling potato, jus

\$22

***Herb Salmon**

whip potato, asparagus, lemon

\$26

Market Catch

choice of grilled, fried or blackened
brioche bun, house fries

\$17

Lobster Roll

mayo, celery, lemon
brioche bun, house fries

\$32

Mushroom Risotto

portobello, shiitake, parmesan

\$22

Short Rib

arugula, parsnip, mushroom demi

\$25

Shrimp and Polenta

andouille, squash hash, maple polenta

\$25

Lager Battered Fish and Chips

coleslaw, house fries, tartar

\$23

Dessert

Flan

maple caramel

\$8

Creme Brulee

berries, whip cream

\$8

Strawberry Shortcake

biscuit, whip cream

\$8

Molten Chocolate Cake

creme anglaise, peanut, caramel

\$9

We have designed our menus to offer great flexibility.

Should you have certain dietary restrictions or allergies such as gluten, please inform your server and it will be our pleasure to accommodate your needs.

*Indicates Item cooked to temperature order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness