

SMALLER DISHES

ESCARGOTS

burgundy style with garlic, butter 9

CALAMARI

crispy fried, roasted garlic aioli 9

MUSSELS

white wine, shallots, herbs, butter 9

SEARED FOIE GRAS

brioche, balsamic & pomegranate syrups 18

MAINE CRAB CAKES

corn flour dusted, spicy rémoulade 12

DUCK LIVER MOUSSE

assorted pickles, crostini 9

CLASSIC SHRIMP COCKTAIL

4 large shrimp, cocktail sauce 11

FILET MIGNON SLIDERS

a pair of 3^{oz} filets on parker house rolls 14

HUMMUS & PITA

dina's hummus, olives, eggplant, israeli salad 8

TODAY'S SOUP 4/6 FRENCH ONION 8

LOBSTER BISQUE 7/9

MIXED FIELD GREENS

double mustard vinaigrette 5/8 add roquefort 3

ARUGULA

beets, hazelnuts, vt chèvre, rosemary vinaigrette 6/9

CAESAR SALAD

romaine lettuce, caesar dressing, garlic croutons 5/8

SALAD ADD ONS

GRILLED CHICKEN 6 GRILLED SHRIMP 7

FILET MIGNON 8 GRILLED SALMON 7

STEAKS

include vegetable of the day - choice of sauce and side

STEAK AU POIVRE

LOTS of pepper, classic cognac sauce 27

9 OZ BISTRO SIRLOIN

our favorite for 20 years. have the fries 26

10 OZ HANGER STEAK

pan seared, shallots 25

TRIO OF 3 OZ FILET

horseradish, béarnaise, peppercorn 30

22 OZ PORTERHOUSE

serious steak 36

16 OZ RIBEYE

spice rubbed 31

PRIME RIB OF BEEF

spice & garlic rubbed
12^{oz} 27 15^{oz} 30 20^{oz} 36
WEDNESDAYS & SATURDAYS 'till it's gone

SAUCES

ROQUEFORT BUTTER

CHIMICHURRI

HORSERADISH CREAM

COOL BÉARNAISE

BBQ

STEAKHOUSE SIDES

extra sides 5

HOUSE RICE BLEND

GARLIC MASHED

POTATO GRATIN

FRIES

MAC & CHEESE

BAKED STUFFED POTATO

SAUTÉED OR CREAMED SPINACH

SAUTÉED MUSHROOMS

STEAK ADDITIONS

GRILLED SHRIMP 7

SEARED FOIE GRAS 13

STUFFED SHRIMP 8

SAUTÉED LOBSTER 12

SEAFOOD

STUFFED SHRIMP

maine crabmeat, garlic herb butter 24

PARMESAN CRUSTED SOLE

lemon caper beurre blanc 23

RARE GRILLED TUNA

soy ginger, wasabi, pickled ginger, spicy pad thai 25

SICILIAN SALMON

sicilian spices, cous cous, tomato vinaigrette 24

LINGUINE WITH LOBSTER

shrimp, crab claw, scallop, brandy tomato cream 29

BISTRO DISHES

DUCK STILL 'OUR WAY'

medium rare breast & crispy leg, green peppercorn sauce 32

FAT HENRY'S 1/2 CHICKEN

our slo smoke, secret spices and cider glaze 20

SPINACH & ROASTED GARLIC RAVIOLI

marinara & smoked mozzarella 19

CASHEW CHICKPEA TERRINE

roasted red pepper coulis, vegan 22

PAN ROASTED VEAL SWEETBREADS

shallot sauce, cob smoked bacon 31

CHICKEN FRANCESE

butter, lemon, white wine, linguine, spinach 23

ADAM WILCOX FARM VEAL

chef's preparation priced daily

BEEF BRISKET RAGOUT

gnocchi & pecorino 24

BRAISED LAMB SHANK

merlot sauce, garlic mashed 30

ENTRÉE SHARING CHARGE 7

NO CELL PHONES AT THE TABLE

NO CELL PHONES AT THE TABLE PLEASE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Especially if you have certain medical conditions." VT DEPT HEALTH DEC. 2003