

## BEGINNINGS

SOUP of the DAY. Cup 5 Bowl 7

FRENCH ONION SOUP. 7  
Sweet Onions, Beef Stock, Sherry,  
House Grilled Cheese

PORK POTSTICKERS. 9

ESCARGOT. 12  
Garlic Butter, Croutons, Cheddar &  
Asiago Cheese

COLOSSAL SHRIMP COCKTAIL. 15  
4 Colossal Shrimp, Traditional Cocktail Sauce

AHI TUNA.\* 8 sm 15 lg  
Blackened Tuna, Sweetened Soy,  
Picked Ginger, Wakame Salad

TATER TOTS. 10  
Four Cheese House Tater Tots, Spicy Ketchup

BISTR<sup>o</sup>CHIPS. 6  
House Chips, Blue Cheese Dressing, Blue  
Cheese Crumbles, Fresh Scallions

BISTR<sup>o</sup>DIP. 10  
Beer & Cheddar Fondue, Warmed Pretzel Bites

CRISPY ORANGE CHICKEN. 10  
Crispy Fried Chicken, Sweet Chili Orange  
Sauce, Mandarin Oranges

TRADITIONAL OYSTERS

ROCKEFELLER. 12  
Four on the Half Shell, Bacon, Cheese &  
Spinach. Additional Oysters 3. each

SWEET & SOUR CALAMARI. 11  
Thai Chili Paste, Scallions, Sesame Seeds

## -----SALADS-----

LOCAL ORGANIC GREENS. 8  
Roasted Red Tomatoes, Caramelized Shallot &  
White Balsamic Vinaigrette, Sunflower Seeds,  
Local Cheddar

BABY ICEBERG WEDGE. 8  
Apple Smoked Bacon, Blue Cheese Crumbles,  
Roasted Tomato, Scallions, House Blue Cheese  
or Buttermilk Ranch

BISTR<sup>o</sup>CAESAR. 8  
Croutons, Shaved Parmesan, House Dressing

“WALDORF” SALAD. 8  
Romaine Lettuce, Pears & Apples, Walnuts,  
Dried Cranberries, Poppyseed Dressing

SOUTHWEST CHOP. 8  
Iceberg, Roasted Corn, Cheddar, Tomato,  
Bacon, Crispy Tortilla Strips, BBQ Ranch  
Dressing

Add one of your favorites to a Salad\*....

Grilled Salmon. 15	Chicken Breast. 6
Tenderloin Tips. 10	Turkey Tips. 10
4 Grilled Shrimp. 15	Ahi Tuna. 8

## ENTREES

Add a side Local or Caesar Salad to your Entrée 4

BEEF SHORTRIB STROGANOFF. 23  
Pappardelle Pasta, Braised Shortribs, Local NH Mushrooms,  
Roasted Cipollini Onions, Peas, Shaved Parmesan

AHI TUNA.\* 24  
House Basmati Vegetable Fried Rice, Spicy Green Beans

SEARED SCALLOPS. 28  
Tasso Ham & Cauliflower Au Gratin, Cajun Butter

SEAFOOD CARBONARA. 30  
Shrimp, Scallops, Half Maine Lobster Tail, Smoked  
Mozzarella & Arugula Ravioli, Peas & Bacon

FISH & CHIPS. 20  
Traditional Fried Haddock, French Fries, Coleslaw

ROAST HALF CHICKEN.\* 20  
Roasted Leek Cream, Fingerling Potatoes, NH Mushrooms

BOURBON BBQ TURKEY TIPS. 21  
Cheddar Mashed Potato, Green Beans, Jack BBQ

BAKED HADDOCK. 22  
Ritz Cracker & Herb Topped, Roast Asparagus,  
Citrus Hollandaise

WILD MUSHROOM “RISOTTO”. 16  
NH, Wild & Domestic Mushrooms, Asparagus, Parmesan &  
Asiago Cauliflower Risotto  
Add Grilled Chicken 6 or 3 Colossal Shrimp 12

PRIME NY STRIP.\*  
Mashed Potato, Bacon-Parmesan Brussel Sprouts  
12 oz 30 16 oz 36

KOBE BEEF BURGER.\* 14  
8oz American Kobe, House Fries or Chips

SALMON.\* 25  
Pan Seared Salmon, Scallion Basmati Rice,  
Roasted Asparagus, Charred Tomato Compote

MEATLOAF. 22  
American Kobe & Shitake Mushroom, Mashed Potato &  
Carrots or House Mac & Cheese

LOBSTER ROLL. 20  
Traditional w/ Mayo or Warmed with Butter, Brioche Roll

SOUTHERN FRIED CHICKEN SANDWICH. 13  
Tasso Ham, Dill Pickle, Sriracha Honey, Brioche Roll

TIPS & FRITES.\* 24  
House Marinated Beef Tenderloin Tips,  
Garlic Parmesan Fries, Baby Carrots

BEEF TENDERLOIN MEDALLIONS.\*  
Garlic Mashed, Asparagus, Béarnaise Sauce  
2-4oz 26 3-4oz 34

OUR FAMOUS MAC & CHEESE.

TRADITIONAL HOUSE. 15  
¼ LB LOBSTER MEAT. 25  
FIRE ROASTED CHICKEN & BROCCOLI. 22

ADDITIONAL SIDES AVAILABLE. 7 LOBSTER MAC. 12

\*THE BUREAU OF FOOD PROTECTION ADVISES CONSUMERS  
AGAINST EATING UNDERCOOKED ANIMAL PRODUCTS\*