



## STARTERS

### Wagyu Meatballs \$10

House-made, wagyu beef, ground pork, simmered in marinara

### Calamari \$14

Panko & parmesan crusted, banana peppers, sweet chili sauce

### Crab Tower \$16 gf

Jumbo lump crab, roast corn salad, avocado, ginger mint vinaigrette

### Shrimp Cocktail \$16 gf

Jumbo shrimp (4), cocktail sauce, lemon. Additional shrimp \$3

### Lobster Wontons \$16

Maine lobster, house wontons, cream cheese, tarragon, lemon zest, sweet chili sauce

### Baked Brie en Croute \$10

Triple crème brie, local honey, blueberry compote

### Oysters on the Half Shell gf

Fresh shucked New England oysters, mignonette, horseradish, cocktail sauce, lemon  
½ Dozen \$18 Dozen \$34

## SOUPS & SALADS

### Soup du Jour \$5/7

Chef's seasonally inspired selection

### CR's Clam Chowder \$6/8

Local clams, smoked bacon, sherry

### House Salad \$8 gf

Spring mix, cherry tomatoes, diced cucumber, red onion, choice of dressing

### Chopped Salad \$10

Iceberg lettuce, fresh blue cheese dressing, grape tomatoes, chili rubbed bacon

### Baby Spinach Salad \$10 gf

Great Hill blue cheese, honeycrisp apples, toasted walnuts, cider vinaigrette

### Roasted Beet Salad \$10 gf

Roasted golden beets, red beet purée, arugula, warm sesame-crusted goat cheese

### Chicken Cobb Salad \$18 gf

Grilled all natural chicken, fresh romaine, applewood bacon, eggs, tomato, avocado, blue cheese, red wine vinaigrette

### Lobster Cobb Salad \$26 gf

Maine lobster, fresh romaine, applewood bacon, eggs, tomato, avocado, blue cheese, red wine vinaigrette

### Caesar Salad \$8/10

Crisp romaine, house-made dressing, croutons. Add Boquerone Anchovies \$2

### Salad Additions

Grilled or Blackened Chicken \$5

Grilled or Blackened Salmon \$8

Grilled or Blackened Shrimp \$10

Grilled or Blackened 6 oz. NY Strip \$12



## SANDWICHES & PLATES

### **Prime Rib Dip \$16**

Tender roasted ribeye, caramelized onions, Swiss cheese, garlic aioli, French fries, au jus

### **Pan Seared Salmon \$17 gf**

Fresh herb marinated, oven roasted tomatoes, wilted spinach, lemon scented fingerling potatoes

### **Herb Chicken Panini \$14**

Fresh mozzarella, vine ripe tomatoes, basil, pesto aioli, ciabatta roll, house herb fries

### **Pork Chili Verde \$12**

Roast pork, green chiles, cilantro, peppers, onion, tortilla confetti

### **Corned Beef Reuben \$14**

Marble rye, Russian dressing, sauerkraut, Emmentaler cheese, French fries

### **Tuna Gyros \$16**

Chilled rare ahi tuna, avocado, applewood bacon, tomato, tzatziki sauce, grilled pita

### **Brandt Beef All Natural Burger \$15**

Onion Kaiser, house pickles, French fries, choice of cheese or North Country bacon  
Add fried organic egg \$2

### **Croque Monsieur \$14**

North Country smoked ham, Emmentaler cheese, béchamel sauce, toasted brioche, demi salad

### **Chef's Quiche \$12**

Fresh daily, house-made flaky crust, seasonal ingredients, cup of soup or house salad

### **Lobster Mac 'n Cheese \$22**

Fresh Maine lobster, house pasta, Vermont white cheddar

### **Vegetable Panini \$12**

Artichoke hearts, roasted tomato, eggplant, arugula, pesto aioli, ciabatta roll, demi salad

### **Bacon Wrapped Meatloaf \$16**

Wagyu beef, apple wood bacon, garlic Yukon Gold mashed potatoes, caramelized onion gravy, sautéed green beans

### **Gary's 'Famous' Fish & Chips \$17**

Locally caught haddock, IPA batter, fresh coleslaw, house-made French fries

Gluten free bread available as a substitute for all sandwiches



## SOURCES

Backyard Farms, Maine

Bell & Evans All Natural Chicken, Pennsylvania

Blueberry Bay Farm, New Hampshire

Cabot Creamery, Vermont

NH Mushroom Co., New Hampshire

North Country Smokehouse, New Hampshire

Pete & Gerry's Organic Eggs, New Hampshire