



## STARTERS

### **Crispy Calamari \$ 18**

Rings and tentacles, fried cherry peppers, house remoulade, lemon

### **Wagyu Meatballs (3) \$16**

House made veal, pork, and beef, marinara, Parmesan Reggiano

### **Pan Seared Crab Cakes (2) \$ 22**

Arugula salad, roasted corn relish, old bay aioli

### **Fried Artichokes \$14**

Whipped ricotta, olive tapenade, smoked tomato jus, EVOO

### **\*\*Colossal Shrimp Cocktail (3) gf \$ 22**

Poached and chilled, house cocktail sauce, lemon  
Additional shrimp \$5

### **Crispy Brussels Sprouts \$14**

Pancetta lardons, gorgonzola, pepitas, blue cheese dressing

## SOUPS & SALADS

### **Soup of the Day \$5/\$8**

### **"Gary's Famous" Clam Chowder \$6/\$10**

### **French Onion Soup \$12**

Savory beef broth, caramelized red onions, melted Swiss cheese, house focaccia

### **Steakhouse Wedge \$16**

Iceberg lettuce, boiled egg, gorgonzola, pickled red onion, cherry tomato, pancetta,  
blue cheese dressing

### **Caesar Salad \$10/\$14**

Romaine lettuce hearts, Parmesan Reggiano, buttery crouton, lemon wedge,  
Caesar dressing

### **Boquerón anchovies \$2**

### **Beet Salad \$16**

Crumbled goat cheese, mandarin oranges, shaved fennel, toasted pepitas,  
green goddess dressing

### **Add Protein**

Seared Chicken \$10

Salmon \$12

Shrimp \$5 (each)

Scallop \$18

Tuna Salad \$10



## SANDWICHES...

### **Prime Rib Dip \$19**

Tender toasted ribeye, caramelized onion & garlic aioli, Swiss cheese, au jus

### **Cordon Bleu Panini \$18**

Grilled chicken, ham, gruyere, arugula, ciabatta roll, honey Dijon

### **Corned Beef Reuben \$18**

House braised corned beef, Swiss, sauerkraut, Russian dressing, open-faced on marbled rye

### **Tuna Melt \$18**

House made tuna salad, sliced tomato, cheddar cheese, marble rye

### **Sirloin Burger \$19**

Ground sirloin and top round, seeded Brioche, LTO fixings, house pickles, cheddar cheese  
Add a fried cage free egg, \$2 Add North Country Bacon \$3

### **Turkey BLT \$17**

Smoked turkey breast, candied bacon, romaine, tomato jam, croissant

### **Lamb Burger \$18**

Grilled seasoned 6-ounce Australian lamb patty, toasted ciabatta, tzatziki sauce, pickled red onion, arugula

All sandwiches served with French fries or house chips

## AND DISHES!

### **Gary's Famous Fish & Chips \$23**

Locally sourced haddock, IPA batter, coleslaw, hand cut French fries, tartar sauce, lemon

### **Chicken Picatta \$26**

Fresh pasta, lemon caper butter sauce, sauteed baby spinach

### **Steak Frites \$30**

6 oz coulotte steak, hand cut French fries, green beans, garlic herb butter

### **Crispy Skin Salmon \$28**

Fennel dusted pan seared filet, roasted spaghetti squash, polenta croutons, smoked tomato sauce

### **Butternut Ravioli \$23**

Whipped ricotta, roasted delicata squash rings, drunken cranberries, amaretto cream sauce

### **Liver & Onions \$20**

Lightly floured calf liver, pan seared, caramelized onions, mashed potato, seasonal vegetable, bacon gravy

### **Daily Quiche \$18**

Hand made flaky crust, seasonal ingredients, served with a cup of soup or salad

Gluten free bread available as a substitute for all sandwiches



## SIDES

### **Baby Spinach \$8**

Sautéed garlic and shallots, lemon

### **Fried Polenta \$10**

Ricotta, smoked tomato sauce

### **Cheesy Risotto \$10**

Crispy pancetta, Parmesan, herbs

### **Smashed Fingerling Potatoes \$10**

Red wine mushroom sauce, garlic

### **Hand Cut Truffle Fries \$10**

Parmesan, chives

### **House Greens \$12**

Cherry tomatoes, artichokes, pickled onions, green goddess dressing

## LOCAL SOURCES

Blue Harbor Coffee, New Hampshire

Wake Robin Farm, New Hampshire

Tuckaway Farm, New Hampshire

Blueberry Bay Farm, New Hampshire

RI Mushroom Company, Rhode Island

Jasper Hill, Vermont

Maple Brook Farms, Vermont

Flavor Fields Farm, River Head, Vermont