



## STARTERS

### **Shrimp Cocktail \$16 gf**

Fresh jumbo shrimp, cocktail sauce, lemon. Additional shrimp \$3

### **Calamari \$12**

Panko crusted, banana peppers, sweet chili sauce

### **Spicy Chicken Spring Roll \$10**

Fried crispy, sweet chili dipping sauce

### **Crab Tower \$14 gf**

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

### **Wagyu Meatballs \$10**

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

### **Tuna Poke \$12**

Soy-ginger glaze, roasted baby bok choy, orange segments, cucumber, sesame seeds

## SOUPS & SALADS

### **Soup du Jour \$4/7**

Chef's seasonally inspired selection

### **Gary's "Famous" Chowder \$6/8**

Ever changing, made fresh daily

### **House Salad \$6 gf**

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

### **Quarter Wedge Salad \$8**

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

### **Roasted Beets \$10 gf**

Red and yellow beets, pesto, balsamic drizzle, goat cheese, crumbled blue cheese, field greens

### **Butternut Squash & Apple Salad \$10 gf**

Roasted squash, apples, goat cheese, toasted almonds, dried cranberries, fresh greens, balsamic vinaigrette

### **Caesar Salad\* \$8/12**

Crisp romaine, house-made dressing, croutons

Add Boquerone Anchovies \$2

Add Grilled or Blackened Chicken \$5

Add Grilled or Blackened Salmon \$7

Add Grilled or Blackened Shrimp \$9

Add Grilled or Blackened 6 oz. NY Strip \$11

\*Please...no splits on salads



## SANDWICHES AND . . .

### **BBQ Pulled Chicken Sandwich \$12**

Brioche roll, jack cheese, house sauce, crispy onions, coleslaw, French fries

### **Prime Rib Dip \$14**

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

### **Niçoise Salad \$18 gf**

Sushi grade tuna, mixed greens, kalamata olives, smoked fingerlings, roasted red peppers, green beans, egg, pickled red onion, red wine vinaigrette

### **Italian Panini \$14**

Mortadella, Black Forest ham, Genoa salami, provolone, pepperoncini, roasted red pepper aioli, ciabatta roll, French fries

### **Turkey Croissant \$12**

North Country Smokehouse turkey breast, smoked gouda, sliced tomatoes, cranberry mustard, toasted croissant, French fries

### **Grass Fed Beef Burger \$14**

Miles Smith Farm sourced, onion Kaiser, house pickles, sriracha aioli, French fries with choice of cheese or North Country applewood bacon  
Add fried organic egg \$2

### **Pastrami Reuben \$14**

Smoked pastrami, marble rye, Russian dressing, sauerkraut, Swiss cheese, French fries

### **Lobster Cobb Salad \$22 gf**

Local lobster, fresh greens, Applewood bacon, eggs, tomato, avocado, blue cheese, red wine vinaigrette

### **Salmon Burger \$12**

Zucchini noodles, wasabi aioli, brioche roll, French fries

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

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

### **Chicken Cobb Salad \$16 gf**

Grilled all natural chicken, fresh greens, Applewood bacon, eggs, tomato, avocado, blue cheese, red wine vinaigrette

Fresh fruit, coleslaw or house-made chips available as a substitute for French fries  
Gluten free bread available as a substitute for all sandwiches





## PLATES AND...

**Atlantic Salmon \$14 gf**

Pan seared, sesame zucchini noodles,  
Japanese eggplant, blood orange vinaigrette

**Gnocchi Bolognese \$12**

House potato gnocchi, four-hour 'Bonta' Bolognese, parmesan

**Gary's "Famous" Fish and Chips \$14**

Locally caught haddock, IPA batter, coleslaw, French fries

**Lobster Mac & Cheese \$20**

Maine lobster, cavatappi pasta, Vermont white cheddar

**Bacon Wrapped Meatloaf \$14**

Wagyu beef, roasted garlic smashed potatoes, sautéed green beans, onion gravy

## LOCAL SOURCES

Bell & Evans All Natural Chicken, Pennsylvania

Cabot Creamery, Vermont

Miles Smith Farm, New Hampshire

NH Mushroom Co., New Hampshire

North Country Smokehouse, New Hampshire

Pete & Gerry's Organic Eggs, New Hampshire

Vermont Creamery, Vermont

Raised Veal, Wisconsin