



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

House focaccia, lemon whipped ricotta, arugula, almond, local honey

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 \$4 (each)



SANDWICHES...

Prime Rib Dip \$22

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

Hot Honey Fried Chicken Sandwich \$16

Honey dipped with a dash of Frank's, homemade slaw, house pickles, Brioche roll

Corned Beef Reuben \$20

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

Sirloin Burger \$20

Ground sirloin and top round, seeded Brioche, LTO fixings, house pickles, cheddar cheese
Add a fried cage-free egg, \$3 Add North Country Bacon \$5

Turkey BLT \$16

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

Crab Cake Sandwich \$24

Pan seared lump crab, house remoulade, lettuce leaf on toasted roll

All sandwiches served with French fries or house chips

and PLATES!

Gary's Famous Fish & Chips \$22

Locally sourced haddock, IPA batter, coleslaw, house-made French fries

Chicken Picatta \$22

Fresh pasta, lemon caper butter sauce, sauteed baby spinach

House-Made Quiche \$18

Made fresh daily, flaky crust, seasonal ingredients, with cup of soup or house salad

Crispy Skin Salmon \$24

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

Butternut Ravioli \$22

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

CR's Cobb Salad \$20 gf

Tender chicken breast, bacon, blue cheese crumbles, hardboiled egg, tomato, cucumber,
avocado ranch dressing

Homestyle Meatloaf \$20

Wrapped in bacon, mashed potatoes and rich gravy, vegetable du jour

Gluten free bread available as a substitute for all sandwiches



Green Beans \$10

Shallots, almond cream sauce

Cheesy Risotto \$12

Pancetta, Parmesan, herbs

Root Vegetables \$10

Gremolata, pepitas

Baby Spinach ^{gf} \$12

Lemon

Hand Cut Truffle Fries \$12

Parmesan, herbs

Brussels Sprouts \$ 14

Crumbled gorgonzola, remoulade

Roasted Potatoes \$10

Red wine mushroom sauce, fontina

LOCAL SOURCES

Blue Harbor Coffee, New Hampshire

Wake Robin Farm, New Hampshire

Farming Turtles, Rhode Island

Blueberry Bay Farm, New Hampshire

Seaport Fish, New Hampshire

Jasper Hill, Vermont

Maple Brook Farms, Vermont