

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^oCHIPS. 6
House Chips, Blue Cheese Dressing, Blue
Cheese Crumbles, Fresh Scallions

BISTR^oDIP. 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^oCAESAR. 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*