



THE GRILLE

BEGINNINGS

SOUP DU JOUR Cup (8oz.) 4 Bowl (16 oz.) 7

VT CHEDDAR TOMATO BISQUE Cup 4 Bowl 7

BAKED FRENCH ONION SOUP 7

JERRY'S FAMOUS BEEF CHILI Cup 5 Bowl 8
Served w/ tortilla chips & sour cream. Avocado \$ 1.50

ARTISAN VT CHEESE PLATTER 3 \$14

Select 3 VT Cheeses, served with sliced toasted French bread and fruit, and fig compote.
Aged Cheddar, Blue Cheese, Brie, Smoked Gouda, Goat Cheese

ARTICHOKE & GORGONZOLA DIP FOR TWO
Artichoke hearts baked with Gorgonzola served with artisan toasted bread & sliced pears **V 13**

COCONUT SCALLOPS Two jumbo pan seared scallops simmered in coconut milk, cilantro, lime and Corona, served in a half avocado **14**

COLOSSAL SHRIMP COCKTAIL

Four colossal prawns served with a citron and fresh horseradish cocktail sauce **13**

CALAMARI Lightly breaded and flash fried with banana peppers, served with a chipotle aioli **13**

TUNA & AVOCADO TARTARE Fresh Ahi Tuna, avocado, scallions, cucumbers and sesame seeds **13**

NEW ENGLAND STYLE CRAB CAKES

Three handmade crab cakes served with a trio of sauces: chipotle aioli, wasabi cream, & tartar **12**
Also available as an entrée 19

BUFFALO WINGS. *Mild, Medium, Hot*

Large chicken wings tossed in buffalo sauce served with cut vegetables & VT blue cheese dressing **10**
BBQ, Garlic Parmesan or Teriyaki also available

GREEN BEANS Lightly battered green beans fried and served with wasabi ranch dipping sauce **V 9**

COMBO PLATTER Chicken wings, broccoli cheddar bites, haddock croquettes and potato skins with bacon and cheese. Served with sour cream and lemon aioli **15**

HADDOCK CROQUETTES Fresh haddock mixed with panko crumbs & spices then flash fried, served with garlic lemon aioli **12**

PANCETTA & ROASTED TOMATOES MAC & CHEESE
Decadent VT Cheddar cheese + Pancetta + Roasted tomatoes = The perfect Mac & Cheese **V 13**

MEDITERRANEAN PLATTER FOR TWO

Our famous hummus served with a mix of olives and warm grilled pita **V 11** *Single Portion 8*

Please let your server know of any Food Allergies prior to ordering.

Consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of food-borne illness, especially with certain medical conditions.

A 20% service charge will be added to parties of 8 or more guests.

SALADS

THE VERMONT

Fresh greens topped with roasted turkey, chopped bacon, apple slices, chopped hard-boiled egg, blue cheese, diced tomatoes and fresh avocado **13**

THE GREEK SALAD

Ripe tomatoes, cucumbers, green peppers, red onions, Kalamata olives topped with a Maplebrook Farm feta cheese **V 13**
Add Chicken 16 Shrimp 17 Salmon 19

THE CAESAR Crisp romaine topped with grilled chicken, red onions, Asiago cheese, croutons, tossed in our Caesar dressing **12**
Substitute Grilled Shrimp 17, Ahi Tuna 19

PETIT BISTRO STEAK SALAD

Arugula and mixed greens, red onions, crumbled Gorgonzola, topped with grilled Bistro Sirloin Steak & grilled pita **15**

TACO SALAD

Fresh greens topped with seasoned beef, chicken or roasted veggies, jalapeños, tomatoes, onion and a three cheese blend. Tossed in a Southwest ranch dressing **13**

WINTER SPINACH SALAD

Fresh spinach, red onions, VT Bacon, sliced eggs & crumbled blue cheese, with a warm Balsamic dressing **V 13**
Chicken 16, Shrimp 17, Ahi Tuna 19

BURRATINI & ROASTED TOMATOES

Fresh Maplebrook Farm Burratini served with slow roasted tomatoes, drizzled with olive oil and aged balsamic reduction served with artisan toasted bread **V 13**

BURGERS & HOT PUB FAVORITES

BUILD THE MONUMENTAL BURGER

Start with an 8 oz. prime ground sirloin burger grilled to your liking, served on a brioche roll with lettuce, tomato, a pickle & French fries **10**
Add custom toppings: Cheese, Caramelized Onions, Chili, Sautéed Mushrooms, Fried Egg + \$.95 each Avocado + \$ 1.50 Bacon + \$ 1.75

SALMON BURGER

Fresh Atlantic salmon burger lightly grilled and served on a brioche roll with lettuce, tomato, pickle and chips **12**

CRABCAKE BURGER

Jumbo Crabcake grilled & served with tartar sauce and served with coleslaw **13**

BANK STREET NACHOS

Homemade tortilla chips topped with peppers, tomatoes, jalapeños, olives, onions, mixed cheeses, salsa, sour cream. Chicken or Beef **10**
Guacamole + 3

ENTREES

All entrées include rolls and butter, and a house salad

LOBSTER RAVIOLIS

Hand made raviolis filled with sweet lobster meat served in a light Sherry cream sauce **V 23**

SHRIMP SCAMPI FETTUCCINE

Fresh shrimp, scallops and crab meat sautéed in a garlic scampi sauce served over fettuccine **26**

MEDITERRANEAN CHICKEN

Sautéed chicken breast with mushrooms, capers, tomatoes, lemon & garlic in a white wine sauce **19**

POMEGRANATE WALNUT CHICKEN

Chicken breast coated in walnuts and sautéed in a reduced white wine pomegranate molasses sauce **19**

STEAK FRITES

A Brasserie classic! Petit Sirloin Bistro Steak cooked to perfection, served with a red wine sauce, topped with Chimichurri and French fries **20**

BLACKENED NEW YORK STRIP STEAK 12oz.

NY strip steak grilled to your liking, seasoned with Cajun spices, topped with onion rings **26**

FILET MIGNON

Grilled 8oz. Filet of beef tenderloin grilled to perfection and finished with a roasted garlic demi-glace and sherry mushrooms **30**

GRILLED SALMON

Grilled fresh salmon fillet topped with mango salsa served over rice and sautéed spinach **22**

SESAME CRUSTED AHI TUNA

Seared fresh Ahi Tuna served with an Asian slaw and a wasabi avocado sauce **24**

SCALLOPS IN A ROASTED RED PEPPER SAUCE

Sea Scallops perfectly seared and served in a delicate roasted red pepper sauce with angel hair zucchini in a garlic, lime, cilantro sauce **24**

SOUTHWEST CHICKEN SANDWICH

Grilled chicken breast, caramelized onions bacon, avocado, lettuce, tomato & jalapeño ranch **11**

HOT TURKEY SANDWICH

Roast turkey breast over sourdough bread, with pan gravy, creamy potatoes & cranberry relish **12**

THE MULLIGAN

Traditional style fish and chips - fresh haddock lightly battered, fried in trans-fat free oil, served with English chips, coleslaw and tartar sauce **12**

JERRY'S QUESADILLAS

Fresh flour tortillas filled with your choice of meat, grilled peppers and onions, and Monterrey jack cheese, served salsa and sour cream **13**
*Spicy Chicken Grilled Steak Roasted Portobello **V***

CHICKEN TENDERS

Large white meat chicken tenders BBQ or Buffalo style served with French fries **10**

SIDES Hand-cut French or Sweet Potato Fries, English Chips, Onion Rings, Garlic Bread, Coleslaw 4 *Sautéed Spinach, Sautéed Mushrooms, House Salad 5*

V Indicates Vegetarian option - **Gluten Free** entrees available - Extra dressing +\$.75 - Extra Avocado + \$ 1.50 - \$ 2 Plate charge for shared meals.