



DINNER APPETIZERS

SOUP OF THE DAY Cup 6

BAKED FRENCH ONION SOUP 10

ARTISAN HOUSE POTATO CHIPS & DIP

House made artisan potato chip basket served with our house made VT blue cheese or ranch dip **V** 10

MUSHROOMS IN GARLIC SAUCE

Crimini mushrooms sautéed in olive oil, garlic, sherry wine, lemon served with crostini 14

COLOSSAL SHRIMP COCKTAIL

Four colossal prawns served with a citron and fresh horseradish cocktail sauce 19

COCONUT SHRIMP

Coconut and crispy panko coated shrimp served with a Thai chili sauce 18

CRAB CAKES

Fresh lump crab meat cakes served over a bed of greens with chipotle aioli 21

GREEN BEANS Lightly battered green beans fried and served with wasabi ranch dipping sauce **V** 13

MEDITERRANEAN PLATTER

Our house hummus served with olives, Maplebrook Farm feta, grilled pita **V** 17

SPINACH AND ARTICHOKE DIP:

Three cheese blended with baby spinach and artichokes served with French bread 16

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.

SALADS & PUB FARE

THE VERMONT SALAD

Fresh greens topped with roasted turkey, chopped bacon, apple slices, hard-boiled egg, blue cheese, diced tomatoes and fresh avocado 19

WEDGE GORGONZOLA SALAD

Fresh iceberg wedge topped with our homemade rich Gorgonzola dressing, bacon, diced tomatoes and onion straws **V** 19

HEART OF PALM SALAD

Hearts of Palm layered with avocado, tomatoes over greens with a red pepper citrus vinaigrette **V** 18

ADD TO YOUR SALAD

Grilled Chicken 6 Blackened Chicken 7 Shrimp \$12 Grilled Salmon 12
Avocado 2 Bacon 3 Blue Cheese 3

CHICKEN WINGS

Jumbo chicken wings tossed in your choice of sauce served with cut vegetables & ranch or blue cheese dressing 17 *Mild, Medium, Hot, Nuclear, BBQ, Garlic Parmesan or Teriyaki*

LOBSTER ROLL

Fresh Maine lobster chunks tossed with fresh herb mayonnaise. Or served warm with drawn butter in a grilled brioche roll, served with house fries ~ *Market Price*

THE REUBEN

Grilled rye corned beef or turkey, sauerkraut, Swiss cheese, Russian dressing. Served with French fries 17 Pastrami 19

IN THE ROUGH SANDWICH

Grilled marinated chicken breast on toasted sourdough with Pepperjack cheese, VT smokeshouse bacon, avocado, tomatoes, southwest mayo. Served with house chips 17

JERRY'S QUESADILLAS

Fresh tortilla filled with steak, chicken or black bean & corn, with Monterrey jack, peppers & onions. Served with salsa & sour cream. **V** 18 Avocado + 2

BUILD THE MONUMENTAL BURGER

8 oz Prime ground sirloin grilled to your liking, served on a brioche roll with iceberg, tomato, red onions, dill pickle & French fries 16

GRILLED VEGGIE BURGER

Our own veggie burger, on brioche roll with iceberg lettuce, tomato, pickled onions, French fries & pickle **V** 15

Burger Add Ons Avocado 2 Bacon 3 Blue Cheese 3 Caramelized Onions 2 Cheese 2

ENTREES

PRIME NEW YORK STRIP STEAK 12oz. *Served with our fresh baked rolls and house salad*
House aged, hand cut USDA Prime NY Strip Steak grilled to your preference,
served with baked potato and chef's choice of vegetable 37 Blackened 39

CREATE YOUR OWN SURF & TURF May be added to your steak. Choice of:
Shrimp scampi 14 Coconut shrimp 16 Sea Scallops 14 Lazy lobster - *Market Price*

STEAK TOPPERS *Caramelized Onions - Sautéed Mushrooms - Gorgonzola Sauce - Onion Rings 4*

GRILLED SALMON

Fresh cut Faroe Island salmon fillet served with creamed potatoes and leeks,
and sautéed spinach. *Served with our fresh baked rolls and house salad* 30

SHRIMP SCAMPI

Large shrimp sautéed in a garlic scampi sauce over fettuccine with garlic bread 28

SEA SCALLOPS IN ROASTED RED PEPPER COULIS

Pan seared sea scallops with a roasted red pepper sauce served with wild rice pilaf 32

PORK CHOP

Bone in pork chop finished with a shallot, mushroom, brandied demi glaze with
fingerling potatoes and seasonal vegetable 27

CHICKEN A LA GREQUE

Sautéed chicken breast, mushrooms, artichoke hearts, plum tomatoes, Kalamata,
olives, capers, white wine demi 26

TRADITIONAL TURKEY DINNER

Roast VT Tom turkey and herb dressing over creamy mashed potatoes,
with savory pan gravy and Cape cranberry relish, seasonal vegetable 26

PASTA PRIMAVERA

Roasted Pepper, Portabella mushrooms, baby spinach, plum tomatoes sautéed in
garlic, olive oil and white wine served over farfalle pasta 23

LOBSTER MAC: & CHEESE

Tender Maine lobster meat tossed in our five cheese blend, VT smokehouse bacon 32

COD FISH & CHIPS

Fresh Cod, lightly battered and fried. Served with English chips and coleslaw 21

DESSERTS

COCONUT TRES LECHES

A decadent sponge cake drenched in three milks, including coconut milk topped with whipped cream and shredded coconut 10

APPLE PIE A LA MODE

Chunks of Granny Smith apples held together by a flaky crust, spiced with cinnamon and a dash of nutmeg. Served with vanilla ice cream and caramel sauce 10

LEMON ICE BOX CAKE

A light and moist vanilla layered cake with fresh lemon curd and vanilla cream 10

CARROT CAKE

Layers of rich and moist spice cake, full of grated carrots, toasted walnuts and crushed pineapples with a sweet cream cheese icing 10

MOLTEN CHOCOLATE CAKE

A moist and decadent dark chocolate bundt cake served warm and with the touch of a fork a rich river of molten chocolate rushes forth. Served with vanilla ice cream 10

TIRAMISU LAYER CAKE

Made from scratch sponge cake infused with premium espresso coffee layered with cream cheese and Marscapone mousse. Topped with whipped cream 10

CARAMEL TURTLE CHEESECAKE

A towering slice of creamy topped with bittersweet chocolate chips, rich caramel and toasted pecans sitting on a rich chocolate cookie crust 10

CRÈME BRÛLÉE

French classic! Rich custard with vanilla bean and caramelized sugar top coating 10

MANGO AND BERRIES SORBET

Large scoops of mango and berries sorbet served with fresh fruit 10