



DINNER MENU

APPETIZERS

Soup du Jour 6 French Onion Soup 11

Shrimp Cocktail

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

Fried Brussel Sprouts

Lightly fried Brussels with a maple bourbon glaze topped with crispy bacon GF 15

Wings

Maple Buffalo, Mild, Medium, Hot, Nuclear, Garlic Parmesan, BBQ 19

Brisket Empanadas

Slow roast brisket filled empanadas served with a side of chimichurri and southwest aioli GF 16

Green Beans

Battered green beans, wasabi ranch V 13

Mediterranean Platter

Our own hummus served with marinated Kalamata olives, Maplebrook Farm feta and grilled pita V 17

SALADS

Beet Salad

Golden beets, arugula, champagne vinaigrette, curry candied walnuts, crumbled goat cheese GF V 18

Vermont

Greens, hard boiled egg, turkey breast, tomato, bleu cheese, bacon, avocado, apples GF 20

Albatross

Crisp romaine, bacon, pickled cauliflower, blue cheese crumble, marinated grilled steak, fried onion, sweet onion vinaigrette GF 24

Caesar

Crisp romaine, house croutons parmesan, tossed in our caesar dressing GF V 15
GF without croutons

Add To Your Salad

Grilled Chicken 6 Blackened Chicken 7 Turkey 6
Shrimp 12 Steak 12 Salmon 12 Avocado 2
Bacon 3 Blue Cheese 3 Extra Dressing 1

SIDES

Dinner rolls & butter service + \$1 per person
Hand-cut French or sweet potato fries,
Onion Rings 7, Garlic Bread Sticks (3) 5,
House or Caesar Salad 6 Extra Dressing 1

GF Gluten Free / V Vegetarian

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.

A 3% Fee will be added to check total for credit card payments

A 20% Gratuity will be added to parties of 8 or more guests

MAINS

NY Strip

Grilled 14 oz Strip Steak, choice of mashed or baked potatoes, seasonal vegetable, compound butter 38

Steak Frites

Blackened and grilled 10 oz Petite Sirloin with a gorgonzola cream sauce and French fries 36

Seafood Fra Diablo

Jumbo Shrimp, Seared Scallops, simmered in a spicy marinara sauce over fettucine 38

Grilled Salmon

Grilled fillet of Salmon served with creamed potatoes and leeks, and sautéed spinach GF 30

Harvest Chicken

Roasted breast of chicken paired with an apple jalapeño chutney, rice pilaf, seasonal vegetables 27

Pork Osso Bucco

Slow-roasted Pork Shank paired with a VT Maple au jus, mashed potatoes, seasonal vegetables 27

Autumn Spaetzle

Vermont made Spaetzle, sautéed seasonal vegetables, VT Cheddar GF V 23

MACC Cod Fish & Chips

Lightly breaded and fried fresh Cod, served with French fries and coleslaw 23

Traditional Turkey Dinner

Roast VT Turkey, herb dressing, mashed potatoes, pan gravy, cranberry relish, seasonal vegetable 27

SANDWICHES & BURGERS

Monumental Burger

8 oz Henry's Prime ground sirloin grilled, served on a brioche roll with iceberg, tomato, red onions, dill pickle & French fries 18

Extras Avocado 2 Bacon 3 Blue Cheese 3

Caramelized Onions 2 Cheese 2

Mushroom Burger

Roasted Portobella mushroom cap, caramelized onions, roasted red peppers, provolone, pesto on pretzel bun served with French fries & pickle V 18

Reuben

Grilled rye, corned beef or turkey, sauerkraut, Swiss cheese, Russian dressing 18 Pastrami 20
Served with French fries

Roast Turkey / Grilled Chicken B L T

VT smoked bacon, lettuce, tomato, mayo 21
Add Roast Turkey or Grilled Chicken

Jerry's Quesadilla

Flour tortilla filled with Monterrey Jack, peppers, onions, choice of chicken, steak, or black beans & corn. With salsa & sour cream 18 Shrimp +5 Avocado +2