

dinner appetizers

new england clam chowder
chef's choice soup
\$8

deviled scotch egg
crispy sausage wrapped hardboiled egg, deviled yolk and arugula salad with toasted almonds and pickled cauliflower
\$11

ricotta gnocchi
warmed with oven roasted tomatoes, charred mushrooms, garlic chive broth and parmesan reggiano
\$15

salty pretzel crusted crab cake
jumbo lump crab cake coated with crushed pretzel crust, sautéed in brown butter, served with tangy mustard aioli and mixed greens
\$15

our house salad
baby arugula and spinach tossed with lemon olive oil vinaigrette and shaved parmesan cheese
\$8

chef's seasonal risotto
prepared daily using the freshest ingredients
market price

duck confit spring rolls
tender duck, shredded vegetables, noodles, peanuts, lemongrass, fresh ginger and sweet chili wrapped in rice paper and pan fried, served with hoisin barbecue sauce
\$13

warm vermont goat cheese
baked goat cheese, roasted garlic and olives with toasted french bread
\$13

ahi tuna tartare*
sashimi grade tuna served with sesame poached tomatoes, whipped avocado, chipotle chili soy sauce, spicy mayonnaise and lime vinaigrette
\$15

stephi's signature salads

crunchy vegetable salad
a healthy and fresh mix of thin sliced carrots, sweet cucumbers, celery, shaved cauliflower, red peppers, and feta cheese tossed with baby arugula and lemon vinaigrette
\$15
add grilled chicken \$3
add 4 grilled shrimp \$6

pecan goat cheese fritter salad
served over field greens with spiced pecans, sliced pears, brioche croutons and balsamic vinaigrette
\$16

blackened sirloin caesar*
pan blackened sirloin with hearts of romaine, balsamic roasted tomatoes and red onions, focaccia croutons and creamy caesar dressing topped with shaved parmesan
\$19

miso glazed salmon salad
fresh atlantic salmon, shaved romaine, pickled vegetables, sesame seaweed salad, sliced avocado and fried ginger served with sesame honey vinaigrette and ponzu
\$17

roast turkey club goes salad
house roasted turkey, aged cheddar cheese, smokey bacon, thick sliced tomato, ripe avocado and brioche croutons served with romaine and iceberg lettuce, whole grain mustard vinaigrette
\$16

seared yellowfin tuna salad*
seared sashimi grade tuna with baby spinach and field greens, oregano marinated tomatoes, kalamata olives, haricot vert, grilled baguette, and lemon caper vinaigrette
\$17

before placing your order, please inform your server if a person in your party has a food allergy

comfort food classics

open faced thanksgiving sandwich

roasted turkey, squash mayonnaise, mashed potatoes, cornbread stuffing, cranberry sauce and gravy on toasted sourdough bread
\$18

our famous meatloaf

stuffed with cheddar cheese and served with garlic mashed potatoes, haricot verts and mushroom gravy
\$18

classic stephi burger*

ground sirloin topped with cheddar cheese, caramelized onions, thick bacon and sautéed mushrooms on brioche bun, served with french fries
\$15

smokey bacon macaroni and cheese

baked macaroni with hand cut bacon, gruyere, cheddar, parmesan, and romano topped with buttery bread crumbs
\$17
--or--
our traditional mac and cheese
\$16

dinner specialties

braised lamb shank

tender lamb shank slow braised in red wine with root vegetables, served over ricotta polenta and garnished with gremolata
\$28

cider brined pork chop*

grilled center cut double thick pork chop served with apple parsnip puree, shaved brussels sprouts, cider demi and cippolini onion confit
\$27

pan seared salmon

served with a salad of warm root vegetables, toasted almonds, goat cheese and aged balsamic
\$25

crispy duck*

pan seared duck breast served with lentils and chorizo, braised red cabbage and orange fig compote
\$25

jumbo sea scallops

seared scallops with sugar pumpkin, roasted pear and brie risotto, and warm pancetta vinaigrette
\$25

pan roasted new england cod

over sweet corn and smokey bacon chowder and herb roasted potatoes, topped with buttermilk onion strings
\$25

slow roasted half chicken

lemon and garlic rubbed chicken with crispy yukon gold potatoes, cinnamon roasted apples and squash, and pan jus
\$22

red wine braised veal tagliatelle

tender braised veal, roasted mushrooms, garlic and asparagus tossed with tagliatelle pasta, lemon and parmigiano reggiano
\$22

brown sugar marinated skirt steak

grilled and served with thick cut bacon, sautéed brussels sprouts and sweet potato hash
\$27

sides

root vegetable salad \$6
bacon brussels sprouts \$6
rosemary parmesan french fries \$6

herb roasted potatoes \$6
garlic mashed potatoes \$6
tower of onion rings \$9

**these items are served raw, undercooked or may be cooked to your liking.
consuming raw or undercooked fish, seafood, meats or eggs may increase your risk of food borne illness*