

lunch appetizers

new england clam chowder
chef's choice soup
\$7

our house salad

*baby arugula and spinach tossed with lemon olive oil
vinaigrette and shaved parmesan cheese*

\$8

deviled scotch egg

*crispy sausage wrapped hard boiled egg, deviled yolk and
arugula salad with toasted almonds and pickled
cauliflower*

\$11

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

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



sandwiches



open faced thanksgiving sandwich

*roasted turkey, squash mayonnaise, mashed potatoes, cornbread stuffing,
cranberry sauce and gravy on toasted sourdough bread*
\$16

pressed capicola

*shaved sweet capicola with spicy pickled cabbage and
carrots, provolone cheese, and whole grain mustard on
baguette served with mixed greens*

\$14

tuna melt

*white albacore tuna and chopped celery lightly tossed in
mayonnaise on toasted croissant with melted havarti dill,
sundried tomato pesto, and gherkins, served with
mixed greens*

\$13

corey's french onion panini

*shaved prime rib, melted swiss cheese, mustard aioli and
sherry braised onions on sourdough, served with
onion soup dip and french fries*

\$15

classic steph burger*

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

\$15

grilled chicken and fresh mozzarella

*grilled chicken brushed with arugula walnut pesto,
topped with fresh mozzarella and tomatillo relish, served
on focaccia with mixed greens*

\$14

grilled vegetable sandwich

*with crumbled goat cheese, arugula and balsamic
kalamata olive aioli on warm baguette with mixed greens*

\$13

turkey "cheese steak"

*thinly sliced house roasted turkey with sautéed onions
and peppers, melted cheddar, and chili sauce on
toasted hoagie roll,*

served with french fries

\$14

chef's daily burger*

*chef's whim, using fresh ingredients
and served with varying accompaniments*
\$15

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

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*

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

pecan goat cheese fritter salad

served over field greens with spiced pecans, ripe sliced pears, brioche croutons and balsamic 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

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 lettuces, and whole grain mustard vinaigrette

\$16

newbury street chunky chicken salad

a classic since 1994.

roasted chicken, mayonnaise, toasted almonds and capers on a bed of field greens with sliced tomatoes and irish soda bread

\$15

stephi's caesar *

hearts of romaine, focaccia croutons and creamy caesar dressing topped with shaved parmesan

\$11

add blackened chicken breast \$3

add blackened shrimp \$6

add blackened sirloin \$8

all additions served with balsamic roasted tomatoes and grilled red onion



lunch special-



ahi tuna tartare *

sashimi grade tuna served with sesame poached tomatoes, whipped avocado, chipotle chili soy sauce, spicy mayonnaise and lime vinaigrette

\$14

slow roasted half chicken

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

\$18

ricotta gnocchi

warmed with oven roasted tomatoes, charred mushrooms, garlic chive broth and parmesan reggiano

\$15

pan roasted new england cod

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

\$17

our famous meatloaf

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

\$16

butternut and wild mushroom frittata

three farm fresh eggs baked with roasted squash, wild mushrooms and vermont goat cheese served with cippolini onion confit and mixed greens

\$12

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

\$15

**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*