



Spring 2022

Salads

Warm Little Gem baby lettuce and artichoke hearts, draped with aged provolone, house-made pancetta, flashed in our oven and finished with a lemon-peppercorn vinaigrette **15**

Roasted Beet Napoleon baby greens, maple candied pecans, Vermont blue cheese mousse, balsamic reduction **15**

Caesar chopped romaine, house croutons, Parmigiana Reggiano **10** | Add White Anchovies **4**

House mesclun greens, onions, tomatoes, carrots topped with toasted pepitas, maple Dijon vinaigrette **9**

**** Salad additions (6 oz): Salmon +15 | Sliced Tenderloin (4 oz) +15 ****

Small Plates

Island Jerk Cauliflower spiced cauliflower roasted and pulled on a bed of red lentils with blistered Manchego Cheese **15**

Shrimp Chorizo Mixed Grill marinated grilled shrimp, shaved Spanish Chorizo with mixed greens and tomato-lime vinaigrette **18**

Lamb Swords seasoned ground lamb wrapped around a bamboo skewer with an apricot-mint compote **17**

Crab Cakes famous and sauteed, served with an airy lemon sabayon, over a salad of pea sprouts and beets shoots **18**

Calamari Mediterranean seasoned, flashed fried, served with a tomato puttanesca puree **18**

Mussels Classique prepared in the classic French tradition of white wine, garlic, shallots, lemon, and thyme **16**

Main Plates

Apple Island Chicken Statler chicken breast, with a reduced apple cider, brandy, and ginger demi glacé sauce, Vermont buttered mash, seasonal vegetable **28**

Grilled Pork Flat Iron naturally raised prime, woodland mushroom barbeque sauce, spruce syrup, Vermont buttered mash, seasonal vegetables **32**

Sautéed Salmon crusted with a citrus and spice blend, served with a cherry gastrique, coconut black rice, seasonal vegetables **30**

Miso Glazed Cod pickled shallots, lobster chili beurre blanc, coconut black rice, seasonal vegetables **29**

8oz Filet of Beef center cut dusted with fir salt, roasted garlic, tomato, rosemary, Burgundy demi, Vermont buttered mashed, seasonal vegetables **48** Add Bayley Hazen blue cheese **+4**

Surf 'n' Turf grilled NY strip, head-on-prawns, peppercorn brown-butter rosemary sauce, herbed Yukon sweet potato pave, seasonal vegetables **52**

Oven Roasted Lamb Rack crusted with chickpeas and harissa, red wine pomegranate jus, herbed Yukon sweet potato pave, seasonal vegetables **52**

Duck Breast sweet spice crusted, then pan seared medium rare, rose hip raspberry sauce, Vermont butter mash, Fall vegetable ragout **30**

Bolognese Pasta house-made meat sauce (beef, lamb, pork), imported Italian pasta, Maplebrook ricotta, finished with Parmigiano Reggiano **26**

Spring Vegetable Carbonara house-made pancetta, peas, carrots, Spring onions, Parmigiano-Reggiano, served on bucatini **26**

Gluten-Free, Vegetarian, and Vegan dishes available upon request and made to order

Please Note: Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of a foodborne illness



Join us at Bravo Zulu, our new lakeside bar and grill. Where you'll always get good brew, good chew, and good views.
Located on our northern beach, open daily for lunch and dinner.