



**\*\*Due to the world shortage of wheat and flour, we are not automatically bringing bread to the table. Please ask your Server if you would like bread. Thank you for understanding.**

### Salads

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

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

**Chopped** a bounty of summer vegetables from local farms with orange pistachio vinaigrette **13** | Add fresh basil mozzarella **4**

**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: Sliced Grilled Chicken +13 | Salmon +15 | Sliced New York Strip Steak +15 \*\***

### Small Plates

**Shrimp Cocktail** Old Bay poached with tequila lime mango vinaigrette served with cocktail sauce **3/piece**

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

**Calamari** flash fried and tossed with garlic butter, served with marinara **18**

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

**Burmese Pork Salad** Dreamwalker ground pork with chili pepper & lime, served in a lettuce cup, topped with cilantro, and crushed peanuts **15**

### Main Plates

**Apple Island Chicken** Statler chicken breast, with a reduced apple cider, brandy, and ginger demi glacé sauce, Vermont buttered mash, summer medley of vegetables **28**

**Pistachio Chicken** chicken breast, sunburst mint apricot chutney, coconut black rice, summer medley of vegetables **28**

**Grilled Pork Flat Iron** naturally raised prime, woodland mushroom barbeque sauce, spruce syrup, Vermont butter mashed, summer medley of vegetables **32**

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

**Miso Glazed Cod** served in a pool of tomato, red pepper, herb, lobster broth atop a summer medley of vegetables **29**

**Top Sirloin** herb crusted then grilled and slice, served with an adobo sauce, topped with an orange chipotle butter, Vermont butter mashed, braised Swiss chard **29**

**Classic NY Strip Steak** red wine and shallot butter, Vermont butter mashed, summer medley of vegetables **34**  
Add Bayley Hazen blue cheese **+4**

**Duck Breast** sweet spice crusted, pan seared medium rare, rose hip raspberry sauce, Yukon sweet potato pave, summer medley of vegetables **30**

**Lamb Rigatoni** braised lamb with a lemon, rosemary, tomato, olive, and garlic sauce, baked then sprinkled with Pecorino-Romano **28**

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

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

Parmigiano Reggiano 26

**Gluten-Free, Vegetarian, and Vegan dishes** available upon request and made to order 22

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 a good view, good chew, and good brew.

Located on our northern beach, open daily 11am – 9pm for lunch and dinner.

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