



*Please ask your Server if you would like bread*

### Salads

**Roasted Cauliflower** roasted spiced cauliflower, crispy feta, baby arugula, avocado ranch **15**

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

**Caesar** chopped romaine, house croutons, Parmigiana Reggiano **12** | Add White Anchovies **4**

**House** mesclun greens, onions, tomatoes, carrots topped with toasted pepitas, maple Dijon vinaigrette **10 GF**

**\*\* Compliment your salad with these additions \*\***

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

### Small Plates

**Not Your Average Shrimp Cocktail** poached in lime & coconut, with a piña colada plunge **4/piece GF**

**Lump Crab Cakes** famous pan-sauteed, served with an airy lemon sabayon, with a petite salad **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 GF**

**Lamb Slider** chorizo spiced lamb atop a romesco potato salad with baby arugula **16 GF**

**Grilled Zucchini** served with a Korean apple BBQ sauce, Thai basil and rice salad **12 GF**

### Main Plates

**Top Sirloin** herb crusted then grilled and slice, served with an adobo sauce, topped with an orange chipotle butter, Vermont butter mashed, seasonal medley of vegetables **40 GF**

**Classic NY Strip Steak** house-made steak butter, Vermont butter mashed, seasonal medley of vegetables **45**  
Add Bayley Hazen blue cheese **+4 GF**

**Grilled Pork Flat Iron** naturally raised prime, preserved lemon-rosemary-blueberry chutney, whipped feta, creamy polenta, seasonal medley of vegetables **32 GF**

**Duck Breast** sweet spice crusted, pan seared medium rare, rose hip raspberry sauce, Clothbound cheddar gratin, seasonal medley of vegetables **32 GF**

**Spring Braised Lamb** low and slow braised lamb shoulder, essence of citrus, olives, herbs, finished with Spring peas, pistachio-mint gremolata, piled on rigatoni pasta then sprinkled with Pecorino-Romano **30 GF**

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

**Caponata Chicken** pan-braised chicken breast with romesco sauce, golden raisins, topped with a house-made pancetta and garlic pepper chevre, creamy polenta, seasonal medley of vegetables **30 GF**

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

**Cod Florentine** Atlantic fillet braised in herbed tomato-lobster broth, finished with a lite cream, boiled Yukon potatoes, seasonal medley of vegetables **31 GF**

**Spring Vegetable Carbonara** house-made pancetta, peas, carrots, Spring onions, Parmigiano-Reggiano, served on bucatini **28**

**Bolognese Pasta** house-made meat sauce (beef, lamb, pork), imported Italian pasta, Maplebrook ricotta, finished with Parmigiano Reggiano **30**

**Vegetarian, and Vegan dishes** available upon request and made to order **25**

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