

Soup, Salad & Appetizers

The Wedge \$8.45

Iceberg lettuce, grape tomatoes, bacon crumbles, topped with bleu cheese dressing, garnished with Blue Ledge Farm "Middlebury Blue" cheese

Caesar Salad *MUST BE ORDERED GLUTEN FREE!!!* small 6.95 large 8.95
NO CROUTON!

Crisp romaine lettuce, seasoned croutons and parmesan cheese, tossed with our house dressing, garnished with anchovy if you like, just ask!

+ Add chicken...4 Add grilled tuna...9 Add 6 grilled shrimp...6.50

Woodchuck Salad small 7.45 large 9.45

Mixed greens, sliced apples, walnuts, bleu cheese & craisins. Finished with our home made Woodchuck Cider vinaigrette

+ Add chicken...4 Add grilled tuna...9 Add 6 grilled shrimp...6.50

French Onion Soup *MUST BE ORDERED GLUTEN FREE!!!* \$8
NO CROUTON!

Escargots

Extra large Helix snails broiled in house-made garlic and red wine compound butter, served with toasted baguette. 11.95

MUST BE ORDERED WITH A UDIS GLUTEN FREE BUN IN PLACE OF BAGUETTE!

Blackened Prime Rib Strips \$11.95

Dusted with our house blackening spices, sautéed with mushrooms and grape tomatoes. Ranch dipping sauce.

Lobster Bisque \$11.95

Rich & Creamy. Maine Lobster.

Entrées

Roast Duckling \$27.95

Oven roasted half duck. Served with a raspberry glaze, au poivre sauce or sweet onion and bacon jam. Served with rice.

Bar Room Steak \$22.95

8 oz USDA choice sirloin grilled to your liking, served with a twice baked potato.

+ Smothered in mushrooms & onions 24.95 + Topped with sweet onion and bacon jam 24.95 +
Steak Southport- Stuffed with lobster, topped with hollandaise 29.95 + Scallops & Steak- 4 oz
broiled scallops (no cracker topping) 29.95

Fire & Ice Steak \$28

12 oz. choice ribeye served with mashed potatoes (Sorry no gravy)

Entrées Continued...

The Chateau \$29.95

8 oz center cut filet mignon. Served with a baked potato and bearnaise sauce on the side.

Steak Rockport \$34.95

8 oz filet mignon stuffed with lobster meat, topped with hollandaise sauce. Served with a baked potato.

Slow Roasted Prime Rib

USDA choice ribeye, roasted bone in to maximize flavor. Roasted to approx medium rare. Served with mashed potatoes and au jus. Sorry no gravy.

Atlantic Salmon \$22.95

8 oz filet served one of three ways. Pan seared with a maple-soy glaze, grilled & topped with lemon compound butter, or blackened with a side of hollandaise. Served with rice.

+ Petite 5 oz portion 17.95

Broiled Scallops *MUST BE ORDERED GLUTEN FREE!* \$26.95
NO CRACKER TOPPING!

8 oz of North Atlantic sea scallops with garlic, butter and lemon. Topped with Ritz cracker crumbs. Served with rice.

+ Petite 4 oz Broiled Scallops...19.95

Champagne Chicken \$22.95

Two boneless breasts sautéed with mushrooms. Rich sauce of white wine, demi glace and Monument farms cream. Served with rice.

+ Half portion available. 19.95

Drunken Pork Chops *MUST BE ORDERED GLUTEN FREE!* \$21.95
NO TABASCO FRIED ONIONS!

Marinated in bourbon & maple syrup. Grilled and finished with a cider gastrique, topped with Tabasco fried onions. Served with our twice baked potato.

Bourbon Glazed Beef Tips \$21.95

Marinated beef tips grilled to your liking. Tossed with roasted red peppers, mushrooms, scallions and bourbon glaze. Served over mashed potatoes.

Cashew & Vegetable Stir Fry \$18.95

Served over rice. Tell your server if you would like it spicy!

+ Add Scallops 8 Add Shrimp 6 ½ Add Chicken 4

Nor'easter Cod *MUST BE ORDERED GLUTEN FREE!* \$21.95
NO PANKO TOPPING!

Panko crusted North Atlantic cod. Basil oil drizzle & pickled onions. Served with rice.

Pub Entrées & Burgers

*All burgers & Sandwiches must be ordered GLUTEN FREE!
UDIS Gluten Free buns \$1
Please choose a starch/vegetable that isn't from the fryers.*

The Philly \$15.95

Our take on a classic. Prime rib strips served on a French baguette with garlic mayo, caramelized onions and Cabot cheddar cheese. Served with fries.

That's My Jamwich \$15.45

A marinated center cut pork chop. Grilled & sliced thin. Topped with our maple-onion and bacon jam, whole grain mustard and melted Cabot cheddar cheese on a brioche bun. Served with sweet potato fries.

Epic Burger \$17.95

½ lb. local ground beef, Blue Ledge Farm Middlebury Blue cheese, North Country applewood smoked bacon, sautéed mushrooms and Tabasco fried onions. Served on a mountain of crispy fries and all finished with a drizzle of truffle oil.

Royale With Cheese \$15.45

½ lb local ground beef, onion, pickles, lettuce, Thousand Island dressing and American cheese.

Bartender Burger \$15.95

½ pound Local Beef, topped with North Country applewood smoked bacon, Cabot cheddar, lettuce, tomato & onion. Served with onion rings.

North Country Burger \$16.45

½ lb. local beef, seasoned with maple bacon dry rub, Cabot cheddar, apple slices, maple bacon mayonnaise and maple candied bacon. Served with fries.

Big Moose Burger \$15.95

½ lb. local beef, seasoned with our house blackening spices, garlic mayonnaise, lettuce, tomato, onion and Cabot cheddar cheese. Served with onion rings.

Dessert

Classic Creme Brulee

Rich egg custard with a crispy broiled sugar top.

Maple Sugar Parfait

Vanilla ice cream with Rheaume Family Maple Syrup

Flourless Chocolate Cake

Rich dark flourless chocolate cake garnished with raspberry sauce and whipped cream.

Green Mountain Parfait

Vanilla ice cream swirled with Creme de Menthe. (Must be 21 years old)

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