

# DINNER MENU

Many Items can be made Vegan or Gluten Free

*Extra Bread Basket \$1 per person*

## Appetizers

<b>Olive Plate</b>	4
<b>Garlic Tomato Toast</b> <i>Focaccia Bread, Garlic Aioli, Slice Tomatoes, Asiago Cheese</i>	4
<b>House Soup</b> <i>Daily Selection</i>	4 / 7
<b>French Onion Soup</b> <i>Parmesan &amp; Jarlsberg</i>	9
<b>Vermont Cheese Plate</b> <i>Daily Selection</i>	12
<b>Oysters 1/2 shell</b>	9
<b>Oysters Rockefeller</b>	9
<b>Crab Cake Appetizer</b>	13
<b>Escargot</b> <i>Brandied Walnut Pesto Butter, Puff Pastry</i>	11
<b>Thai Grilled Shrimp</b>	9

## Salads

<b>Add Protein of Choice ~</b> Salmon ~ Chicken Breast ~ 3 Shrimp	
<b>Mixed Greens</b>	9
<i>Craisins, Shaved Beets &amp; Carrots, Balsamic or Blue Cheese Dressing</i>	
<b>Classic Caesar</b>	9
<i>Anchovies upon Request</i>	
<b>Winter Salad</b>	9 / 11
<i>Shaved Cauliflower, Brussels Sprouts, Beets, Carrot &amp; Shallot with Baby Spinach &amp; Winter Salad Greens, Craisins, Candied Pecans &amp; Maple Mustard Seed Vinaigrette</i>	
<b>Add Spring Brook Farm Tarentaise Cheese</b>	2
<b>Beet Salad</b>	9
<i>Marinated Beets, Salad Greens, Creamy Goats Cheese, Orange Slices, Scallion &amp; Herb Dressing, &amp; Spiced Walnuts</i>	
<b>Waldorf Salad</b>	9
<i>Cabbage, Celery, Apples, Fennel &amp; Craisins, Lemon Ginger Aioli, Honey, Spiced Walnuts &amp; Gorgonzola Cheese</i>	

## Entrees

<b>Robie Farm Burger</b>	14	<b>Pepper-Crusted Filet Mignon (GF)</b>	32
<i>Brioche Roll, Lettuce &amp; Tomato, Pickles, Choice of Cheese &amp; Oven Fries</i>		<i>Robie Farm Beef, Chive Butter, Red Wine &amp; Demi-Glaze, Mashed Potatoes &amp; Vegetables</i>	
<i>- Additional toppings ~ \$1 each</i>			
<b>The Impossible Burger</b>	14	<b>Seared Sea Scallops (GF)</b>	28
<i>Vegan Protein Burger, BBQ Sauce, Lettuce, Tomato &amp; Brioche Roll, with Oven Fries</i>		<i>On Risotto with Lemon Thyme Sauce &amp; Vegetables</i>	
<i>- Additional toppings ~ \$1 each</i>			
<b>Eggplant Parmesan</b>	18	<b>Pauline's Crab Cakes</b>	28
<i>Breaded Eggplant, Sautéed Spinach, Pomodoro Sauce, Goat &amp; Asiago Cheese, Side Salad</i>		<i>Sautéed Maine Crab Cakes, Orange-Pesto Beurre Blanc, Vegetables</i>	
<b>Crab Mac &amp; Cheese</b>	17	<b>Potato Crusted Salmon (GF)</b>	26
<i>Crabmeat, Cavatappi Pasta, Bechamel, Gruyere &amp; Goats Cheese, topped with Horseradish Bread Crumbs. Served with Side Salad</i>		<i>Roasted Salmon Fillet, with Wasabi Aioli &amp; Grated Potato, Lemon Herb Sauce &amp; Vegetables</i>	
<b>Seafood Broil (GF)</b>	22	<b>House Schnitzel</b>	22
<i>Mixed Seafood, Thai Vinaigrette, Jasmine Rice &amp; Vegetables</i>		<i>Breaded Prime Pork Loin, Lemon, Caper &amp; White Wine Butter Sauce, Mashed Potato &amp; Vegetables</i>	
<b>Shrimp Risotto (GF)</b>	24	<b>Chicken Piccata (GF)</b>	22
<i>Shrimp, Garlic, Tomatoes, Scallions &amp; Shrimp Stock, Creamy Risotto &amp; Asiago Cheese</i>		<i>Gluten Free Chicken Cutlet, Lemon, Capers, White Wine Butter Sauce, Mashed Potato &amp; Vegetables</i>	

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS, MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS