

AFTERNOON APPETIZERS

New England Clam Chowder 11

thick and creamy with native clams, bacon, potatoes and herbs

Ahi Tuna Tartare* 20

cucumber wrapped chopped sashimi grade tuna with avocado, sesame chili oil, spicy mayonnaise and wasabi, topped with crispy wontons and peanuts

House Wedge Salad gf 13

wedge of iceberg with cherry tomatoes, cucumbers, red onion, bacon and blue cheese crumbles, with buttermilk ranch dressing

Chicken and Cheese Quesadilla 16

stuffed with adobo spiced chicken and pepper jack cheese, served with pico de gallo, guacamole, fresh lime and sour cream

Mom's Chicken Soup gf 10

tender pulled chicken, carrots, celery and onion, with house made chicken broth

Fried Calamari 16

with italian hots and lemon aioli

Lobster Guacamole 21

freshly made with avocado, grilled corn, and chopped tomato, topped with maine lobster and served with warm corn chips

Warm Jumbo Lump Crab Cakes 18

served with spicy coleslaw, grilled lemon and old bay tartar sauce

Tempura Rock Shrimp Lettuce Wraps 18

fried rock shrimp served on bibb lettuce with sliced avocado, sesame napa cabbage slaw, cilantro, chopped cashews and thai chili aioli

SIGNATURE SALADS

Classic Chunky Chicken Salad 18

roasted chicken, mayonnaise, toasted almonds, capers and chopped romaine lettuce, served on toasted house made irish soda bread

Classic Caesar Salad 15

romaine lettuce with toasted croutons and shaved parmesan, tossed in a traditional caesar dressing
with grilled chicken 5 *with grilled shrimp* 9
with maine lobster salad 14

Grilled Tenderloin Steak Salad* 23

tenderloin steak with fried spinach and kale, roasted fingerling potatoes, crispy shallots and green beans, tossed in peppercorn parmesan dressing

Warm Bucheron Goat Cheese Salad gf 20

brûléed bucheron with fresh arugula and roasted tri-color beets, tossed with toasted pistachio vinaigrette

Asian Yellowfin Tuna Salad* 23

pan seared tuna served with napa cabbage, radicchio, sesame snap peas, shredded cucumber and pickled onions with sweet soy and crispy wontons, tossed in miso lemon vinaigrette

Cobb Salad 20

grilled chicken, romaine lettuce, corn, tomatoes, egg, cheese, red onion, bacon and avocado served in a crispy flour tortilla shell and tossed with blue cheese dressing

Classic Caprese Panzanella Salad 21

large and small early heirloom tomatoes, fresh mozzarella, torn basil and fried ciabatta, tossed with house pesto dressing

SANDWICHES

Open Faced Thanksgiving Sandwich 20

roasted turkey, squash mayonnaise, mashed potatoes, cornbread stuffing, cranberry sauce and gravy on toasted sourdough

Oversized Stephi Burger* 21

ground sirloin with cheddar cheese, caramelized onions, bacon and sautéed mushrooms on a toasted brioche bun, served with french fries

Albacore Tuna Melt 18

white albacore tuna tossed in mayonnaise with melted swiss cheese, house made pickles and sliced tomatoes on toasted marble rye, served with potato chips

Stephanie's Grilled Cheese 14

with melted white cheddar, monterey jack, bacon, vine ripened tomatoes and smashed avocado on toasted brioche, served with potato chips

Old Fashioned Turkey Club 18

fresh roasted turkey breast with bacon, tomato, sliced avocado, lettuce and mayonnaise, served on toasted challah with potato chips

gf = gluten free

Before placing your order, please inform your server if a person in your party has a food allergy.

**These items are served raw, undercooked or may be cooked to your liking.*

Consuming raw or undercooked fish, seafood, meats or eggs may increase your risk of food borne illness.



Stephanie's on Newbury

WINE

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SPARKLING AND CHAMPAGNE

- Champagne, **Veuve Cliquot "Yellow Label"** (Reims, France) 19
- Brut, **Champy by Jenny Johnson** (Sonoma, CA) 15
- Cava Rosé, **Mas Fi** (Penedes, Spain) 13
- Prosecco, **Zardetto** (Veneto, Italy) 11

WHITES

- Pinot Grigio, **La Fiera** (Veneto, Italy) 10
- Sauvignon Blanc, **La Petite Perrière** (France) 10
- Riesling, **St. Antonius Kabinett** (Nahe, Germany) 10
- Soave Classico, **Suavia** (Veneto, Italy) 11
- Chardonnay, **Donati Unoaked** (Central Coast, CA) 11
- Sauvignon Blanc, **Clifford Bay** (Marlborough, New Zealand) 12
- Chardonnay, **Domaine Talmard** (Burgundy, France) 13
- Sancerre, **Saget la Perrière** (Sancerre, France) 15
- Chardonnay, **Chalk Hill** (Sonoma Coast, CA) 15

ROSÉ

- Rosé, **Bieler Père et Fils** (Provence, France) 11
- Rosé, **Whispering Angel** (Provence, France) 15

REDS

- Merlot, **Santa Ema** (Maipo Valley, Chile) 10
- Cabernet Sauvignon, **Grayson Cellars** (Napa Valley, CA) 10
- Pinot Noir, **Dom Brunet** (Limoux, France) 11
- Malbec, **Crios de Susana Balbo** (Mendoza, Argentina) 11
- Cabernet Sauvignon, **Josh** (Sonoma County, CA) 12
- Pinot Noir, **St. Michael-Eppan** (Alto Adige, Italy) 13
- Cabernet, **Ferrari-Carano** (Alexander Valley, CA) 16
- Liano, **Umberto Cesari** (Emilia Romagna, Italy) 16

BEER

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DRAFT

- Citizen's Cider Unified Press ^{gf} 7
- Goose Island IPA 7
- Harpoon Seasonal 7
- Harpoon IPA 7
- Stella 7
- Brooklyn Lager 7
- Allagash White 8
- Springdale Rotational 9
- Maine Beer Company Peeper Ale 10

BOTTLES & CANS

- Narragansett Lager (16oz) 6
- Budweiser 6
- Bud Light 6
- Michelob Ultra 6
- Coors Light 6
- Amstel Light 7i
- Blue Moon Belgian White 7
- Corona 7
- Sam Adams Lager 7
- Sam Adams Seasonal 7
- Guinness (14.9oz) 7

BOTTLES

- Left Hand Nitro Milk Stout (6%) CO 8
- Zero Gravity Conehead IPA (5.7%) VT 7
- Lagunitas Little Sumpin' Sumpin' APWA (7.5%) CA 7
- Springdale Barrel Room Brigadeiro Oatmeal Stout (7.5%) MA 8
- Ballast Point Grapefruit Sculpin IPA (7%) CA 8
- Toppling Goliath Pseudo Sue APA (5.8%) IA 8
- Ipswich Celia Saison (6.5%) MA ^{gf} 7
- Bar Harbor Cadillac Mountain Stout (6.7%) ME 7
- Rogue Dead Guy Ale Maibock (22oz)(6.5%) OR 12
- Cisco Brewing Whale's Tale Pale Ale (5.5%) MA 6
- Jack's Abby House Lager APL (5.5%) MA 6
- Stoneface Full Clip IPA (6.5%) NH 8

^{gf} = gluten free

All vintages and appellations are subject to change based on availability from the winery.