

# DINNER

## SHAREABLES

### CRISPY FRIED CALAMARI | 15

cherry peppers, fried basil, marinara

### BAKED SPINACH & ARTICHOKE DIP | 15

artichokes, spinach, sautéed onions, smoked gouda cheese, toasted breadcrumbs, house made potato chips

### WARM VERMONT GOAT CHEESE | 14

cured tomatoes, confit garlic, toasted garlic baguette

### CORNBREAD CRUSTED CRAB CAKES | 17

whole grain mustard aioli, baby arugula

### MEZZE BOARD | 15

edamame hummus, honey whipped ricotta, olive tapenade, toasted pita chips, crisp vegetables

### AHI TUNA TARTARE\* | 17

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

### SAUTÉED P.E.I. MUSSELS | 17

thai coconut curry sauce, lime, fresh herbs, grilled baguette

### LOBSTER GUACAMOLE | 19

fresh maine lobster, smashed avocado, roasted corn, pico de gallo, chopped tomato, scallions, lime salted corn tortillas

### STEPHI'S FAVORITE PIZZA | 15

fresh mozzarella, roasted tomatoes and garlic, ricotta, basil, pecorino romano, balsamic glaze

### TOWER OF BUTTERMILK BREADED ONION RINGS | 10

spicy mayonnaise

## SOUPS & SALADS

### NEW ENGLAND CLAM CHOWDER | 8

native clams, smoky bacon, potatoes, herbs

### STEPHI'S CAESAR | 12

hearts of romaine, brioche croutons, creamy caesar dressing, shaved parmesan

### ASIAN YELLOWFIN TUNA SALAD\* | 20

pan seared tuna, fresh field greens, wok charred peppers, sesame green beans, shredded cucumber, pickled onions, lemon vinaigrette, wasabi aioli, sweet soy, crispy wontons

### CRUNCHY VEGETABLE SALAD | 19 *gf*

thinly sliced carrots, sweet cucumbers, celery, shaved cauliflower, red peppers, feta cheese, baby arugula, lemon vinaigrette

### MOM'S CHICKEN SOUP | 8 *gf*

tender pulled chicken, carrots, celery, onion, chicken broth

### ROASTED TURKEY CHOPPED SALAD | 17

tomatoes, avocado, bacon, toasted brioche, honey mustard dressing

### COBB SALAD | 18

grilled chicken, romaine lettuce, grilled corn, tomatoes, egg, cheese, red onion, bacon, avocado, blue cheese dressing, crispy flour tortilla shell

### PECAN CRUSTED WARM GOAT CHEESE SALAD | 21

field greens, spiced pecans, late harvest pears, toasted brioche and balsamic vinaigrette

ADD TO ANY SALAD - GRILLED OR BLACKENED: CHICKEN | 5 STEAK\* | 8 SALMON\* | 7 SHRIMP | 8

## SPECIALTIES

### PAN ROASTED COD | 25 *gf*

roasted fennel & leeks, pickled fennel frond relish

### MUSTARD GLAZED SALMON\* | 25 *gf*

lentil ragout, roasted brussels sprouts,

### BRAISED SHORT RIBS | 31 *gf*

white truffle parmesan polenta fries, honey cured baby carrots, brandy demi

### BOLOGNESE | 27

rigatoni, ragout of pork, veal & beef, parmigiano reggiano chili flakes, warm toasted garlic bread

### PAN SEARED SCALLOPS\* | 32 *gf*

rutabaga purée, sautéed beets, rainbow swiss chard

### PETITE PRIME FILET\* | 33 *gf*

cauliflower & celery root mash, charred rapini, harissa butter

### BONE IN PORK CHOP\* | 28 *gf*

roasted brussels sprouts, caramelized apple "stuffing" candied walnuts, dried cranberries, bacon lardons

### SHRIMP ALL'AMATRICIANA | 25

bucatini, guanciale, oregano, spicy tomato sauce

## CLASSICS

### OPEN FACED THANKSGIVING SANDWICH | 21

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

### OUR FAMOUS MEATLOAF | 23

stuffed with cheddar cheese, served with garlic mashed potatoes, haricot verts and mushroom gravy

### ROASTED HALF CHICKEN | 21 *gf*

roasted garlic potato purée, sautéed broccolini, herbed jus

### OVERSIZED STEPHI BURGER\* | 18

ground sirloin, cheddar cheese, caramelized onions, thick cut bacon, sautéed mushrooms, toasted brioche bun, french fries

### STEAK FRITES\* | 28

marinated grilled skirt steak, house steak butter, parmesan truffle french fries

### CHICKEN POT PIE | 24

roasted chicken, pearl onions, peas, whipped potatoes, carrots, sage crust

### MACARONI AND CHEESE | 20

three cheeses, buttery bread crumbs

WITH PROSCIUTTO LARDONS AND TRUFFLE OIL | 23 WITH LOBSTER | 26

@STEPHISTREMONT  

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.

*gf = gluten free*

## WINE

### SPARKLING WINE AND CHAMPAGNE

	GLASS   BOTTLE
PROSECCO, LaMarca (Italy)	10   40
BRUT, Domaine Chandon (California) NV	12   44
VEUVE CLIQUOT, "Yellow Label" (Reims)	95
BRUT ROSÉ, Canella (Italy) NV	(187ml) 15   (750ml) 58

### WHITE

PINOT GRIGIO, DiLenardo (Italy) 2017	10   40
SAUVIGNON BLANC, Whitehaven (Marlborough) 2017	12   48
GRÜNER VELTLINER, Höppler (Austria) 2017	11   44
BORDEAUX BLANC, Chateau Ducasse (France) 2017	11   40
CHARDONNAY, Edna Valley (Central Coast) 2016	10   40
RIESLING, Kessler "R" (Germany) 2016	12   44
SANCERRE, Domaine Cottat (Loire Valley) 2017	16   59
PINOT GRIGIO, Maso Canali (Trentino) 2017	45
CHARDONNAY, Frei Brothers (Russian River) 2016	48

### ROSÉ

	GLASS   BOTTLE
ROSÉ, Chateau de Campuget (Côtes du Rhône) 2017	11   44

### RED

PINOT NOIR, MacMurray Ranch (Sonoma) 2015	13   52
MALBEC, Terrazas (Mendoza) 2017	10   38
MERLOT, Michael Pozzan "Annabella" (Napa) 2015	12   48
CABERNET SAUVIGNON, Louis Martini (Sonoma) 2015	12   48
RIOJA, Cune, (Spain) 2014	11   44
CHIANTI CLASSICO RISERVA, San Felice (Tuscany) 2016	11   40
GRENADE, Blend, Orin Swift "Abstract" (California) 2016	58
CHÂTEAU LYONNAT (Bordeaux) 2015	55
ZINFANDEL Ravenswood "Old Vine" (Lodi) 2015	55

## SIGNATURE COCKTAILS | 13

### ARTEMIS' APEROL SHIPWRECK

michter's bourbon, aperol, montenegro amaro, lemon

### MINT TO BE

hendricks gin, st. germain, lemon, muddled cucumber and mint

### STEPHI'S PEACH ICED TEA

peach infused citrus vodka, agave, lemon, peach bitters

### WINTER MAI TAI

flor de caña 4 year rum, dark rum, spiced syrup, orgeat, aromatic bitters, pineapple, orange

### TEQUILA MOCKINGBIRD

milagro reposado, yellow chartreuse, pomegranate, cranberry, lemon, mint

### NEWBURY '94

vodka, ginger liqueur, rosemary syrup, angostura bitters, grapefruit, smoked rosemary

## SIGNATURE MARTINIS | 14

### DOLI

house infused pineapple vodka

### PEAR NAKED LADIES

sailor jerry spiced rum, pear puree, lime, angostura bitters, ginger beer, dry champagne

### BECKY'S BLUEBERRY PIE

blueberry infused vodka, cassis, frangelico, lemon, cinnamon syrup

### UNION PARK LATTE

vanilla vodka, white chocolate liqueur, espresso, house whipped cream

## WINTER WARM UPS | 13

### STEPHI'S FAVORITE

kahlua, grand marnier, bailey's, coffee, house whipped cream

## BEER

### DRAFT

HARPOON IPA (South Boston, MA) 7

STELLA ARTOIS (Belgium) 7

ALLAGASH WHITE (Portland, ME) 7

HARPOON SEASONAL 7

### BOTTLES

BUD LIGHT (St. Louis, MO) 5

COORS LIGHT (Golden, CO) 5

MILLER HIGH LIFE (Milwaukee, WI) 5

HEINEKEN (Netherlands) 6

AMSTEL LIGHT (Netherlands) 6

CORONA (Mexico City, Mexico) 6

ST. PAULI GIRL (N/A) (Germany) 6

SAM ADAMS BOSTON LAGER (Boston, MA) 7

BALLAST POINT GRAPEFRUIT SCULPIN (San Diego, CA) 7

LAGUNITAS IPA (Petaluma, CA) 7

OMISSION PALE ALE (Portland, OR) *gf* 7

### CANS

BUDWEISER (St. Louis, MO) (16 oz) 5

DOWNEAST CIDER (Charlestown, MA) 7

FOUNDERS ALL DAY IPA (Grand Rapids, MI) 7

BLACK HOG GRANOLA BROWN ALE (Oxford, CT) 7

NARRAGANSETT LAGER (Pawtucket, RI) (16 oz) 4

GUINNESS STOUT (Dublin, Ireland) (14.9 oz) 7

## SANGRIAS glass | 13 pitcher | 52

### STEPHI'S RED SANGRIA

red berry vodka, cassis and cinnamon syrup, topped with dry red wine

### SPARKLING CIDER SANGRIA

cinnamon & apple infused bourbon and apple cider, topped with dry champagne