

# DINNER

## SHAREABLES

### CRISPY FRIED CALAMARI | 15

pecorino romano, 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

### SALTY PRETZEL CRUSTED CRAB CAKES | 17

whole grain mustard aioli, baby arugula

### WARM SPICED PITA BREAD WITH THREE SPREADS | 15

edamame hummus, toasted walnut muhammara, honey whipped ricotta, 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

white wine, garlic, butter, paprika roasted tomatoes, 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

## SPECIALTIES

### PAN ROASTED COD | 25

garlic roasted potatoes, bacon, creamed corn, crispy onion strings

### ROASTED SALMON\* | 27 *gf*

crispy fingerling sweet potatoes, pan fried kale, crushed oven roasted tomatoes

### BRAISED SHORT RIBS | 31 *gf*

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

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

prosciutto risotto, maple balsamic

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

stephi's tater tots, pink salt, chives, grilled spring onion, mushroom jus

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

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

## PASTAS

### BOLOGNESE | 27

radiatori pasta, pulled duck leg confit, diced tomato, fresh herbs, red wine demi

### SHRIMP SCAMPI | 24

olive oil poached shrimp, spicy tomato garlic sauce, angel hair pasta, fried basil

## CLASSICS

### NEW ENGLAND LOBSTER ROLL | MP

fresh maine lobster, mayonnaise, lemon, toasted brioche roll, french fries, coleslaw

### 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

### LOBSTER POT PIE | 29

maine lobster, pearl onions, peas, potatoes, carrots, sage crust

### MACARONI AND CHEESE | 20

three cheeses, buttery bread crumbs  
**with prosciutto lardons and truffle oil | 23**  
**with lobster | 25**

## SOUPS

### NEW ENGLAND CLAM CHOWDER | 8

native clams, smoky bacon, potatoes, herbs

### GAZPACHO | 10 *gf*

made daily with the finest of ingredients

## SALADS

### STEPHI'S CAESAR\* | 12

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

**with chicken | 5** **with salmon | 7**

### 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

### PECAN CRUSTED WARM GOAT CHEESE SALAD | 21

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

### ROAST TURKEY CLUB GOES SALAD | 17

house roasted turkey, romaine lettuce, aged cheddar cheese, smoky bacon, thick sliced tomato, ripe avocado, brioche croutons, whole grain mustard vinaigrette

### COBB SALAD | 18

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

### GRILLED SHRIMP & CRUNCHY VEGETABLE SALAD | 22 *gf*

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

@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 // Many of our items can be prepared gluten free with slight modification, for details please ask your server*