



# ENTRÉES



## Filet Mignon

Grilled Beef Tenderloin, Basil Mashed Potatoes, Heirloom Tomato Salad, Grilled Asparagus, Balsamic Demi-Glace, Wild Ramp Compound Butter...40  
*\*Add 5oz Wild Maine Shelled Lobster Tail...22*

## Salade Niçoise

Seared Ahi Tuna, Hard Boiled Egg, Avocado, Roasted Red Peppers, Grilled Onions  
Roasted Potatoes, Haricot Verts, Kalamata Olives & Capers with House Dressing & Parsnip Frites...28

## Beef Bourguignon

Beef Tips Braised in Red Wine with Bacon, Pearl Onions, Carrots, Celery & Button Mushrooms, Garlic Mashed Potatoes & Haricot Verts...28

## Cavatappi Carbonara

Murray's All- Natural Chicken, Cavatappi Pasta, Bacon, Roasted Tomatoes & Sweet Peas in a Creamy Parmesan Sauce...28

## Mediterranean Salmon Pasta

Cavatappi Pasta, Salmon, Oven Roasted Tomatoes, Kalamata Olives, Roasted Red Peppers, & Baby Spinach in a Feta Parmesan Cream Sauce...28

## Veggie Carbonara

Portobello, Cavatappi Pasta, Roasted Tomatoes & Sweet Peas in a Creamy Parmesan Sauce...26

## Grilled Lemon Herb Tofu

Grilled Marinated Tofu, Lemon & Mint Pearled Couscous Salad, Herbs de Provence Roasted Carrots, Herb Charred Lemon Tahini Sauce ...26

## Pan Seared Salmon

Pan Seared Salmon, Sundried Tomato Sauce, Brie Drizzle, Basil Mashed Potatoes, Sautéed Baby Spinach & Herbs de Provence Roasted Carrots ...30

## Cornmeal Crusted Chicken Statler

Natural Ham & Gruyere Stuffed Murray's All-Natural Chicken Breast,  
Grilled Peach Compote, Lemon & Mint Pearled Couscous Salad, Haricot Verts...30

## Bistro Burger

Black River Angus Burger, La Belle Farm Foie Gras, Grafton Black Truffle Cheddar,  
Balsamic Baby Greens, Tomato & Onion on a Brioche Roll with White Truffle Fries...35

## Shrimp & Lobster Risotto

Lemon Tarragon Risotto with White Tiger Shrimp, Shelled Knuckle & Claw Lobster & Grilled Corn with Parmesan & Beurre de Homard...42  
*\*Add 5oz Wild Maine Shelled Lobster Tail...22*

## Grilled French Pork Chop

12oz Thick Cut Frenched Chop, Glazed with Strawberry Bacon Barbeque Sauce, Cheddar Jalapeño Polenta Fries, Fennel & Cabbage Slaw, Sautéed Baby Spinach ...38

## Tropical Glazed Scallops

Pan Seared Diver Scallops, Pineapple & Mango Glaze, Coconut-Keifer Lime Jasmine Rice Cake, Sautéed Baby Spinach, Pickled Tropical Fruit Brunoise ...42

## Steak Frites

Marinated Grilled Steak with Port Wine Demi-Glace, Horseradish Crème & French Fries...28

### Cavatappi Carbonara

Murray's All-Natural Chicken, Cavatappi Pasta,  
Smoked Bacon, Roasted Tomatoes & Sweet  
Peas in a Creamy Parmesan Sauce

### Salade Niçoise

Seared Ahi Tuna, Hard Boiled Egg, Avocado,  
Roasted Red Peppers, Grilled Onions, Haricot  
Verts, Roasted Potatoes, Kalamata Olives & Capers  
with House Dressing & Parsnip Frites

### Veggie Carbonara

Portobello, Cavatappi Pasta, Roasted  
Tomatoes & Sweet Peas in a Creamy Parmesan Sauce

### Caesar Salad

Grilled Chicken, Portobello, 4oz Seared Tuna, 4oz Tofu  
Salmon, Steak, Shrimp or Beef Skewers

## BISTRO DINNER

CHOICE OF AN ENTRÉE

&

SOUP AU PISTOU or MIXED GREEN SALAD

Substitute Caesar or Gazpacho \$2

**\$25**

3-5 Everyday

8-9 Sun-Thurs

9-10 Fri & Sat

Not available for take-out  
May not be combined with any  
other discounts or promotions  
add \$2 for substitutions

### Mediterranean

### Salmon Pasta

Cavatappi Pasta, Salmon, Kalamata Olives, Roasted  
Red Peppers, Sundried Tomatoes, Baby Spinach i  
Feta Parmesan Cream Sauce

### Steak Frites

Marinated Grilled Steak with Port Wine Demi Glace  
Horseradish Crème & French Fries

### Beef Bourguignon

Beef Tips Braised in Red Wine with Bacon,  
Pearl Onions, Carrots, Celery & Button Mushrooms  
Garlic Mashed Potatoes & Haricot Verts

### Salmon Frites

Pan Seared Salmon & French Fries  
Horseradish Crème

**ADD A GLASS OF BISTRO MERLOT, ROSE OR CHARDONNAY (one glass per bistro meal) \$7- 7oz**



SOUPS & SALADS

Soup Au Pistou

Classic French Vegetable & White Bean Soup  
Garnished with Asiago & Pesto 8/10

Onion Soup Gratinée

A Bistro Classic, with Beef Broth & a Blend of Cheeses...12

Chilled Green Tomato

Avocado Gazpacho

Tomatillos, Onions, Cucumber, Carrots,  
Puréed Avocado & Green Tomatoes9/11

House Salad

Baby Greens, Carrots, English Cucumbers, Grape Tomatoes,  
Radish, Parsnip Frites & Maple Balsamic Vinaigrette...14

Caesar Salad

Shaved Parmesan & Garlic Croutons...16  
\*\*add White anchovies...1.50

Leunig’s Wedge

Iceberg Lettuce, Grape Tomatoes, VT Apple Wood  
Smoked Bacon, Hard Egg, Crumbled Blue Cheese,  
House Herb Ranch Dressing...16

Lobster Elotes Salad

Romaine, Heirloom Tomatoes, Red Onions, Cilantro, Jalapeño, Black Beans,  
Grilled Corn, Shelled Knuckle & Claw Lobster, Cotija Cheese, Crumbled  
Chèvre, Cilantro Lime Avocado Mascarpone Dressing...30

Add to any Salad

VT Bean Crafters Black Bean Burger Patty...7

2 Portobello Mushroom Caps...9

Chicken Breast, Two Shrimp Skewers,

Two Beef Skewers, 4oz.Seared Ahi or 4oz Tofu...12

Grilled 8oz Beef Tenderloin...28

6oz Salmon or 7oz Steak...20

3oz Chilled Knuckle & Claw Lobster...18

5oz Wild Maine Shelled Lobster Tail...22

Cheeses of Vermont

Choice of Cheese -Crackers, Crostini,  
Cherry Compote & Fresh Fruit...14 per cheese selection  
\* Extra Crackers ...2

Blue Ledge Farm Lake’s Edge

This dramatic strong & earthy flavored local goat’s milk cheese is enhanced by a  
streak of ash through the center

Grafton Village 2yr Cheddar

Grafton’s flagship cheddar made with raw cow’s milk and aged for two full years  
to achieve a mature flavor dense, firm-yet-creamy texture

Champlain Valley Creamery  
Triple Cream

Organic Champlain Triple is a beautiful soft ripened triple crème, bloomy white  
rind. Produced from cultured whole milk & cream with a luxurious mouthfeel

Blue Ledge Farm Riley’s 2x4

Raw cow & goats’ milk, Tomme style, Cave-aged for 3 months,  
briny & acidic on the palate, sweeter nuttier notes on the nose

APPETIZERS

French Fries

9

White Truffle Fries

13

Sweet Potato Fries

10

Duck Mousse Pâté

House Duck Pâté, Port Cherry Compote,  
Pickled Vegetables, Mini Toasts...18

Maine Lobster Bites

Panko Crusted Maine Lobster Bites 5oz, Lemon Tarragon Aioli...25

Short Rib Poutine

Red Wine Braised Beef Short Rib Chunks, French Fries, Maplebrook Cheese Curds, Beef Gravy...18

Duck Confit Poutine

Slow Roasted Picked Duck Confit, French Fries, Maplebrook Cheese Curds & Duck Gravy...18

Escargot Maison

Garlic-Walnut Herb Butter & Asiago...16

Mock Escargot

Miso Roasted Crimini Mushrooms in Garlic-Walnut Herb Butter & Asiago...14

Crispy Artichoke Hearts

Cornmeal Crusted, Lemon Tarragon Aioli ...16

Duck Frites

Graham Cracker Crusted, Maple Chili Dipping Sauce...16

Calamari Fritti

Red Chili Sauce...16

Curried Coconut Mussels

Green Curry Coconut Sauce, White Wine, Shoestring Leeks & Carrots...18

Shrimp & Beef Skewers

Citrus Garlic & Herb Infused , Peppadew Compote ...17

Sliders Trio

Lamb- Peppadew Compote Venison- Cinnamon Aioli, Caramelized Shallots,  
Apples & VT Cheddar Duck- Port Cherry Compote & Seared Foie Gras on Brioche Buns...30

½ Dozen Oysters Rockefeller

Fennel, Shallots, Tomatoes, Baby Spinach & Pernod Cream Sauce...25  
Raw Oysters Available with Champagne Mignonette...3.50 e

White Truffle Beef Tartare

Diced Beef Tenderloin, Capers & Cornichons, White Truffle Aioli, Kettle Chips...22

Kettle Chips with Truffle Aioli

House Made Kettle Chips...9

Mixed Marinated Olives

Mixture of Italian Black & Green Olives House Marinated with  
Fresh Herbs with Orange Peel & Chili Flakes...6

Mixed Nuts

Roasted & Salted Almonds, Peanuts, Brazil Nuts,  
Hazelnuts, Pistachios & Cashews...5

Sides & Add Ons

Substitute White Truffle Frites or  
Truffle Mashed on Entrée...4

Asparagus or Haricot Verts...6

Roasted Carrots... 7

Garlic Mash...5

Couscous Salad ...8

Coconut Jasmine Rice Cake...8

La Belle Farm Foie Gras...17

Fresh Basil Pesto...5

3oz Chilled Knuckle & Claw Lobster...18

5oz Wild Maine Shelled Lobster Tail...22

Split Entrée Charge...3

For Separate Checks,  
please inform your server  
before ordering

Only Food & Drinks prepared  
here may be consumed here

Pre-Tax 20% Gratuity will be added  
to all Parties of 6 or more & to  
those taking both Credit Card Slips or  
Forgetting to sign



- CAN BE PREPARED GLUTEN FREE WITH MODIFICATIONS -  
PLEASE INFORM YOUR SERVER

\*\*FRENCH FRIES & KETTLE CHIPS ARE FRIED IN OIL  
THAT IS NOT GLUTEN FREE

Please note: We do our best to accommodate dietary restrictions  
and allergies We cannot guarantee that any of our menu items are  
free of allergens because we use shared equipment and handle  
common allergens throughout our restaurant & bakery

*Consuming Raw or Undercooked Meats, Seafood or Eggs  
May Increase Your Risk of Food – Borne Illness*