

## LUNCH APPETIZERS

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### **New England Clam Chowder** \$10

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

### **Gazpacho** gf made daily with the finest of ingredients \$9

### **House Wedge Salad** gf \$12

a wedge of iceberg with cherry tomatoes, cucumbers, red onion and bacon with a choice of balsamic vinaigrette, russian, blue cheese or buttermilk ranch dressing

### **Thai Lettuce Wraps** gf \$16

sweet and spicy sesame glazed chicken served with shredded red cabbage, carrots, scallions, red peppers, bean sprouts, rice noodles, crushed peanuts and bibb lettuce cups

### **Lobster Guacamole** \$16

freshly made with ripe avocado, grilled corn, chopped tomato and scallions, topped with maine lobster and served with lime salted tortillas

### **Grilled Mole Spiced Chicken Quesadilla** \$15

stuffed with charred poblano chili peppers, black bean and corn salsa, cilantro and monterey jack cheese, served with guacamole, pico de gallo and sour cream

### **Tower of Buttermilk Breaded Onion Rings** \$11

served with spicy mayonnaise

### **Clams Casino** \$15

local clams baked with herbed bread crumbs, crispy prosciutto and house casino butter

### **Calamari** \$15 served either:

**Rhode Island Fried** with hot banana peppers and lemon aioli - OR -

**Mediterranean Grilled** gf tossed with chilled potato, red onion, parsley and caper salad with balsamic and olive oil

### **Thai Curry Mussels** \$17

p.e.i. mussels sautéed with garlic, thai chiles, cilantro and lemongrass, served in a red curry coconut broth with sesame shrimp toast

### **Warm Vermont Goat Cheese** \$15

baked goat cheese, roasted garlic and olives, served with toasted french bread

### **Creamy Ricotta and Tomato Bruschetta** \$15

toasted focaccia points topped with ricotta cheese, garlic roasted tomatoes, fresh herbs and olive oil

### **Ahi Tuna Tartare\*** \$19

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

## SANDWICHES

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### **Lobster Salad Roll** MP

fresh maine lobster meat tossed in mayonnaise, lemon and mustard, served on a toasted roll with french fries and cole slaw

### **Lamb Meatball Pita** \$17

house made meatballs wrapped in fresh baked pita with shredded lettuce, tomato, feta cheese and red onion, topped with tzatziki sauce and served with greek style french fries

### **Albacore Tuna Melt** \$16

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

### **Grilled Cheese** \$15

melted cheddar and goat cheese, tomato and avocado on toasted brioche, served with potato chips

### **Spicy Vegetable Power Wrap** \$15

whole grain tortilla rolled with sriracha hummus, chopped romaine, edamame, toasted sunflower seeds, bean sprouts, diced tomato, shredded carrots and balsamic vinaigrette, served with mixed greens

### **Ale Braised Brisket Sandwich** \$17

tender brisket cooked "low and slow" in boston's own harpoon IPA, topped with buttermilk coleslaw and crispy onion strings, served on toasted ciabatta with southwestern potato salad

### **Pressed Italian Panini** \$17

thinly sliced prosciutto, spicy capicola, genoa salami and provolone cheese with fresh basil pesto, served warm on house baked focaccia

### **Fried Chicken Sandwich** \$17

crispy fried breast of chicken topped with ham, swiss cheese, sliced tomato, shredded lettuce, red onion and honey mustard on brioche, served with potato chips

### **Poncherello** \$17

fresh roasted turkey breast with fresh avocado, applewood smoked bacon, bibb lettuce, boursin cheese, red pepper jelly and chipotle aioli served on multigrain with southwestern potato salad

### **Ahi Tuna Burger\*** \$20

fresh sashimi grade tuna mixed with sesame, soy, ginger and scallions, served on toasted brioche with asian slaw

*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. gf= gluten free*

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

## SIGNATURE SALADS

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### **Classic Caesar Salad** \$14

romaine lettuce tossed in traditional caesar dressing with garlic croutons and shaved parmesan  
*with grilled chicken* \$19 *with grilled shrimp* \$23

### **Asian Yellowfin Tuna Salad\*** \$22

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

### **Grilled Tenderloin Salad\*** \$23

marinated sliced tenderloin of beef served over field greens and romaine lettuce, tossed with candied walnuts, crumbled gorgonzola, baby tomatoes, roasted beets, crispy fried shoestring potatoes and red wine vinaigrette

### **Asian Salmon Salad** \$22

soy glazed salmon with leaf lettuce, napa cabbage, rice noodles, scallions, mango, avocado, carrots, mandarin oranges, edamame and spiced pecans with ginger vinaigrette

### **Cobb Salad** \$19

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

### **East Valley Road Salad** \$20

golden fried sesame crusted chicken, baby spinach, chopped red onion, roasted red peppers, sliced mushrooms, maple candied bacon and grated cheddar tossed in buttermilk dressing, topped with a sunny side up egg

### **Pecan Crusted Warm Goat Cheese Salad** \$19

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

### **Roasted Beet and Burrata Salad** *gf* \$19

local beets and creamy burrata cheese with mixed greens, sliced red onions, fresh basil, olive oil and aged balsamic

## OUR FAVORITE PASTAS

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### **Italian Sausage Farfalle** \$22

bowtie pasta with italian sausage, broccoli rabe, caramelized onions and parmesan cheese tossed in basil pesto

### **Macaroni and Cheese** \$18

macaroni baked with 3 cheeses and topped with buttery bread crumbs  
*with prosciutto and truffle oil* \$22

## LUNCH ENTRÉES

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### **Our Famous Meatloaf** \$22

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

### **Lobster Pot Pie** \$25

a creamy combination of fresh maine lobster, corn, pearl onions, peas, potatoes and carrots under a sage crust

### **Scallops Saltimbocca** *gf* \$24

roasted prosciutto wrapped sea scallops served with creamy sweet pea risotto and sage brown butter

### **Ancho Dusted Salmon** \$24

pan seared filet of salmon served over grilled corn salad with roasted chiles, crème fraiche and cotija cheese

### **Miso Shrimp Noodle Bowl** \$22

fresh shrimp and udon noodles in a grilled scallion and shitake mushroom miso broth with broccolini, carrots, snap peas and bean sprouts

### **Fish and Chips in a Basket** \$21

crispy fried haddock served with french fries, coleslaw, jalapeño tartar sauce and radicchio aioli

### **Hoi An Shrimp Pancake** \$24

jumbo shrimp marinated in ginger, garlic, chiles and lemon and grilled, served with mint, carrots, thai basil, cilantro, scallions and avocado in a crispy vietnamese pancake with sweet and sour nuoc cham sauce

### **Caramelized Claypot Chicken** *gf* \$23

marinated and baked in a rich and spicy caramel sauce, served over lemongrass scented rice with vibrant asian salad

### **Oversized Stephi Burger\*** \$20

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

### **Summer Fruit Salad** *gf* \$17

seasonal melons, pineapple, watermelon and berries, topped with greek yogurt and homemade granola

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local beets and creamy burrata cheese with mixed greens, sliced red onions, fresh basil, olive oil and aged balsamic

### **Grilled Tenderloin Salad\*** \$24

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### **Pecan Crusted Warm Goat Cheese Salad** \$20

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

## ON THE SIDE

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**Tower of Buttermilk Breaded Onion Rings** served with spicy mayonnaise \$12

## COMFORT FOOD CLASSICS

### Lobster Salad Roll *MP*

fresh maine lobster meat tossed in mayonnaise, lemon and mustard, served on a toasted roll with french fries and cole slaw

### Lobster Pot Pie \$27

a creamy combination of fresh maine lobster, corn, pearl onions, peas, potatoes and carrots under a sage crust

### Chicken Fried Steak \$23

thinly pounded steak coated in buttermilk, breaded and fried until golden brown, served with creamy mashed potatoes, collard greens and cream gravy

### Our Famous Meatloaf \$24

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

### Fish and Chips in a Basket \$23

crispy fried haddock served with french fries, coleslaw, jalapeño tartar sauce and radicchio aioli

### Oversized Stephi Burger\* \$21

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

### Brick Pressed Boneless Half Chicken *gf* \$26

served with herb roasted baby vegetables, garlic mashed potatoes and caramelized lemon jus

### Macaroni and Cheese \$19

macaroni baked with 3 cheeses and topped with buttery bread crumbs with prosciutto and truffle oil \$23

## OUR FAVORITE PASTAS

### Italian Sausage Farfalle \$25

bowtie pasta with italian sausage, broccoli rabe, caramelized onions and parmesan cheese, tossed in basil pesto

### Tortelloni Vignole \$25

spring pea and ricotta stuffed pasta served with sautéed garlic, onion, fava beans, asparagus, peas and parsley in a flavorful vegetable broth with shaved parmesan

## DINNER ENTRÉES

### Grilled Bone-In NY Sirloin\* \$42

served with creamed spinach stuffed baked potato, crispy fried onion strings and house steak butter

### Grilled Lamb Chops\* \$34

harissa marinated and char-grilled, served with greek couscous salad with cucumbers, tomatoes, feta cheese and dill, fried zucchini and tzatziki sauce

### Pan Roasted Native Cod *gf* \$30

over smokey bacon corn chowder and herb roasted potatoes, topped with buttermilk onion strings

### Hoi An Shrimp Pancake \$28

jumbo shrimp marinated in ginger, garlic, chiles and lemon and grilled, served with mint, carrots, thai basil, cilantro, scallions and avocado in a crispy vietnamese pancake with sweet and sour nuoc cham sauce and tempura fried sweet potatoes

### Ancho Dusted Salmon\* *gf* \$28

pan seared filet of salmon served over grilled corn salad with roasted chiles, crème fraiche and cotija cheese

### Caramelized Claypot Chicken *gf* \$26

marinated and baked in a rich and spicy caramel sauce, served over lemongrass scented rice with vibrant asian salad

### Churrasco Style Skirt Steak \* *gf* \$32

marinated in lime, garlic, onion and cilantro and char-broiled, served with classic chimichurri sauce, red beans and rice

### Double Cut Pork Chop\* \$27

grilled bourbon brined pork glazed with peach bourbon barbeque sauce, served with savory corn fritters and garlicky spinach

### Miso Shrimp Noodle Bowl \$24

fresh shrimp and udon noodles in a grilled scallion and shitake mushroom miso broth with broccolini, carrots, snap peas and bean sprouts

### Tuscan Grilled Trout *gf* \$25

whole trout brushed with garlic and basil infused olive oil and grilled, "stuffed" with cherry tomatoes, olives, charred fennel, toasted pine nuts and capers, served with herb grilled polenta and drizzled with aged balsamic

### Scallops Saltimbocca *gf* \$29

roasted prosciutto wrapped sea scallops served with creamy sweet pea risotto and sage brown butter

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*\*These items are served raw, undercooked or may be cooked to your liking. **gf= gluten free**  
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## SIGNATURE COCKTAILS

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**\$ 1 4**

### **Texas Mule**

tito's watermelon infused vodka, ginger beer and fresh lime,  
garnished with a fresh watermelon slice

### **Doug Stamper**

bully boy american whiskey, amaro nonino, oloroso sherry  
and tart cherry saffron bitters on the rocks

### **Macho Picchu**

pisco, muddled grapes, lime, sugar and fresh mint with seltzer

### **Heat Miser 2.0**

tito's handmade vodka, pavan liqueur,  
muddled basil, mango puree, and a hint of sriracha

### **Havana Social Club**

brugal añejo rum, falernum, muddled mint, demerara simple,  
angostura bitters, topped with champagne

### **El Bestafera**

cachaca rum, lejay cassis, citrus, sugar, ginger beer,  
with a ginger sugar rim

### **Kentucky State Bramble**

michters sour mash whiskey, muddled blackberries,  
demerara simple, fresh lemon

### **Stephanie's Coronarita**

camarena blanco tequila, triple sec, house made sour,  
served with an inverted corona pony

## FEATURED COCKTAIL



**\$ 15**

### **Newbury '94**

tito's handmade vodka, domaine de canton, rosemary syrup and fresh grapefruit juice, served on the rocks with smoked rosemary

## SIGNATURE MARTINIS



**\$ 15**

### **Back Bay Basic**

tito's handmade vodka, st-germaine, citrus, stirred and topped with prosecco

### **Doli**

house infused pineapple vodka, shaken until well chilled, served with fresh pineapple

### **Mekko Marie**

whyte laydie gin, yellow chartreuse, celery shrub, lemon bitters, shaken

### **Fleur Delacour**

crop cucumber vodka, lillet blanc, aperol, citrus, stirred with a pinch of pink sea salt

### **Desert Rain**

monte alban mezcal, passion fruit, agave, habanero shrub, shaken

### **La Poire**

grey goose la poire vodka and pear nectar shaken, topped with a splash of champagne and a pear chip

### **Bostonia**

bulleit rye, cocchi americano, apricot liqueur, with angostura bitters, stirred

## PITCHER PERFECT

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glass \$14 / pitcher \$48

### Stephi's Red Sangria

red wine with lejay cassis, elderflower, seasonal fruit and sparkling water

### Stephi's White Sangria

white wine with pavan liqueur, seasonal fresh fruit and sparkling water

### Pimm's Punch

pimm's no. 1, hendricks gin, peach puree, citrus, seasonal fruit

### Strawberry Lemonade

tito's vodka, fresh strawberries and lemonade

### Cool Hand Cuke

crop cucumber vodka, grey goose melon,  
cucumber liqueur, muddled mint and lemonade

### Ty Webb

sweet tea bourbon, mathilde peche, iced tea and fresh peaches

### Patio Painkiller

coconut rum, pineapple, orange, coconut,  
topped with nutmeg and a dark rum float

### Stephanie's Scorpion Bowl (for 2)

brugal extra dry rum, brugal añejo, wire works gin,  
maraschino liqueur, orgeat, seasonal juices, tiki bitters

## CLASSIC IRISH COFFEE

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\$ 1 1

jameson, sugar, freshly brewed coffee, house whipped cream,  
as served by our favorite bar in san francisco

## B E E R - D R A F T

Miller Lite	6	Rogue Dead Guy Ale	7
Harpoon IPA	7	Baxter Brewing Tarnation Lager	7
Harpoon Big Squeeze Shandy	7	Allagash White	7
Mayflower Golden Ale	7	Wachusett Blueberry	7
Long Trail Double Bag Ale	7	Queen City Landlady ESB	7

## B O T T L E

### l o c a l

Featured Seasonal	7
Sam Adams Lager	7
Harpoon Cider	7
Bad Martha Summer Ale	7
Cisco Whale's Tale Pale Ale	7
Sam Adams Seasonal	7
Mayflower Porter	7

### c r a f t

Magic Hat #9	7
Sierra Nevada	7
Peak Organic Fresh Cut	7
Lagunitas Little Sumpin' Sumpin' Ale	8
Kona Big Wave	7
Founders All Day IPA	7
Lagunitas IPA	7

### d o m e s t i c

Michelob Ultra	6
Coors Light	6
Bud Light	6
Budweiser	6

### i m p o r t

Amstel Light	7
Corona	7
Heineken	7
Stella Artois	7

## C A N S

Pabst Blue Ribbon (16oz)	5	Downeast Cider	7
Miller High Life (16oz)	6	Baxter Brewing Summer Swelter	7
Del's Shandy (16oz)	7	Wachusett Green Monster	7
Brooklyn Lager (16oz)	8	Cisco Grey Lady	7

*For your convenience, beers have been listed categorically from lightest to heaviest.*