

ELECTRA'S RESTAURANT

French Fries...9
Garlic Aioli

SAVOURIES

Caramelized "Onion Soup" Bites

Butter Toasted Le Marché Brioche topped Caramelized Onions slow braised with Madeira, and Roasted Vegetable Glace topped with Parmesan & Jasper Hill Chef Blend Cheese served with Toast Points...16

Duck Frites

Dredged with Graham Cracker Crumbs and Fried served with Chili Maple Dipping Sauce...16

Slider Trio

Bison with Caramelized Onion & Blue,
Duck with Cherry Compote & Chèvre,
Wagyu with American, Pickle & Secret Sauce on Brioche Roll...22

Masa & Poblano Fried Calamari

Pt. Judith Rhode Island Day Boat Calamari Tossed with Corn Masa & Poblano Rings topped with Cotija Cheese served with Chili de' Arbol Roja Sauce...17

Duck Confit Poutine

Crispy Pommes Frites tossed with Slow Braised Duck Confit, Fried Sage, Maple Brook Farms Cheese Curds Topped with Duck Gravy...16

Wagyu Beef Tartare

VT Wagyu tossed with Truffle Aioli, Cornichons, Capers, Parsley topped with Quail Egg & Paddlefish Caviar served with Caramelized Onion Dip & Duck Kettle Chips...23

Meze Plate

Roasted Red Pepper & Walnut Muhammara, Cucumber & Dill Tzatziki, Garlic Hummus, Tabouli, Mixed Vegetables, Stuffed Grape Leaves, Marinated Feta, Mixed Olives served with Warm Pita & Lavash Flatbread Crackers...23

Green Curry Mussels

Prince Edward Island Mussels steamed with White Wine, Leeks & Carrots, Coconut Milk, Green Curry Paste and a Splash of Heavy Cream served with Grilled Baguette...17

Truffle & Sweet Potato Squash Blossom

VT Chèvre whipped with Brown Butter Sweet Potato & Sage stuffed Squash Blossoms Dipped in Tempura served with Bacon Sherry Vinaigrette, Sautéed Baby Spinach, Walnuts, Dried Cranberries and Truffle Honey Drizzle...20

Tomato Pie

Southern Style Heirloom Tomato Pie with Jasper Hill Cave Aged Cheddar, Herb & Butter Crust, served with Crispy Pork Belly Burnt Ends & Fried Okra Arugula Salad & Remoulade ...18

PLATE ADDITIONS

Grilled Beef Tenderloin...24
Shelled Lobster Tail...18
Wagyu Steak, Seared Salmon or Seared Rare Tuna...15
Grilled Chicken Breast, Beyond Italian Sausage or 1/2 Dozen Chilled Shrimp...12
Single Seared Scallop...4
Seared Foie Gras 2oz...18

Truffle Fries...11
Airoi's Honey Aioli

Sweet Potato Fries...10
Sweet Glaze

SEAFOOD

Shrimp Cocktail

½ Dozen Gulf White Tiger Shrimp served with Cocktail Sauce & Lemon...16

1/2 Dozen Oysters

Served with a Champagne Mignonette & Lemon...20
Single Oyster...3.50

Fruits de Mer

Six Shrimp Cocktail, Six Oysters on ½ shell, One Maine Lobster Tail, Six Chilled Saffron Mussels, Ahi Tuna & Edamame Chili Maple Poke with Wonton Chips, Coconut & Lime Colossal Crab Salad served with Plantain Chips, Remoulade, Champagne Mignonette & Cocktail Sauce...45

Cheese Plates

All 2oz. Cheese Plates come with Assorted Crackers, Flatbread, Bing Cherry Compote & Fresh Fruit...13
* Extra Crackers ...2

Blue Ledge Farm - Lakes Edge

Morning & evening milking separated with dramatic ash-veined goat cheese aged for three weeks

Grafton Village 2yr Cheddar

Raw cow's milk aged for two full years to achieve a mature flavor and dense, firm-yet-creamy texture.

Cobb Hill Farm - Good Old Gouda

Raw Milk from pastured Jersey and Holstein cows. Aged 7-10 months. It has a nutty flavor

Von Trapp Mad River Blue

Buttery smooth blue is made with von Trapp Farmstead's certified organic milk

SOUP & SALADS

Pumpkin Chowder

Roasted Pumpkin, Apple Smoked Bacon, Sweet Potatoes & Sweet Corn topped with Toasted Pumpkin Seeds...9 / 11

Vegetable Bean & Grain Soup

Brown & Red Rice, Quinoa, and Black Barley simmered with Tomatoes, Onions, Carrot, Parsnip, Celery, Potatoes, Squash, Zucchini, and Kale topped with & Micro Basil...9 / 11

House Greens Salad

Baby Greens, Carrots, English Cucumbers, Grape Tomatoes, Fried Shallots tossed in Maple Balsamic Vinaigrette...13

Caesar Salad

Chopped Romaine tossed with Croutons, & Garlic Dressing topped with Shaved Parmesan...15
Add White anchovies...3

Pickled Pumpkin & Burrata Salad

Maple Brook Burrata served with Baby Arugula tossed with Roasted Fennel, Delicata, Macintosh & Red Onion served with Pickled Pumpkin and Kabocha, Creamy Cider Dressing topped with Walnuts, Dried Cranberries, & Toasted Pumpkin Seeds ...\$17
Add Sliced Prosciutto...3

Wedge Salad

Baby Iceberg, Grape Tomatoes, Sweet Corn, Apple Smoked Bacon, Hard Boiled Egg, Watermelon Radish, Crumbled Blue Cheese & Garlic Croutons with Herb Buttermilk Dressing ...16

Warm Curried Root Vegetable Salad

Baby Spinach Tossed in a Warm Yellow Curry Dressing with Roasted Beets, Sweet Potato, Carrots, Parsnips, Butternut Squash, Rutabaga and Red Onions topped with VT Cheese Chevre and Mulled Red Wine Poached Pear...16

ENTREES

Roasted Duck Breast

Cast Iron Seared Duck Breast, Toasted Pistachio Mashed Potatoes, Butternut Puree, Sautéed Baby Spinach, Brussels Sprouts Gratin, Port Demi, Beet & Ginger Relish...35

Bolognese Campanelle

Vermont Ground Beef, Pork & Veal Simmered with Red Wine, Porcinis, Tomatoes, Fresh Herbs, Onions, Celery & Root Vegetables Splash of Cream tossed with Campanelle Pasta and topped with Shaved Parmesan...30

Cranberry Stuffed Chicken

Oven Roasted All-Natural Airline Chicken Breast, Stuffed with Cranberry Compote served with Macintosh Apple, North Country Bacon & Jasper Hill Farm Cheddar Risotto, Sautéed Baby Spinach, Pear Apple & Fennel Salad, Cider & Herb Chicken Jus ...32

Wagyu Foie Gras Burger

Grilled Nine+ Australian Wagyu 8oz. Burger topped with Seared Foie Gras, Grafton Truffle Cheddar served on Sweet Roll with Heirloom Tomato, Greens and Red Onion served with Truffle Fries...32

Creamy Mushroom Gnocchi

Roasted Blue House Mixed Mushrooms, Beyond Meat Plant Base Italian "Sausage" tossed with Gluten Free Gnocchi in Mushroom & Marsala Broth, Cream & Parmesan topped with Shaved Truffle Pecorino Cheese...32

Crispy Cider Pork Schnitzel

Dredged & Flash-Fried Pork Ribeye Served with Spätzle Style "Mac & Cheese" with Cheddar & Pepper Jack, Brussels Sprouts, Bacon & Apples served with Sautéed Baby Spinach, Braised Red Cabbage, Cider Mustard Sauce...33

Wagyu Steak Frites

Grilled Nine+ Australian Wagyu Teres Major served with Haricot Verts, French Fries topped with Port Wine Demi-Glace...32

Bar Manager Hana Nielsen

Executive Chef & Owner Donnell Collins

Filet Mignon

Grilled Beef Tenderloin served with White Truffle & Fontina Mashed Potatoes, Sautéed Baby Spinach, Asparagus served with Champagne & Blue House Mushroom Sauce and Caramelized Onion & Leek Puff Pastry Crescent Roll...35

Spiced Cranberry Glazed Scallops

Rhode Island Day Boat Scallops Glazed with Spiced Cranberry Glaze, Pumpkin, Red Bliss, Bacon & Cheddar Bread Pudding, Sautéed Baby Spinach, Macque Choux Corn...36

Vegan Crispy Cauliflower Steak

Aleppo & Maple Cauliflower Steak, Yellow Curry & Coconut Risotto Cake, Sautéed Baby Spinach served with Roasted Chickpeas, Cauliflower, Sweet Potato & Raisin Relish and Cranberry Compote Whip...31

Corn Dredged Ahi Tuna

Pan Seared Rare, Tajin & Corn Chip Crusted Ahi Tuna, Creamed Corn Mashed Potatoes, Sautéed Baby Spinach, Roasted Poblano Demi-Glace & Raspberry Gastric Drizzle served with Elote & Arugula Corn Salad...33

Maple Walnut Crusted Salmon

Pan Seared Salmon topped with VT Maple Syrup & Toasted Walnut Crusted Salmon, Chai Beurre Blanc Mashed Sweet Potatoes, Cider & Pancetta Braised Red Cabbage Served with Sautéed Baby Spinach, Apple, Radish & Butternut Salad...31

SIDES & ADD ON'S

Substitute White Truffle Frites or Truffle Mashed...4

Roasted Garlic Mashed Potatoes...6

Crispy Yellow Curry Risotto Cake...7

White Truffle & Fontina Mashed Potatoes...8

Cider & Pancetta Braised Red Cabbage ...8

Sweet Corn Mashed Potatoes...7

Sweet Potato Mashed Potatoes...7

Pistachio Mashed Potatoes...8

Baby Spinach, Haricot Verts or Asparagus...4

Spätzle Style "Mac & Cheese" with Cheddar & Pepper Jack, Brussels Sprouts, Bacon & Apples...10

Brussels Sprout Gratin...7

PRIX FIXE TWILIGHT DINNER

\$26

4:30 - 5:30 p.m. Daily
Not available for take-out
May not be combined with any other discounts or promotions
add \$3 for any substitutions.

CHOICE OF SALAD OR SOUP

House Greens Salad
Vegetable Bean & Grain Soup
Pumpkin Chowder

Add a glass of house
Pinot Noir, Rose or Chardonnay
(one glass per meal) \$7 - 5oz

Wagyu Steak Frites

Grilled Nine+ Australian Wagyu Teres Major served with Baby Spinach, French Fries topped with Port Wine Demi-Glace

Maple Walnut Salmon

Pan Seared Salmon Maple Walnut Crust served with Garlic Mashed Potatoes, Baby Spinach, Apple, Radish & Butternut Salad

Salmon Frites

Seared Salmon served with French Fries Baby Spinach & Horseradish Sauce

Creamy Mushroom Campanelle

Roasted Blue House Mixed Mushrooms, Beyond Plant Base Italian "Sausage" tossed with in Mushroom & Marsala Broth, Cream & Parmesan

Bolognese Campanelle

Vermont Ground Beef, Pork & Veal Simmered with Red Wine, Porcinis, Tomatoes, Fresh Herbs, Onions, Celery & Root Vegetables Splash of Cream tossed with Campanelle Pasta and topped with Shaved Parmesan

Wedge, House or Caesar with added Protein

Grilled Chicken Breast, Seared Salmon, Six Chilled Shrimp, Seared Tuna, Grilled Steak or Beyond Meat Italian Sausage

Meatloaf Wellington

Gorgonzola stuffed Meatloaf wrapped in Puff Pastry served with Garlic Mashed Potatoes, Baby Spinach, & Beef Gravy

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES