



STICKNEY'S

STARTERS

SHRIMP COCKTAIL 22
colossal shrimp / roasted garlic cocktail sauce
lemon

WHIPPED FETA 17
black pepper / oregano honey / thyme olive oil
cashews / chili flakes / naan

CRISPY CALAMARI 18
banana peppers / lemon garlic aioli

SEASONAL TARTINE 17
butternut squash / green apples / shallots
brie / toasted pumpkin seeds / sage
balsamic glaze

TRUFFLE FRIES 15
seasoned crispy fries / truffle oil
grated parmesan cheese

DIP PLATE 17
fried mozzarella / crisp tortilla / marinara
chipotle ranch / house fire-roasted salsa

LIGHT FARE

add to your salad: marinated chicken 9 / shrimp 14 / salmon* 18 / steak* 15

STICKNEY'S NEW ENGLAND CLAM CHOWDER 15
clams / salt pork / potatoes / onions / celery / thyme

APPLE & BUTTERNUT BISQUE 14
sweet butternut squash / crisp apples / spiced chantilly

MARINATED KALE SALAD 16
kale / pomegranate seeds / red onions / candied walnut / feta

WEDGE SALAD 16
romaine / applewood-smoked bacon / bayley hazen blue
heirloom grape tomatoes / blue cheese dressing

CAESAR SALAD 16
chopped romaine / parmesan cheese / anchovies
croutons / caesar dressing

HANDHELDS

PASTRAMI SANDWICH 33
warm pastrami / provolone / dill pickles
deli mustard / thick-sliced sourdough

LOBSTER SALAD CLUB SANDWICH 44
sweet maine lobster / capers / shallots
celery / dill / brown butter mayonnaise
applewood-smoked bacon / lettuce
heirloom tomatoes / toasted sourdough

STICKNEY'S SIGNATURE
SMASH BURGER* 27
two 4oz. patties / cabot sharp cheddar
lettuce / crispy onions / barbecue sauce
potato bun

ENTRÉES

SALMON* 42
salmon fillet / acorn squash / warm lentil salad

SEARED SCALLOPS 49
parsnip purée / roasted brussels sprouts
bacon lardons / winter citrus relish

MEDITERRANEAN PENNE 30
mushrooms / olives / feta
heirloom grape tomatoes
red bell pepper & almond pesto

PAN-ROASTED CHICKEN 39
sweet potato mash / asparagus
country-style pan sauce

VENISON LOIN 60
sweet potato mash / roasted brussels sprouts
tart cherry compote

RAVIOLI 39
wild mushrooms / wilted spinach
heirloom tomatoes / sherry cream sauce

MEATBALLS 37
housemade meatballs / marinara / spaghetti
garlic crostini

TOFU STIR-FRY 33
seared tofu / red quinoa / roasted broccolini
kale / roasted mushrooms / bell peppers
crispy wontons / sweet tamari sauce

LOBSTER CRAB CAKE 49
asparagus / charred lemon / red pepper coulis

BUTCHER'S BLOCK

grilled items are seasoned with our blend of spices and served with everything spice compound butter
and sour cream mashed potatoes

HANGER STEAK* 8 oz. 40 FILET* 8 oz. 68

NY STRIP* 12 oz. 69 RIBEYE* 14 oz. 74 COLORADO LAMB RACK* 78

Enhancements

bayley hazen blue cheese crust 6 brandy peppercorn sauce 6 grilled shrimp 20

SIDES

ASPARAGUS 15

SOUR CREAM MASHED POTATOES 10

CREAMED SPINACH 12

HERB BUTTER MUSHROOMS 12

TRUFFLED MAC & CHEESE 15

gluten-friendly bread available upon request

gluten-friendly vegan vegetarian

*consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. please notify us of any food allergies.