

S

STICKNEY'S

STARTERS

SHRIMP COCKTAIL *gf*
colossal shrimp / lemon
roasted garlic cocktail sauce

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

CRISPY CALAMARI
banana peppers / lemon garlic aioli

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

TRUFFLE FRIES *gf*
seasoned crispy fries / truffle oil
grated parmesan cheese

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

LIGHT FARE

add to your salad: marinated chicken / shrimp / salmon* / steak*

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

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

MARINATED KALE SALAD *gf n*
kale / pomegranate seeds / red onions / candied walnut / feta

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

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

HANDHELDS

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

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

STICKNEY'S SIGNATURE
SMASH BURGER*
two beef patties / cabot sharp cheddar
lettuce / tomatoes / crispy onions
barbecue sauce / potato bun

ENTRÉES

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

SEARED SCALLOPS *gf*
parsnip purée / roasted brussels sprouts
applewood-smoked bacon lardons / winter citrus relish

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

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

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

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

MEATBALLS
housemade meatballs / marinara / spaghetti
garlic crostini

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

LOBSTER CRAB CAKE
asparagus / charred lemon / red pepper coulis

BUTCHER'S BLOCK

Our chops and prime steaks are seared to perfection at 1800°F in our montague oven.
Grilled items are seasoned with our blend of spices and served with everything spice compound butter and sour cream mashed potatoes

HANGER STEAK* FILET* NY STRIP* RIBEYE* COLORADO LAMB RACK*

Enhancements

bayley hazen blue cheese crust *gf* brandy peppercorn sauce *gf* grilled shrimp

SIDES

ASPARAGUS *gf*
SOUR CREAM MASHED POTATOES *gf*
CREAMED SPINACH *gf*

HERB BUTTER MUSHROOMS *gf*
TRUFFLED MAC & CHEESE

gluten-friendly bread available upon request

gf gluten-friendly *vg* vegan *n* contains nuts/peanuts

*consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.

please notify us of any food allergies.