

STARTERS

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

CRISPY CALAMARI  
banana peppers / lemon garlic aioli

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

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

LIGHT FARE

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

NEW ENGLAND CLAM CHOWDER  
clams / salt pork / potatoes / onions / celery / thyme

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

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

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

ENTRÉES

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

SALMON MELT\*  
shredded salmon / red onions / bell peppers  
caper mayo / cheddar / lettuce / tomatoes  
sourdough

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

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  
add chicken, shrimp, salmon\* or steak\*

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

GULF OF MAINE SCALLOPS\*  
parsnip purée / roasted brussels sprouts  
applewood-smoked bacon lardons / citrus relish

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

LOBSTER RAVIOLI  
roasted corn / fennel / kale  
champagne beurre blanc

SPRING VEGETABLE PASTA  
local / mushrooms / broccolini / kale  
roasted corn / green peas / roasted tomato sauce

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

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

NY STRIP\*    HANGER STEAK\*    RIBEYE\*    FILET\*

Enhancements

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

SIDES

ASPARAGUS *gf*    CREAMED SPINACH *gf*    TRUFFLED MAC & CHEESE

SOUR CREAM MASHED POTATOES *gf*    HERB BUTTER MUSHROOMS *gf*

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.