



STICKNEY'S



STARTERS



SHRIMP COCKTAIL *gf* 20
lemon / cocktail sauce / microgreens
rosemary oil

CRISPY CALAMARI 17
pt. judith rhode island squid / banana peppers
lemon garlic aioli

FRIED MOZZARELLA 16
chipotle ranch

PARMESAN & TRUFFLE FRIES *gf* 15
crispy fries / truffle oil / grated parmesan cheese

MARINATED BEEF SKEWERS* *gf* 19
sirloin tips / button mushrooms
pearl onions / bell peppers

WHIPPED FETA *n* 15
cracked black pepper / oregano honey
rosemary oil / cashews / chili flakes
toasted baguette

BEEF CARPACCIO* *gf* 18
thinly sliced beef tenderloin / pickled shallots
capers / house sauce / crostini

WHISKEY CHEESE FRIES *gf* 15
irish whiskey cheddar cheese sauce
applewood-smoked bacon
pickled jalapeño / scallion

SOUPS & SALADS

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

STICKNEY'S CLAM CHOWDER 14
clams / salt pork / potatoes / onions / celery / thyme

TOMATO BISQUE 12
roasted tomatoes / garlic crouton / basil chantilly

WEDGE SALAD *gf* 15
iceberg / bacon lardons / cherry tomatoes
bayley hazen blue cheese / housemade dressing

CAESAR SALAD 15
romaine / shaved parmesan / anchovies / croutons / caesar dressing

MARINATED KALE *gf n* 15
house marinade / red onion / maple candied walnut
dried cranberries / crumbled feta

WINTER CRUNCH SALAD *gf* 15
green cabbage / raddicchio / carrots / chickpeas
roasted apples / spiced lemon vinaigrette

SANDWICHES & PASTA

pasta add-ons: marinated chicken 9 / shrimp 14 / salmon* 18 / steak* 15

SHAVED PASTRAMI SANDWICH 27
spicy brown mustard / dill pickles
smoked gouda / sourdough

LOBSTER CLUB SANDWICH 43
claw & knuckle meat / romaine lettuce
heirloom tomatoes / brown butter mayo
crispy applewood-smoked bacon
toasted sourdough

STICKNEY'S SIGNATURE
SMASH BURGER* 24
two 4oz patties / cabot sharp cheddar
shredded lettuce / tomatoes
crispy onions / house bbq / potato bun

MEDITERRANEAN PENNE *n* 30
mushrooms / olives / roasted bell peppers
heirloom tomatoes / almond pesto

MUSHROOM RAVIOLI 38
local mushrooms / heirloom tomatoes
swiss chard / fireball cream

SWEET POTATO GNOCCHI 32
brown butter / fennel / leeks / kale
shaved parmesan / fried sage

LOBSTER RAVIOLI 39
chardonnay cream / fennel
swiss chard / heirloom tomato

AGLIO E OLIO 27
spaghetti / butter / garlic
grated parmesan / red pepper flakes

BUTCHER'S BLOCK

Our Prime steaks are seared in our 1800°f
Montague oven. Grilled items are seasoned with our
signature blend and served with everything spice
compound butter and sour cream mashed potatoes

NY STRIP* 12OZ *gf* 62
HANGER STEAK* 8OZ *gf* 44
RIBEYE* 14OZ *gf* 70
ELK RACK* *gf* 70
FILET* 7 OZ *gf* 60
FILET* 10 OZ *gf* 75

Enhancements

bayley hazen blue cheese crust *gf* 6
brandy & peppercorn sauce *gf* 6
grilled shrimp *gf* 15

ENTRÉES

CRISPY SKIN SALMON* *gf* 37
mushroom risotto / yellow beet purée
microgreen salad

BOUILLABAISSE *gf* 45
cod / scallops / shrimp / mussels / mirepoix
shaved fennel / tomato broth / old bay crostini

SCALLOPS *gf* 37
carrot purée / romanesco broccoli & cauliflower
fried sage / blood orange syrup

SWORDFISH *gf* 42
herb-roasted fingerling potatoes
butternut squash purée / asparagus / fried leeks

DUCK *gf* 39
seared breast / roasted root vegetables
apricot gastrique

VENISON *gf* 43
whipped winter squash / sautéed green beans
red currant demi

STATLER CHICKEN *gf* 38
potato hash / roasted carrots / mushrooms / pearl onions
applewood-smoked bacon / tomatoes / red wine demi

STIR-FRY TOFU *vg* 27
wild rice medley / seared tofu / mushrooms
bell peppers / kale / broccoli / sweet tamari sauce

CHEESY POLENTA *gf* 27
sharp cheddar / local mushrooms / swiss chard
heirloom tomatoes / shaved fennel / hot honey drizzle

WILD MUSHROOM RISOTTO *gf* 29
local mushrooms / root vegetable salad

SIDES

ASPARAGUS *gf* 10

SOUR CREAM MASHED POTATOES *gf* 9

CREAMED SPINACH *gf* 11

HERB BUTTER MUSHROOMS *gf* 12

TRUFFLED MAC & CHEESE 16

FRENCH FRIES *gf vg* 9

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.