

SHELLFISH & RAW BAR

CHILLED MARINATED MUSSELS 3/4 lb with extra virgin olive oil, garlic, lemon, sweet chili sauce.	9	CHILLED LOBSTER 1 1/4lb shucked and served with remoulade.	MKT
CHILLED JUMBO SHRIMP 4 jumbo shrimp served with traditional cocktail sauce.	10	CHILLED SEAFOOD PLATTER* Chilled lobster, shrimp, jumbo lump crab meat, oysters, mussels, Ahi tuna. SERVES 2-3	35
FRESH SHUCKED OYSTERS* 6 on the half shell.	12		

APPETIZERS

FRENCH ONION SOUP GRATIN	6	STEAMED MUSSELS Chorizo sausage, white wine, garlic, romesco sauce, toasted almonds.	9
DUCK SPRING ROLLS Duck confit, sweet chili dipping sauce.	8.5	JUMBO LUMP CRAB CAKE DUET Creole mustard, sweet pepper relish.	10.5
CRISPY CALAMARI Fresh oven-roasted tomato sauce, cherry peppers, lemon aioli.	8.5	AHI TUNA* Seared rare, panko sesame crust, pickled ginger, sweet soy syrup, citrus wasabi sauce.	11
ASIAN SPARE RIBS Hoisin sauce, Napa slaw.	9	ARTISIAN CHEESE SELECTIONS Saint André, New England Cheddar, Muenster, fresh fruit chutney.	15

SALADS

HOUSE MIXED GREENS Bibb lettuce, romaine, radicchio, arugula, endive, hearts of palm, grape tomatoes, white balsamic champagne vinaigrette.	6.5	ICEBERG WEDGE Great Hill blue cheese dressing, crumbled bacon, grape tomatoes.	7
CHOPPED SALAD Romaine, tomatoes, cucumbers, carrots, spiced pecans, Great Hill Blue Cheese, Dijon vinaigrette.	7	GREEN APPLE AND ARUGULA Julienne green apple, arugula greens, candied walnuts, Grafton Village aged Vermont cheddar, smoked bacon, Dijon vinaigrette.	8
CAESAR Metro 9 House Specialty dressing.	7		

STEAKS & CHOPS

Featuring fine beef, aged a minimum of four weeks.

SIRLOIN CLUB* 9OZ THICK CUT	19.5	FILET MIGNON* 12OZ BONE-IN	33.5
SIRLOIN CLUB* 12OZ THICK CUT	23.5	PORK CHOP* 14OZ CIDER DEMI-GLACÉ SAUCE	19
RACK OF LAMB* 8OZ PETITE	17	RIB EYE* 14oz	25.5
RACK OF LAMB* 17OZ	29	VEAL LOIN CHOP* 14oz	27
FILET MIGNON* 7OZ PETITE	25	NEW YORK STRIP* 14oz	28.5
FILET MIGNON* 10oz	29.5	T-BONE* 18oz	29

Complimentary Upon Request:

- Gourmet Salts
- Béarnaise, Peppercorn, Cider Demi-Glacé, or Salsa Verde Sauces

WE BROIL YOUR STEAK AT 1800 DEGREES TO SEAR IN THE FLAVOR.

RARE VERY RED, COOL CENTER

MEDIUM RARE RED, WARM CENTER

MEDIUM PINK CENTER

MEDIUM WELL SLIGHTLY PINK CENTER

WELL BROILED THROUGHOUT, NO PINK

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

ADD TO YOUR ENTRÉE

AU POIVRE STYLE Peppercorn with brandy cream sauce.	2	SHRIMP SCAMPI 3 jumbo sautéed shrimp, olive oil, white wine, garlic, herbs.	6.5
BLUE CHEESE CRUST Great Hill Blue Cheese.	3.5	OSCAR STYLE M9 rendition, crabcake, asparagus, Béarnaise sauce.	8
SCALLOP SAUTÉ 3 jumbo sautéed scallops, olive oil, white wine, garlic, herbs.	6	LOBSTER TAIL 4-5oz lobster tail, drawn butter.	11
SHRIMP DIABLO 3 jumbo sautéed shrimp, crushed red pepper, cilantro, red wine, tomato sauce.	6.5	WHOLE LOBSTER 1 1/4lb steamed, drawn butter.	MKT

SIDES

ROASTED BUTTERNUT SQUASH	5	BOURSIN MASHED POTATOES	5
ROASTED MUSHROOMS	5.5	GARLIC MASHED POTATOES	5
SAUTÉED BROCCOLI	6	SWEET POTATO FRIES	5.5
CARAMELIZED CIPOLLINI ONIONS	6	CREAMED SPINACH	6.5
GRILLED ASPARAGUS	7	TRUFFLE FRIES	7.5
JUMBO BAKED POTATO	4.5	POTATO LOBSTER ROESTI	9.5

SPECIALTIES

VEGETABLE STUFFED MANICOTTI Stuffed manicotti, zucchini, squash, shiitake mushrooms, swiss chard, cannelloni bean salad.	15
VERMONT CHICKEN PASTA Sautéed chicken, baby spinach, oven-roasted tomatoes, Applewood smoked bacon, Grafton Village aged Vermont cheddar cheese sauce, mafalde pasta.	18
LEMON ROSEMARY CHICKEN Skillet-roasted all natural Statler chicken breast, wild and Basmati rice, grilled asparagus, reduced pan au jus.	19
PORK TENDERLOIN MEDALLIONS Pan-seared, sautéed swiss chard, rutabega mashed potatoes, cider demi-glace sauce.	19
CHICKEN OSCAR Pan-seared chicken, sautéed lobster, crab, shrimp, Red Bliss potatoes, asparagus, lemon tarragon sauce.	21
BRAISED BEEF SHORT RIB 1lb. rib, red wine, mirepoix, garlic mashed potatoes, natural pan reduction sauce.	22.5
SKIRT STEAK* 12oz skirt steak, served sliced, hand-cut truffle fries, sautéed spinach.	24
STEAK DIANE* Two 6oz sirloin medallions, Dijon cognac cream, Boursin mashed potatoes, carrots, asparagus.	26.5
STEAK AUX CHAMPIGNONS* Two 6oz sirloin medallions, garlic mashed potatoes, roasted mushrooms, Great Hill Blue Cheese crust, crispy leeks, red wine demi-glacé.	28

SEAFOOD

The freshest seafood available.

DIJON TRUFFLE SALMON Truffle honey mustard glaze, roasted organic potatoes, Swiss chard, crispy leeks.	19.5
SHRIMP AND SCALLOP SAUTÉ Jumbo shrimp and scallops, saffron risotto, spinach, oven-roasted tomatoes and mushrooms, basil-roasted garlic white wine sauce.	21
AHI TUNA* Panko sesame crust, yuzu citrus sauce, sweet soy syrup, spicy sriracha, soba noodle stir fry.	23.5
FRESH CATCH OF THE DAY Try one of our chef's fresh and creative fish specials.	MKT
FRESH TWIN LOBSTERS Two 1 1/4lb fresh whole North Atlantic lobsters, baked potato, drawn butter - your choice steamed or baked with seafood stuffing.	MKT

Reserve our private rooms
for your next
family or business event.
—
Daytime functions available.

EXECUTIVE CHEF:
Scott Olsen

18% gratuity will be added for parties of seven or more.

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