



## STARTERS

**Lobster Bisque** Cup 10 Bowl 12

**Squash Bisque** Cup 6 Bowl 8

**North Hero House Garden Salad 8**  
Local Mesclun, Seasonal Accoutrements,  
House-Made Vinaigrette

**Caesar Salad 8**  
Fresh Cut Romaine, House-Made Caesar  
Dressing, Garlic Croutons, Parmesan Crisp  
*Anchovies 2*  
*Misty Knoll Chicken Breast 9*  
*Pan-Seared Faroe Island Salmon 12*  
*North Hero House Crab Cake 10*

**Grilled Lamb Lollipops 16**  
Cider Braised Red Cabbage, Creamy Polenta,  
Mint Yogurt Sauce

**Traditional Shrimp Cocktail 12**  
House-Made Cocktail Sauce, Mixed Greens

**Pan-Seared Sea Scallops 15**  
Hoisin Glazed, Coconut Rice, Wasabi Aioli

**North Hero House Crab Cake 12**  
House Greens, Sriracha Aioli

## ENTREES

**Chicken Piccata 24**  
Pan-Seared Misty Knoll Chicken Breast,  
Lemon White Wine Sauce with Capers,  
Seasonal Vegetables, Artichoke Hearts,  
Campanelle Pasta

**Grilled Pork Tenderloin 24**  
Boucher Bleu Cheese Crust, Whipped Sweet  
Potatoes, Honey Glazed Roasted Beets

**Grilled 9 Oz. Filet Mignon 33**  
Buttermilk Smashed Red Potatoes,  
Bacon Roasted Brussels Sprouts, Demi Glace

**Slow Roasted Prime Rib 30**  
Buttermilk Smashed Red Potatoes, Bacon Roasted  
Brussels Sprouts, Au Jus, Horseradish Cream Sauce

**Grilled Half Rack of Lamb 32**  
Cider Braised Red Cabbage, Creamy Polenta,  
Mint Yogurt Sauce

**Pan-Seared Sea Scallops 28**  
Creamy Lobster & Saffron Risotto

**Pan-Seared Faroe Island Salmon 24**  
Coconut Rice, Orange Braised Fennel,  
Ginger Reduction, Pickled Vegetables

**Pesto Pasta 22**  
Malt Braised Assorted Mushrooms, Spinach,  
Pesto Cream Sauce

**SUBSTITUTE GLUTEN FREE BREAD OR ROLLS 2**

18% Gratuity Added for Parties 6 or More  
No Split Checks for Parties of 6 or More

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.\*