

ELECTRA’S RESTAURANT

SAVOURIES

French Fries

House Garlic Aioli Dipping Sauce...9

Sweet Potato Fries

Honey Dijon Dipping Sauce...10

Truffle Fries

House Honey Aioli Dipping Sauce...11

Duck Kettle Chips

House Duck Fat Fried Kettle Chips served with Carmelized Onion Dip...7

Marinated Mixed Olives

A bright and fruity mix of Italian,Greek & Moroccan Olives...7

Masa & Poblano Fried Calamari

Pt. Judith Rhode Island Calamari tossed with Corn Masa & Poblano Rings, topped with Cotija Cheese served with Chili de’ Arbol Roja Sauce...17

Duck Frites

Graham Cracker Dredged and Fried, served with Chili Maple Dipping Sauce...16

Ibérico de Bellota Plate

5J Cinco Jotas Ibérico de Bellota is considered one of the finest dry-cured Hams in the world, Thinly Sliced and Served with Baby Arugula, Spanish Olive Oil Drizzle, Tomato Jam, Manchego Cheese, Quince Paste, Pickled Guindilla Peppers, Morcanoa Almonds served Grilled Toast Points...40

Duck Wontons

Fried Wontons stuffed with Duck Bacon, Grilled Corn, Red Pepper, Spring Onions & Cream Cheese Served Pickled Red Onions, Scallions and Chili Maple Sauce...16

Green Curry Mussels

Prince Edward Island Mussels steamed with White Wine, Leeks & Carrots, Coconut Milk, Green Curry and a Splash of Heavy Cream, served with Grilled Baguette...20

Duck Confit Poutine

Crispy Pommes Frites tossed with Slow Braised Duck Confit, Fried Sage, Maple Brook Farms Cheese Curds, Topped with Duck Gravy...16

Waldorf Crab Stack

Wild Caught Atlantic Blue Crab, Red Grapes, and Celery tossed with Apple Cider Dressing, layered with Sliced Apple, Baby Arugula, Crumbled Chevre and toasted Walnuts...20

Helix Escargot or “Mock” Mushroom Escargot

Helix Burgundy Snails OR Cremini Mushrooms topped Spring Garlic, Fresh Herb and Brandy Compound Butter topped with Asiago & Fontina served with Toast Points...17

Warm Artichoke & Spinach Dip

Warm Artichoke Hearts Roasted with Onions, Garlic, Leeks and Baby Spinach with Cream, Parmesan and Fontina Cheese served with Warm Naan, and Crostini...16

Duck Mousse Pâté

Duck Livers Sautéed in Brandy & Port Wine, Herbs & Spices, served with Mixed Greens, Dried Apricots, Cherry Compote, Caperberries, Cornichons & Crostini ...16

SEAFOOD

Shrimp Cocktail

Six Jumbo Gulf White Tiger Shrimp served with Cocktail Sauce & Lemon...17

Half Dozen Oysters

Served with a Champagne Mignonette & Lemon...22

Single Oyster...4

SOUPS & SALADS

Pumpkin Chowder

Roasted Pumpkin, Apple Smoked Bacon, Sweet Potatoes & Sweet Corn and Potatoes topped with Toasted Pumpkin Seeds ...8 /10

Vegetable & White Bean Soup

Eggplant, Zucchini, Squash, Peppers, Celery, Onion, Potatoes simmered with Fresh Herbs, and White Beans topped with Basil & Pinenut Pesto & Asiago Cheese...8 /10

House Greens Salad

Baby Greens, Carrots, English Cucumbers, Grape Tomatoes tossed in Maple Balsamic Vinaigrette...15

Warm Roasted Butternut & Pear Salad

Baby Spinach tossed with Warm Yellow Curry Dressing, Roasted Butternut, Fennel & Pumpkin, and Sliced Anjou Pears, topped with Bacon Lardons, Dried Cranberries, Toasted Pumpkin Seeds & Crumbled Blue Cheese...16

Caesar Salad

Chopped Romaine tossed with Croutons Caesar Dressing, topped with Shaved Parmesan...15
Add White Anchovies...3

Fig & Beet Burrata Salad

Maplebrook Burrata served with Roasted Beets, Fresh Figs, and Sliced Plums tossed with Baby Arugula & Balsamic Dressing topped with Toasted Pistachios and Fig Balsamic Drizzle...16
Add Sliced Prosciutto...4

SALAD ADDITIONS

Add to any Plate.

8oz. Grilled Beef Tenderloin...23
8oz. Grilled Steak...14
6oz. Seared Salmon...12
6oz. Grilled Chicken Breast...10
Three Chilled Shrimp...10
2oz. Seared Foie Gras 2oz...15
Two Portobella Mushrooms...10
4oz Seared Raw Ahi Tuna...12
Single Seared Scallop...4

CHEESE PLATE

2oz of Selected Cheese, Assorted Crackers, Flatbread, Bing Cherry Compote & Fresh Fruit...15
* Extra Crackers +...2

Grafton Village 2yr Cheddar

Raw cow’s milk aged for two full years to achieve a mature flavor and dense, firm-yet-creamy texture.

Green Mountain Boucher Blue

Smooth, very creamy, and well-balanced with undertones of chestnuts, white pepper, and truffles. It is mild and crumbly.

Cobb Hill Farm - Good Old Gouda

Raw Milk from pastured Jersey and Holstein cows. Aged 7-10 months. It has a nutty flavor profile.

CONSUMING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEATS INCREASES THE RISK OF FOOD BORNE ILLNESS.

ENTREES

Filet Mignon

Grilled Beef Tenderloin topped with Caramelized Shallot & Grape Compote and Crumbled Blue Cheese, served with White Truffle & Fontina Mashed Potatoes, Sautéed Baby Spinach, Asparagus and Port Demi...40

Classic Wagyu Burger

Grilled Nine+ Australian Wagyu 8oz. Burger with New School American, served on Brioche Bun with Crisp Greens, Tomato, and Red Onion, Bread & Butter Pickles, and Secret Sauce served with French Fries...27

Seared Duck Breast

Cast Iron Seared & Roasted Duck Breast, Fig, Orange & Chevre Puff Pastry Tartlet, Smashed Sweet Potatoes, Sauteed Baby Spinach topped, Harvest Kale Salad topped with Fig & Rosemary Demi-Glace...37

Frenched Pork Chop

Grilled Duroc Frenched Pork Chop Served with VT Mascarpone Mashed Potatoes, Baby Spinach, Haricot Verts, Butternut Squash Caponata with Raisins and Capers served with Smoked Cider & Maple Demi-Glace...35

Bolognese Campanelle

Vermont Ground Beef, Pork & Veal Simmered with Red Wine, Porcinis, Tomatoes, Fresh Herbs, Onions, Celery & Root Vegetables, a Splash of Cream and tossed with Campanelle Pasta, topped with Shaved Parmesan...29

Wagyu Foie Gras Burger

Grilled Nine+ Australian Wagyu 8oz. Burger with Grafton Truffle Cheddar, topped with Seared Foie Gras, served on Brioche Bun with Tomato, Greens and Red Onion served with Truffle Fries...37

Mulled Cranberry Scallops

Rhode Island Day Boat Scallops pan seared and glazed with Mulled Cranberry Glaze, Served with Chipotle Creamy Pumpkin Polenta, Sauteed Baby Spinach, Jalapeno Apple, Pear & Fennel Salad with Cotija Cheese...37

Executive Chef & Owner
Donnell Collins

Stuffed Airline Chicken

Murray's All-Natural Airline Chicken Breast stuffed with House Turkey & Duck Apple Sausage, served with Roasted Garlic Mashed Potatoes, Bacon & Cornbread Stuffing, Cranberry Compote and Haricot Verts Martinelli Apple & Pearl Onion Gravy...35

Crispy Eggplant Napoleon

Crispy Eggplant Served with Tomato, Mushroom, Peppers, Summer Squash, Zucchini & Eggplant Ratatouille, Grilled Portabella, Maple Brook Mozzarella, Sautéed Baby Spinach with Marinara Sauce...28

Wagyu Steak Frites

Grilled Nine+ Australian Wagyu Teres Major served with Haricot Verts, French Fries topped with Port Wine Demi-Glace...34

Maple Dijon Salmon

Pan Seared Faroe Island Salmon topped with Maple, Dijon Burre Blanc Sauce served with Sweet Potato & Brussels Sprouts Hash, Sauteed Baby Spinach and Harvest Kale Salad...35

Gemelli Carbonara

Gemelli Pasta with Sliced Chicken, Pancetta, English Peas, Roasted Tomatoes, and Roma Tomatoes tossed with Egg Yolks, Pecorino Romano, Cracked Black Pepper and Cream...29
*Vegetarian available with Portobella Mushrooms

Salad Niçoise

Seared Rare Ahi Tuna, Hard Boiled Egg, Avocado, Roasted Red Peppers, Pickled Red Onions, Roasted Fingerlings, Haricots Verts, Nicoise Olives & Capers tossed with Maple Balsamic Dressing topped with Crispy Parsnips...28

SIDES

Substitute White Truffle Frites or Mash on any Entrée...4
Roasted Garlic Mashed Potatoes...7
White Truffle & Fontina Yukon Mashed ...9
Sweet Potato & Brussels Sprots Hash...9
Creamy Chipotle Pumpkin Polenta...10
Baby Spinach, Haricot Verts or Asparagus...6
Vegan Sweet Potato Mashed Potatoes...8
Mascarpone & Herb Mashed Potatoes...8
Cornbread Stuffing...9
Brussels Sprots Gratin...9
Udi's Gluten Free Roll...3

PRIX FIXE TWILIGHT DINNER

Wagyu Steak Frites

Grilled Nine+ Australian Wagyu Teres Major, topped with Port Wine Demi-Glace, served with Baby Spinach, French Fries

Maple Dijon Salmon

Pan Roasted Salmon, Maple Dijon Beurre Blanc, Garlic Mash with Baby Spinach & Harvest Salad

Eggplant Napoleon

Crispy Eggplant Served with Summer Squash, Zucchini & Eggplant Ratatouille, Grilled Portabella, Mozzarella, Sautéed Baby Spinach and Marinara Sauce

Classic Wagyu Burger

Wagyu 8oz Burger, Secret Sauce, Pickles, American, served on a Brioche Bun with Greens, Tomato, and Red Onion served with Fries

\$27

5:00 - 5:30 p.m. Daily
All Orders Need to be Placed by 5:30

Not available for take-out.
May not be combined with any other discounts or promotions
Add \$3 for any substitutions.

CHOICE OF SALAD OR SOUP
Mixed Greens or Caesar Salad
OR
Pumpkin Chowder or White Bean Veg

Add a glass of house Pinot Noir, Rose or Chardonnay (one glass per meal) \$7 - 5oz

Bolognese Campanelle

VT Ground Beef, Pork & Veal Simmered with Red Wine, Porcinis, Tomatoes, Fresh Herbs, Onions, Celery & Root Vegetables Splash of Cream tossed with Campanelle Pasta

Salad Niçoise

Seared Rare Ahi Tuna, Hard Boiled Egg, Avocado, Roasted Red Peppers, Pickled Red Onions, Roasted Marble Potatoes, Haricots Verts, Nicoise Olives & Capers served on Maple Balsamic Dressed Mixed Greens topped with Crispy Parsnips

Salmon Frites

Seared Salmon served with French Fries Sauteed Baby Spinach & Horseradish Sauce

Meatloaf Wellington

Gorgonzola stuffed Meatloaf wrapped in Puff Pastry served with Garlic Mashed Potatoes, Baby Spinach, & Beef Gravy

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES