

ELECTRA'S RESTAURANT

SAVOURIES

French Fries...9

Garlic Aioli

Sweet Potato Fries...10

Honey Dijon Sauce

Truffle Fries...12

Honey Aioli

Duck Kettle Chips

Duck Fat Kettle Chips served with House Onion Dip...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...16

Watermelon & Octopus Crudo

Charred Chili & Lime Marinated Atlantic Octopus, Watermelon, Cucumber, and Pickled Red Onions, topped with Pistachio, Mint & Cotija Cheese Crumble served with Tajin Tortilla Chips, Cilantro & Chipotle Emulsions...20

White Truffle Beef Tartare

Beef with Truffle Aioli, Cornichons, Capers & Parsley, topped with Quail Egg served with Caramelized Onion Dip, Pickled Red Onion & Duck Kettle Chips...20

Southern Tomato Pie & Okra

Southern Style Pie with Layers of Heirloom Tomatoes, Cabot Cheddar baked in Herb & Butter Savory Pie shell served with Bacon Succotash & Fried Okra Salad tossed with Baby Arugula...17

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...15

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...16

Marinated Mixed Olives

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

Duck Confit Poutine

Crispy Pommes Frites tossed with Slow Braised Duck Confit, Fried Sage, Maple Brook Farms Cheese Curds, Topped with Duck Gravy...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...22

Duck Frites

Graham Cracker Dredged and Fried, served with Chili Maple Dipping Sauce...15

SEAFOOD

Shrimp Cocktail

Six Jumbo Gulf White Tiger Shrimp served with Cocktail Sauce & Lemon...19

Oyster Trio

Six~ Cornmeal Dredged & Fried with Remoulade
Four~ Rockefeller with Tomato, Spinach & Pernod Cream
Four~ Raw Oysters with Champagne Mignonette...27

Half Dozen Oysters

Served with a Champagne Mignonette & Lemon...22
Single Oyster...4

Coconut Mango Crab Stack

Wild Caught Atlantic Blue Crab tossed with Coconut Lime Dressing. Avocado, Mango & Cucumber Salad Pickled Red Onions served with Crispy Wonton Chips...20

SOUPS & SALADS

Chilled Green Tomato & Avocado Gazpacho

Tomatillos, Onions, Cucumber, Carrots mixed with Pureed Avocado and Green Tomatoes topped with Roja Sour Cream...8 /10

Vegetable & White Bean Soup

Garden mixture of Vegetables simmered with Fresh Herbs, and White Beans topped with Pesto & Asiago Cheese...8 /10

House Greens Salad

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

Wedge Salad

Baby Iceberg Wedges, Grape Tomatoes, Bacon Lardons, Crumbled Blue Cheese, Hard Boiled Egg topped with Dried Corn & Dill Buttermilk Ranch...16

Caesar Salad

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

Peach & Grain Burrata Salad

Maple Brook Burrata served with Baby Arugula, Sliced Peaches, Heirloom Tomatoes, Mint, Basil and Red Onion tossed with Balsamic Vinaigrette Served on Basil Quinoa Pilaf...16
Add Sliced Prosciutto...4

ADDITIONS

Add to any Plate.

8oz. Grilled Beef Tenderloin...23
7oz. 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

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.

ENTREES

Filet Mignon

Grilled Beef Tenderloin topped with Garlic Herb Compound Butter, Port-Wine Demi-Glace, White Truffle & Fontina Mashed Potatoes, Asparagus served with Tomato & Arugula Salad...39

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, topped with Luxardo Cherry & Peach Sauce served with Roasted Garlic Mashed Potatoes, Sauteed Baby Spinach, and Bing Cherry, Peach & Crumbled Chevre Salad...35

Crispy Pork Rib Eye

Pan-Fried Pork Ribeye, Creamed Corn Mashed Potatoes, Haricot Verts, with Pacifico, Poblano & Manchego Cheese Sauce and served with Elote Corn & Arugula Salad...33

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...28

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

Coconut Glazed Scallops

Rhode Island Day Boat Scallops pan seared and glazed with Spiced Coconut & Rum Glaze, Crispy Yellow Curry Risotto Cake, served with Sauteed Baby Spinach and Pineapple, Mango & Jicama Salad...36

Executive Chef & Owner
Donnell Collins

Bar Manager ~ Hana Nielsen

Roasted Airline Chicken

Murray's All-Natural Airline Chicken stuffed with Fontina, with Chicken Jus, served with Warm White Truffle & Bacon Fingerling Potatoes, Sauteed Baby Spinach, Wax Bean, Haricot Verts, Tomato & Artichoke Salad...31

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

Strawberry & Balsamic Salmon

Pan Seared Faroe Island Salmon topped with Strawberry, Balsamic & Black Pepper Glaze served with Mascarpone & Herb Mashed Potatoes, Sauteed Baby Spinach and Strawberry, Cucumber & Chevre Salad...31

Gnocchi Carbonara

Durum & Potato Flour mix with Parmesan Cheese Gnocchi with Sliced Chicken, Pancetta, English Peas, Roasted Tomatoes, Roma Tomatoes tossed with Egg Yolks, Pecorino Romano, Cracked Black Pepper and Cream...30

*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...27

SIDES

Substitute White Truffle Frites or Truffle Mashed on Entrée...4

Roasted Garlic Mashed Potatoes...7

White Truffle & Fontina Yukon Mashed ...10

Creamed Corn Mashed Potatoes...9

Crispy Yellow Curry Risotto Cake...9

Baby Spinach, Haricot Verts or Asparagus...7

Warm White Truffle & Bacon Fingerling Potatoes...10

Mascarpone & Herb Mashed Potatoes...11

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

Strawberry Balsamic Salmon

Strawberry Balsamic Glaze, Garlic Mashed Potatoes with Baby Spinach & Strawberry Cucumber 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

\$26

4:30 - 5:00 p.m. Daily

**All Orders Need to be
Placed by 5:15**

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
Gazpacho 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

Wedge, Mixed Greens or Caesar with Added Protein

Grilled Chicken, Seared Tuna, or
Grilled Steak, Portabella Mushrooms
Seared Salmon or Three Chilled Shrimp,

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