

# ELECTRA'S RESTAURANT

## French Fries...10

Garlic Aioli

## SAVOURIES

### Wagyu Beef Tartare

Wagyu tossed with Truffle Aioli, Cornichons, Capers & Parsley, topped with Quail Egg served with Caramelized Onion Dip & Duck Kettle Chips...24

### Tomato Jam & Burrata Plate

Slowly Braised Tomato Jam with Fennel, Onion, Red Wine, Golden Raisins & Honey served with Basil Pesto Brushed Baguette, Balsamic Dressed Baby Arugula and Maple Brook Burrata Cheese...17  
Add Prosciutto...4

### Masa & Poblano Fried Calamari

Pt. Judith Rhode Island Day Boat Calamari Tossed with Corn Masa & Poblano Rings, topped with Cotija Cheese served with Chili de' Arbol Roja Sauce...18

### Duck Frites

Dredged with Graham Cracker Crumbs and Fried, served with Chili Maple Dipping Sauce...18

### Onion Soup Bites

Butter Toasted Brioche topped Caramelized Onions slow braised with Maderia, Duck & Beef Glace topped with Parmesan & Fontina served with Toast Points...17

### Green Curry Mussels

Prince Edward Island Mussels steamed with White Wine, Leeks & Carrots, Coconut Milk, Green Curry Paste 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...17

### Warm Artichoke Dip

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

### Meyer Lemon & Ricotta Ravioli

Meyer Lemon, Ricotta & Arugula Ravioli Pan seared with Brown Butter, Crispy Prosciutto, and Pinenuts finished with Arugula and Drizzled with Truffle Honey...21

## CHEESE

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.

### Blue Ledge Farm - Lakes Edge

Morning & evening milking separated with dramatic ash-veined goat cheese aged for three weeks.

## Sweet Potato Fries...10

Honey Dijon Suace

## SEAFOOD

### Oyster Trio

**Six~** Cornmeal Dredged & Fried with Remoulade  
**Four~** Rockefeller with Tomato, Spinach & Pernod Cream  
**Four~** Raw Oysters with Champagne Mignonette...30

### Half Dozen Oysters

Served with a Champagne Mignonette & Lemon...24

### Single Oyster...4

### Shrimp Cocktail

Six Jumbo Gulf White Tiger Shrimp served with Cocktail Sauce & Lemon...21

## SOUPS & SALADS

### Corn & Tomatillo Chowder

Roasted Tomatillos, Sweet Corn, Poblanos, Smoked Bacon, Yukon Potatoes topped with Cotija & Bacon Lardons...9 / 11

### Turmeric Vegetable Soup

Golden Coconut Milk simmered with Cauliflower, Carrots, Parsnips, Sweet Potatoes, Peppers, Fennel, Leeks, Kale and Chickpeas...9 /11

### House Greens Salad

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

### Clementine & Beet Salad

Baby Arugula, Clementine Segments, Avocado, Sliced Roasted Red Beets, and Pickled Red Onions tossed with Citrus Mascarpone Dressing topped with VT Chèvre and Candied Pistachios...16     Add Prosciutto...4

### Electra's Chopped Salad

Chopped Romaine, Grape Tomatoes, Sweet Corn, Apple Smoked Bacon, Hard Boiled Egg, Watermelon Radish, Crumbled Blue Cheese & Garlic Croutons with Herb Buttermilk Dressing ...16

### Caesar Salad

Chopped Romaine tossed with Croutons & Garlic Dressing, topped with Shaved Parmesan...16  
Add White Anchovies...3

## ADDITIONS

Add to any Plate.

Grilled Beef Tenderloin...27  
Grilled Steak, Seared Salmon...17  
Grilled Chicken Breast...15  
Three Chilled Jumbo Shrimp...15  
Seared Foie Gras 2oz...20

ENTREES

Filet Mignon

Grilled Beef Tenderloin topped with Lobster & Herb Compound Butter, served with “Loaded” Bacon, Scallion & Cheddar Yukon Mashed Potatoes, Sauteed Baby Spinach, Asparagus Sherry Demi-Glace and Celery Root Salad...40

Roasted Airline Chicken

Murray’s All-Natural Airline Chicken Breast stuffed with Prosciutto, served with Potato & Parmesan Gnocchi, tossed with Roasted Tomatoes, Red Onion, Haricot Verts, served with Sauteed Baby Spinach topped with Tomato & Brie Chicken Jus...34

Crispy Cider Pork Schnitzel

Dredged & Pan-Fried Pork Ribeye, Spätzle “Mac & Cheese Style” with Vermont Cheddar, Pancetta & Cider Braised Red Cabbage, Haricot Verts and Maple & Whole Grain Mustard Sauce...37

Classic Wagyu Burger

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

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...33

Executive Chef & Owner  
Donnell Collins

Bar Manager ~ Hana Nielsen

Clementine Roasted ½ Duck

Cast Iron Roasted Half Duck, with a Root Vegetable, Sausage, Duck Confit & Apple-Wood Smoked Bacon Beluga Lentil Cassoulet, served with Sauteed Baby Spinach and Clementine & Red Wine Demi-Glace...39

Beet Farro Risotto

Pearled Farro Slowly Cooked with Beets, Shallots, Fennel, Leeks & Veggie Sausage served with Sautéed Baby Spinach and Roasted Delicata Squash, Crumbled Blue Cheese and Candied Walnuts...34

Wagyu Steak Frites

Grilled Nine+ Australian Wagyu Teres Major served with Haricot Verts, French Fries topped with Port Wine Demi-Glace...37

Meyer Lemon & Fennel Salmon

Pan Seared Faroe Island Salmon topped with Meyer Lemon & Fennel Marmalade served with Crispy Mascarpone Risotto Cake, Sauteed Baby Spinach and Citrus & Fennel Salad...34

Wagyu Foie Gras Burger

Grilled Nine+ Australian Wagyu 8oz Burger topped with Seared Foie Gras, Grafton Truffle Cheddar on a Sweet Roll with Heirloom Tomato, Greens and Red Onion and served with Truffle Fries...35

SIDES

- Substitute Truffle Frites or Truffle Mashed on Entrée...4
- Roasted Garlic Mashed Potatoes...7
- Root Veg & Pork Baluga Lentil Cassoulet ...15
- Loaded Yukon Mashed Potatoes...10
- Pancetta & Cider Braised Red Cabbage...10
- Crispy Mascarpone Risotto Cake...8
- Spätzle “Mac & Cheese Style”...12
- Baby Spinach, Haricot Verts or Asparagus...7

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

Meyer Lemon Salmon

Meyer Lemon & Fennel Marmalade served with Garlic Mash with Sautéed Baby Spinach, Citrus & Fennel Salad

Beet Farro Risotto

Pearled Farro Slowly Cooked with Beets, Shallots, Fennel, Leeks & Veggie Sausage served with Sautéed Baby Spinach and Roasted Delicata Squash, Crumbled Blue Cheese and Candied Walnuts

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

4:30 - 5:30 p.m. Daily  
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  
Corn & Tomatillo Chowder  
OR  
Turmeric Vegetable Soup

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

Chopped, Mixed Greens or Caesar with added Protein

Grilled Chicken Breast, or Steak  
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