

ELECTRA’S RESTAURANT

French Fries...10
Garlic Aioli

Sweet Potato Fries...10
Honey Dijon Suace

SAVOURIES

Truffle Fries...12
Honey Aioli

SEAFOOD

Slider Trio

Bison with Caramelized Onion & Blue Cheese,
Duck with Cherry Compote & Chèvre,
Wagyu with American, Pickle & Secret Sauce
on Sweet Rolls...23

Stuffed Squash Blossoms

Tempura Fried Squash Blossoms, stuffed with VT Chevre served
with Wilted Spinach, Grilled Cherry & Shallot Vinaigrette Truffle
Honey Drizzle...20

Masa & Poblano Fried Calamari

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

Duck Frites

Dredged with Graham Cracker Crumbs and Fried,
served with Chili Maple Dipping Sauce...17

Tomato Pie & Crispy Okra Salad

Southern Style Pie with Layers of Heirloom Tomatoes, Jasper
Hill Cave Aged Cheddar Cheese Baked in Herb & Butter Savory
Pie shell served with Bacon succotash & Fried Okra Salad tossed
with Baby Arugula...18

Wagyu Beef Tartare

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

Meze Plate

Roasted Red Pepper & Walnut Muhammara, Cucumber &
Dill Tzatziki, Garlic Hummus, Tabouli, Mixed Vegetables,
Stuffed Grape Leaves, Marinated Feta, Mixed Olives, served
with Warm Pita & Lavash Flatbread Crackers...25

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

PLATE ADDITIONS

Add to any Plate.
Grilled Beef Tenderloin...25
Grilled Portabella Mushrooms...8
Wagyu Steak, Seared Salmon or Seared Rare Ahi Tuna...17
Grilled Chicken Breast...15
Three Chilled Jumbo Shrimp...15
Single Seared Scallop...4
Seared Foie Gras 2oz...20

Oyster Trio

Six~ Cornmeal Dredged & Fried with Remoulade
Four~ Rockefeller with Tomato, Spinach & Pernod Cream Sauce
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

Lobster & Pimento Dip

Southern Pimento Cheese Dip mixed with Maine Lobster and
Lump Crab served with Crackers, Mixed Veggies and
Old Bay Cristinis...21

Cheese Plates

All Plates come with 2oz of Selected Cheese, Assorted Crackers,
Flatbread, Bing Cherry Compote & Fresh Fruit...16
* Extra Crackers ...2

Blue Ledge Farm - Lakes Edge

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

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.

SOUPS & SALADS

Spiced Coconut Corn & Vegetable

Sweet Corn simmered with Yellow Curry Paste, Duck Stock, Coconut
Milk, Peppers, Potatoes, Lemongrass and Ginger topped with Toasted
Coconut...9 / 10

Chilled Green Tomato & Avocado Gazpacho

Tomatillos, Onions, Cucumber, Carrots mixed with Pureed
Avocado and Green Tomatoes topped with Tortilla Strips...9 /10

Watermelon, Strawberry, Tomato & Feta Salad

Watermelon, Strawberries & Heirloom Tomatoes tossed with Baby
Arugula with Mint Citrus Dressing and topped with Maple Brook Feta
Cheese and toasted Pistachio...16
Add Sliced 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

House Mixed Greens Salad

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

Caesar Salad

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

ENTREES

Strawberry & Yuzu Duck Breast

Cast Iron Seared Duck Breast, Crispy Pork Fried Rice Cake with Strawberry & Yuzu Gastrique Sauce served with Sauteed Baby Spinach, Pickled Ginger & Strawberry Slaw...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...32

Roasted Chicken

Murrays all-Natural Airline Chicken Breast stuffed Ham & Cheddar with Corn Nage Sauce served with Roasted Garlic Mashed Potatoes, Haricot Verts, Bacon & Ham Collard Greens and Sweet Corn Succotash...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...34

Pom Pom Mushroom “Steak” Frites

Cast Iron Seared Ancho Chili & Agave Marinated Lion's Mane Mushroom topped with Chimichurri served with Yucca Fries with Cilantro Emulsion dipping sauce, Sauteed Baby Spinach & Haricot Verts...33

Honey & Peach Pork Chop

Berkshire Frenched Bone-in Pork Chop with Peach & Honey Glaze served with VT Ricotta Mashed Potatoes, Bacon & Ham Collard Greens & Haricot Vert served with Peach Salad ...35

Salad Niçoise

Seared Rare Ahi Tuna, Hard Boiled Egg, Avocado, Roasted Red Peppers, Grilled Onions, Roasted Potatoes, Haricot Verts, Kalamata Olives & Capers tossed with Maple Balsamic Dressing topped with Crispy Shallots...26

Executive Chef & Owner
Donnell Collins

Bar Manager ~ Hana Nielsen

Wagyu Steak Frites

Grilled Nine+ Australian Wagyu Teres Major topped with Port Wine Demi-Glace and served with Haricot Verts, French Fries...35

Spiced Strawberry Glazed Scallops

Rhode Island Day Boat Scallops Glazed with Serrano & Strawberry Glaze served with Avocado Mashed Potatoes, Sauteed Baby Spinach, and Sweet Corn Black Bean Salad...38

Filet Mignon

Grilled Beef Tenderloin, topped with Shallot Brandy Herb Compound Butter, Loaded Mashed Potatoes with VT Sour Cream, Bacon & Cheddar served with Port Wine Demi-Glace and Lobster, Corn & Tomato Salad...42

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...33

Blueberry Mint & Basil Pesto Salmon

Pan Seared Faroe Island Salmon topped with Wild Blueberry Mint & Basil Pesto served with Lemon Thyme & Mascarpone Risotto, Sauteed Baby Spinach and Crispy Prosciutto & Melon Arugula Salad...34

SIDES & ADD ON’S

- Substitute White Truffle Frites or Truffle Mashed on Entrée...4
- Roasted Garlic Mashed Potatoes...6
- Yucca Fries with Cilantro Emulsion...12
- VT Loaded Mashed Potatoes...9
- Lemon & Thyme Risotto...14
- Crispy Pork Fried Rice Cake...8
- Vegan Avocado Mashed Potatoes...9
- VT Ricotta Whipped Mashed Potatoes...9
- Bacon & Ham Collard Greens...10
- Baby Spinach, Haricot Verts or Asparagus...6

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

Wild Blueberry Salmon

Pan Seared Salmon topped with Wild Blueberry Mint Pesto served with Garlic Mashed Potatoes, Sautéed Baby Spinach & Melon Salad

Salad Niçoise

Seared Rare Ahi Tuna, Egg, Avocado, Roasted Red Peppers, Grilled Onions, Potatoes, Haricot Verts, Kalamata Olives & Capers tossed with Maple Balsamic Dressing topped with Crispy Shallots

Meatloaf Wellington

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

\$26

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
Spiced Coconut Corn & Vegetable Soup
OR
Chilled Green Avocado Gazpacho

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

Bolognese Campanelle

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

Chopped, Mixed Greens or Caesar with added Protein

Grilled Chicken Breast, Seared Rare Tuna, Seared Salmon, Three Chilled Shrimp, Grilled Steak or Grilled Portobella

Salmon Frites

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

SprinCrispy Eggplant Napoleon

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

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES