

ELECTRA'S RESTAURANT

French Fries...10
Garlic Aioli

Truffle Fries...13
Aiol's Honey Aioli

Sweet Potato Fries...11
Sweet Glaze

SAVOURIES

Duck Frites

Dredged with Graham Cracker Crumbs then Flash Fried served with Chili Maple Dipping Sauce...17

Wild Mushroom "Escargot"

Braised Cremini Mushrooms in Marsala & Herb-Walnut Butter topped with Parmesan & Fontina Cheese served with Toast Points...16

Slider Trio

Bison with Caramelized Onion & Blue, **Duck** with Cherry Compote & Chèvre, **Wagyu** with Cheddar, Pickle & Secret Sauce on Brioche Roll...26

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

Crispy Duck Wings

Duck Wing Drumettes tossed in Spiced Orange Golden Barbeque Sauce with Celery, Carrots & Herb Buttermilk...22

Short Rib & Wild Mushroom Poutine

Crispy Pommes Frites tossed with Parsley, Crispy Shallots, Bacon, Red Wine Braised Beef Short Rib, Maple Brook Farms Cheese Curds & Wild Mushroom Beef Gravy...17

Full Moon Wagyu Beef Tartare

Vermont Full Moon Farm Wagyu tossed Truffle Aioli, Cornichons, Capers, & Parsley topped with Quail Egg & Paddlefish Caviar served with Caramelized Onion "Dip" & Duck Kettle Chips...26

Meze Plate

Roasted Red Pepper & Walnut Muhammara, Beetroot Tzatziki, Citrus-Avocado Hummus, Tabouli, Mixed Vegetables, Stuffed Grape Leaves, Marinated Feta, Mixed Olives served with Grilled Pita & Lavash Flatbread...24

Chorizo & Mussels

Prince Edward Island Mussels steamed with Salsa Roja Sauce, Modelo Especial Lager, Leeks, Scallions, North Country Chorizo & Cream served with Grilled Baguette...17

Charcuterie Plate

Duck Mousse Pate, Wild Boar Salami, Truffle Salami with Pickled Vegetables, Cornichons, Caperberries, Dijon Mustard, Cherry Compote & Fig Spread served with Crostini, Flatbread Crackers...23

Onion Soup "Bites"

Buttered Croutons & Madeira Caramelized Onions topped with Fontina & Asiago Cheeses...17

PLATE ADDITIONS

Grilled Beef Tenderloin...25

Shelled Lobster Tail...20

Wagyu Steak...20

Seared Salmon...15

Chicken Breast, Two Beef Skewers,

Two Shrimp Skewers or 4oz. Sweet Chili Tuna Poke...13

Single Seared Scallop...4

SEAFOOD

Fruits de Mer

Cocktail Shrimp, Oysters on ½ shell, Maine Lobster Tail, Coconut & Lime Colossal Crab Meat Chilled Herb Clams, Chilled Saffron Mussels & Sweet Chili Ahi Tuna Poke, served with Remoulade & Cocktail Sauce...55

Oyster on the Half Shell

Ask your server for this evenings offering Served with a Quince Mignonette & Lemon...4

1/2 Dozen Oysters

Served with a Quince Mignonette & Lemon...22

Caviar

Choice of Caviar, Truffle Kettle Chips, Red Onion, Chives, Diced Egg, Capers, Blinis, Crème fraîche & Lemon... MP

Cheese Plates

All 2oz. Cheese Plates come with Assorted Crackers, Flatbread, Bing Cherry Compote & Fresh Fruit...13

* 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.

Mt. Mansfield Creamery - Forerunner

Raw Milk Havarti cave aged for three months. Full body flavor with buttery notes.

Von Trapp Mad River Blue

Buttery smooth blue is made with von Trapp Farmstead's certified organic milk

SOUP & SALADS

Lobster Chowder

Maine Lobster simmered with Celery, Onions, Bacon, Corn, Leeks, Fennel, Marble Potatoes & Cream served with a Lobster & Crab Salad...11/13

House 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...16
Add White anchovies...3

Wedge Salad

Baby Iceberg, Grape Tomatoes, Sweet Corn, Apple Smoked Bacon, Hard Boiled Egg, Watermelon Radish, Crumbled Blue Cheese & Garlic Croutons topped with Chive & Herb Buttermilk Dressing ...17

Citrus & Beet Salad

Baby Arugula, Kale Winter Greens, Roasted Red Beets, Blood Oranges, Oranges, Ruby Red Grapefruit Segments tossed with Chai-Honey Yogurt Dressing, Toasted Pistachios, & Crumbled Chevre...17

ENTREES

Korean Spiced & Pineapple ½ Duck

Cast Iron Seared Duck Breast & Slow Confit Duck Leg with Pineapple & Korean Spiced Glazed served with a Shiitake Mushroom & Potato Gratin, Sautéed Baby Spinach, Baby Bok Choy & House Kimchi...38

Bolognese Campanelle

Vermont Ground Beef, Pork & Veal Simmered with Red Wine, Tomatoes, Fresh Herbs, Onions, Celery & Root Vegetables tossed with Campanelle Pasta then topped with Shaved Parmesan...30

Spiced Maple Airline Chicken

Oven Roasted Murray's All-Natural Airline Chicken Breast stuffed with Tasso Ham & Manchego Cheese, Glazed with VT Maple-Chipotle served with Sautéed Baby Spinach & Creamy VT Cheddar Polenta...35

Raspberry Amaretto Elk Rack

Roasted Rocky Mountain Elk Rack served with Green Onion & Vermont Chevre Mashed Potatoes, Baby Spinach, & Chai Honey Roasted Baby Carrots topped with a Raspberry & Amaretto Demi-Glace...45

Artichoke & Mushroom Gnocchi

Vermont Blue House Mushrooms tossed with Olive Oil Confit Artichokes & Sunchoke, Kale Greens, Herb Gnocchi, Vegan Cauliflower "Alfredo" Sauce topped with Hemp Seed "Parm" ...30

Executive Chef & Owner
Donnell Collins

Manager of Operations
Jake Loyer

Filet Mignon

Grilled Beef Tenderloin served with Caramelized Onion & Fontina Mashed Potatoes, Asparagus Confit Sunchoke & Wilted Spinach & Shaved Almonds topped with a Creamed White Truffle Wild Mushroom Sauce ...42

'Nduja Scallops

Pan Seared Rhode Island Day Boat Scallops glazed with Nduja Butter served with Baby Spinach, Corn Pudding, & a Corn, Pickled Red Onion & Tomato Salad...36

Wagyu Steak Frites

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

Jackfruit Tamales

Iced Tomatillo & Hatch Green Chili Braised Jackfruit with Black Beans, Corn & Spanish Onions steamed in Masa served with Chihuahua Cheese, Baby Spinach, Turmeric Rice Pilaf, Pineapple-Jicama Salad & Crema...31

Kumquat & Citrus Glazed Salmon

Pan Seared Salmon Glazed with Kumquat & Orange Marmalade served with Roasted Red Beet & Fennel Braised Beluga Lentils, Horseradish Crème Fraîche, Spinach, Baby Bok Choy, Citrus & Fennel salad...32

SIDES & ADD ON'S

Creamy Polenta...10

Corn Pudding...10

Shiitake & Potato Gratin...9

Caramelized Onion & Fontina Mashed...8

Haricot Verts or Asparagus...4

Baby Spinach or Baby Bok Choy...4

Shaved Fresh Truffles... MP

Substitute White Truffle Fries or Truffle

Mashed on any Entrée...4

PRIX FIXE TWILIGHT DINNER

\$26

4 - 5p.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
MIXED GREEN SALAD or CAESAR
or
CUP OF LOBSTER CHOWDER
SUBSTITUTE ...4

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

Wagyu Steak Frites

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

Citrus Glazed Seared Salmon

Pan Seared Citrus Glazed Salmon served with Garlic Mashed Potatoes, Baby Spinach & Horseradish Crème Fraîche

Meatloaf Wellington

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

Coq Au Vin

French Stew of Chicken Leg Braised in Burgundy Wine with Lardons, Mushrooms, Pearl Onions & Carrots Served with Baby Spinach & Garlic Mashed Potatoes

Bolognese Campanelle

Vermont Ground Beef, Pork & Veal Simmered with Red Wine, Tomatoes, Fresh Herbs, Onions, Celery & Root Vegetables tossed with Campanelle Pasta

Salmon Frites

Seared Salmon served with French Fries Baby Spinach & Horseradish Crème Fraîche

Artichoke & Mushroom Campanelle

Vermont Blue House Mushrooms tossed with Olive Oil Confit Artichokes & Sunchoke, Kale Greens & Campanelle in a Vegan Cauliflower Alfredo Sauce

Wedge Or Citrus Salad with added Protein

Grilled Chicken Breast, Seared Salmon Two Beef Skewers, Two Shrimp Skewers or 4oz. Tuna Poke

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES