

ELECTRA'S RESTAURANT

French Fries...9

Garlic Aioli

SAVOURIES

Duck Frites

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

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...18

Coconut Mango Crab Stack

Wild Caught Atlantic Blue Crab tossed with Coconut Lime Dressing, Mango & Cucumber Salad served with Sliced Avocado, Pickled Red Onions served with Crispy Wonton Chips...21

White Truffle Beef Tartare

Wagyu tossed with Truffle Aioli, Cornichons, Capers & Parsley, topped with Quail Egg served with Caramelized Onion Dip, Pickled Red Onion & Duck Kettle Chips...22

Duck Kettle Chips

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

Artichoke Dip

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

Marinated Mixed Olives

A bright and fruity Mix of Italian, Greek & Moroccan Olives...8

Duck Wontons

Pan 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 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...16

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

Truffle Fries...13

Honey Aioli

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...28

Half Dozen Oysters

Served with a Champagne Mignonette & Lemon...22

Single Oyster...4

Shrimp Cocktail

Six Jumbo Gulf White Tiger Shrimp served with Cocktail Sauce & Lemon...20

SOUPS & SALADS

Turmeric Vegetable Soup

Golden Coconut Milk simmered with Cauliflower, Carrots, Parsnips, Sweet Potatoes, Peppers, Fennel, Leeks, Kale and Chickpeas...8/10

House Greens Salad

Baby Greens, Carrots, English Cucumbers, Grape Tomatoes tossed in Maple Balsamic Vinaigrette...14

Strawberry, Rhubarb & Burrata Salad

Baby Watercress tossed with Pickled Rhubarb, Fresh Strawberries, Sliced Cucumber in Maple Balsamic Dressing topped with Fresh Maple Brook Burrata and Candied Pecans...16
Add Prosciutto...4

Caesar Salad

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

Spring Cobb Salad

Baby Greens tossed with Dill Ranch served with Sliced Red Radish, Asparagus, Grated Carrots, Grape Tomatoes, Hard Boiled Egg, Sugar Snap Peas, Snow Peas, Spring Peas topped with Bacon Lardons, Avocado & Crumbled Blue...16

ADDITIONS

Add to any Plate.

Grilled Beef Tenderloin...23
Grilled Steak, Seared Salmon...14
Grilled Chicken Breast...10
Three Chilled Shrimp...12
Seared Foie Gras 2oz...19
Two King Oyster Mushrooms...11

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.

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 Spring Garlic & Ramp Compound Butter, Port-Wine Demi-Glace served with Roasted Garlic Mashed Potatoes, Baby Spinach, Asparagus and Fresh Pea, Bacon & Colby Jack 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

Strawberry & Rhubarb Roasted ½ Duck

Cast Iron Roasted Half Duck with Strawberry & Rhubarb Compote with Spring Red & Brown Rice, Quinoa, & Black Barley Pilaf served with Baby Spinach, Red Wine Demi-Glace and Pea shoot Salad...36

Chicken Fried Pork Rib Eye

“Southern Chicken Fried Style” Pan-Fried Pork Ribeye, Roasted Poblano Corn Pudding served with Haricot Verts, Chorizo Manchego Sauce and Sweet Pea Succotash Salad...29

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...35

Braised Lamb Shank

All-Natural New Zealand Hindshank Slowly Braised in Red Wine and Demi-Glace with Mint, Pearl Onions, Carrots, Leeks, Fennel & Peas served with Creamy Polenta, Sauteed Baby Spinach, Haricot Verts & Spring Pea Shoot Salad...46

Executive Chef & Owner
Donnell Collins

Bar Manager ~ Hana Nielsen

Roasted Airline Chicken

Murray's All-Natural Airline Chicken Breast stuffed with Prosciutto and Fresh Herbs, White Truffle & Fontina Yukon Mashed Potatoes, Asparagus, Baby Spinach served with Wild Mushroom & Artichoke Cream Sauce...29

King Oyster Mushroom & Farro

Pearled Farro Risotto slowly cooked with Carrot Juice, Turmeric and Ginger with English Peas, Asparagus, Snap Peas served with Cast Iron Roasted King Oyster Mushroom, Sautéed Baby Spinach and Vegan Green Curry Coconut Sauce...29

Wagyu Steak Frites

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

Maple Walnut Salmon

Pan Seared Faroe Island Salmon topped with Vermont Maple & Walnut Crust served with Poblano, Oat Milk & Parsnip Mashed Potato, Sauteed Baby Spinach and Carrot & Cabbage Salad...30

Spring Gnocchi

Durum & Potato Flour mix with Parmesan Cheese Gnocchi tossed Pinenut & Basil Pesto with Asparagus, Sugar Snap Peas, Fennel, Mint, Shallots, Carrots & English Peas served with Sauteed Baby Spinach topped with Whipped Mint & Sweet Pea Ricotta...29

SIDES

Substitute White Truffle Frites or Truffle Mashed on Entrée...4
Roasted Garlic Mashed Potatoes...7
White Truffle & Fontina Yukon Mashed ...12
Vegan Poblano, Oat Milk & Parsnip Mashed...9
Spring Red & Brown Rice, Quinoa, & Black Barley Pilaf...9
Baby Spinach, Haricot Verts or Asparagus...8
Roasted Poblano Corn Pudding...9
Creamy Polenta...11
Udi's Gluten Free Roll...3

PRIX FIXE TWILIGHT DINNER

\$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
Turmeric Vegetable Soup

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, topped with Port Wine Demi-Glace, served with Baby Spinach, French Fries

Maple Walnut Salmon

Maple Walnut Crust, Garlic Mashed Potatoes with Baby Spinach & Carrot & Cabbage Salad

Spring Gnocchi

Gnocchi tossed Pinenut & Basil Pesto with Asparagus, Sugar Snap Peas, Fennel, Mint, Shallots, Carrots & English Peas served with Sauteed Baby Spinach

Classic Wagyu Burger

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

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

Spring Cobb, 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