



STARTERS

Asian Dumplings

Large Steamed Dumplings, filled with pork, served atop an Asian drizzle 12

House Baked Bavarian Soft Pretzels

Served Warm with House-made Beer Cheese for dipping 9

Truffle Fries

Straight-Cut Fries, served with a truffle dusting 9

Fried Brussel Sprouts

Garnished with Crispy Fried Onions, Scallions, and Chipotle Aioli 10

SOUPS/SALADS

N.E. Clam Chowder

cup 8 / crock 10

Brimming with clams & potatoes in a rich creamy broth

Soup De Jour - Chef's Whim

cup 7 / crock 9

Classic Caesar

Crisp Romaine, Shaved Asiago, Ciabatta Croutons, tossed in Creamy Caesar 12

Lisa's Lucknow Salad

Kale, Mixed Greens, Beet Chips, Goat Cheese, Pickled Grapes, Honeyed Red Onions, Blood Orange Vinaigrette 12

ENTREES

Gatehouse Gnocchi

Gnocchi served with roasted wild mushroom medley, roasted tomatoes

Served in a Light Balsamic Cream Sauce 23

Castle Steak & Frites

Prime Cut finished with Red Wine Compound Butter, served with Truffle Fries & Demi Salad 32

Crow's Nest Shrimp Fried Rice

Hoisin Glazed Grilled Shrimp

Served in a Fried Rice & Sautéed cabbage, kale, and brussels slaw 25

Carriage House Chicken

Seasoned Panko Chicken, Sautéed Tomato & Mushroom Medley,

Burrata Mozzarella served alongside grilled polenta 22

Maple Lodge Meatballs

Two oversized meatballs served on grilled artisanal bread

topped with marinara sauce and Granapadano Cheese 22

