



# DINNER

## APPETIZERS & SALADS

<b>Soups of the Day</b>	cup 3.25, bowl 4.50
<b>Maine Crab Cakes</b>	9.95
with a ginger orange sauce	
<b>Crispy Vegetable Spring Rolls</b>	6.95
three fried spring rolls with hoisin, ginger & lime sauce	
<b>Prince Edward Island Mussels in a Red Curry Broth</b>	9.95
steamed fresh mussels with scallions & cilantro in a red curry broth	
<b>Fried Calamari</b>	9.95
with fresh tomato herb sauce, parmesan & balsamic reduction	
<b>Thai Salmon Cakes</b>	8.95
with chili-garlic dipping sauce	
<b>Organic Green House Salad</b>	5.50
choice of dijon, maple balsamic vinaigrette or chipotle ranch	
<b>Caesar Salad</b> ...the classic with a creamy garlic-anchovy dressing (grilled chicken add \$2.75, grilled shrimp add \$1.50 each)	7.25
<b>Spinach Salad</b>	9.95
spinach wilted in a warm dijon vinaigrette with bacon, onions, hard boiled eggs & mushrooms; garnished with vermont feta	
<b>Laplatte Farm's Black Angus Sirloin Salad</b>	12.95
grilled medium rare & presented on a bed of organic greens tossed with maple balsamic vinaigrette; with caramelized onions & chevre	

## PASTA & NOODLES

<b>Tully &amp; Marie's Famous Pad Thai</b>	tofu 15.95, chicken 17.95, shrimp 19.95
the classic, with rice noodles, scallions, cilantro, garlic, scrambled egg & bean sprouts in a peanut sauce (available w/ optional vegetarian sauce)	
<b>Red or Green Thai Curry</b>	tofu 15.25, chicken 17.95, shrimp 19.95 or scallops 23.95
wok-fried vegetables, fresh mango & rice noodles in a thai red or green coconut milk curry sauce of your choice (medium or spicy)	
<b>Basil Mint Pesto Penne</b>	16.95
vermont fresh penne tossed in a basil, mint & orange pesto with fire-roasted tomatoes, caramelized onions and peppers	
<b>Spicy Chicken &amp; Chorizo Penne</b>	17.95
vermont fresh penne with chicken, homemade chorizo, fresh baby spinach, roasted red peppers & caramelized onions in a chipotle cream sauce	

It is impractical to list all of our ingredients; please alert your server to ANY food allergy you may have!

