

Dinner Menu

Appetizers

Vermont Cheese Bisque

Diced potatoes, pablano peppers topped with thin sliced
crispy bacon
\$8

Escargot de Saffron

Burgundy Snails with Saffron Garlic Crème, fresh Chives
served over buttery puff pastry
\$10

Saffron's Stuffed Mushrooms

Stuffed with panko bread crumbs, sherry, garlic, cheese
and served with a parmesan cheese sauce
\$8

Maple Bacon Wrapped Scallops

Tossed in a herb breading, baked until sweet and tender
and finished with a orange gastrique glaze
\$10

Warm Spinach Dip

Three melted cheeses, fresh spinach and spices and served
with house made sea salt pita chips
\$10

Dijon and Black Pepper Crab Cake

Fresh lump crab meat pan seared and served with a lemon
dill sauce
\$11

Salads

Tableside Caesar Salad for Two

Romaine hearts, Romano cheese, homemade croutons
tossed with Tuscan Caesar dressing
Served tableside for two
\$ 16

Organic Field Salad

Field greens, cherry tomato, English cucumber, shaved
carrots, red onion and a strawberry champagne vinaigrette
\$7

Iceberg Wedge

House made buttermilk blue cheese dressing, cucumber,
diced tomato, red onion and crisp Apple wood smoked
bacon
\$8

Warm Spinach and Goat Cheese Salad

Fresh baby spinach, soft boiled egg, tomato, Vermont goat
cheese and diced red onion with a warm bacon vinaigrette
\$9

Entrees

Pecan Crusted Chicken

Organic free range chicken, thin sliced prosciutto, grilled
asparagus, smashed potato and a fresh peach and port
glaze
\$ 19

Caramelized New Bedford Sea Scallops

Lobster risotto, melted herb butter and fresh shaved
parmesan
\$25

Lobster Ravioli

In a sherry cream sauce with plum tomatoes and fresh
pecorino cheese
\$20

Center Cut Filet Mignon

9oz Reserve cut served with parmesan potato gratin,
asparagus wrapped in bacon and cabernet veal glaze
\$31

New Zealand Rack of Lamb

Parmesan potato gratin, organic baby carrots and a
rosemary Madeira pan sauce
\$32

Lobster and Shrimp Flambé

Maine lobster, jumbo shrimp, cherry tomatoes tossed in a
succulent scampi sauce served over black pepper fettuccini
and topped with shaved Romano cheese
\$27

Veal Porterhouse Chop

House rubbed and grilled, Dijon creamed root vegetables
\$28

Butter Crumb Haddock

Topped with house made butter crumbs, clarified butter,
white wine, baby carrots and whipped potatoes
\$22

Lighter Fare

Black Angus Bacon Cheddar Burger

Vermont cheddar cheese on a soft bun served with a crisp
pickle and shoestring fries or onion rings
\$12

Butternut Squash Ravioli

"Tortellacci Style" diced plum tomatoes, fresh chive and a
sage cream sauce
\$14

Fried Haddock Sandwich

Served on a soft roll with lettuce and a house made tartar
sauce, and served with shoestring fries
\$12

Parisian Gnocchi

A light soft gnocchi sautéed with roasted eggplant,
tomatoes, shallots and white corn, herb butter and shaved
pecorino cheese
\$15

Bistro Scampi

Shrimp \$18

Chicken \$ 16

Tossed with cherry tomatoes, fresh chive and shaved
cheese, in a lemon and white wine butter sauce and black
pepper fettuccini

Grilled Chicken Caesar Salad

Romaine lettuce, Romano cheese, croutons, grilled chicken
and a Tuscan Caesar dressing
\$14

Wild Mushroom Risotto

Creamy risotto with seasonal mushrooms, cream, chive
and parmesan cheese
\$13

Beer Battered Onion Rings

Served with a buttermilk herb dip
\$6

Daily Cheese Selection

Gourmet cheeses, local apple slices, walnuts, strawberries
and gourmet crackers
\$8 per person

A 20% gratuity will be added to party's of 8 or more
*Consuming raw or undercooked fish, shellfish, meat or poultry
may increase the risk of food borne illness

Executive Chef

Joseph Drift