

DINNER at

# Jeff's

BAR • GRILL • RESTAURANT

*fine food stylishly Vermont!*



## Soups

- Fish Chowder . . . . cup \$3.95.....bowl \$5.95
- Soup du Jour . . . . cup \$2.95.....bowl \$4.95

## Salads

- Jeff's Original CHEF SALAD~Mixed Greens, Tomato, Cucumber, Red Onion, Egg, Shrimp, Grilled chilled Chicken Breast, Vermont Cheddar and Croutons Served with a Cup of Soup du Jour and Bread and Butter! . . . . . \$12.95
- HOUSE Mixed Greens, Tomato, Cucumber, Red Onion, Croutons . . . . . \$4.95
- CLASSIC CAESAR, Romaine, Parmesan, Croutons, Lemon . . . . . \$6.95
- BABY SPINACH, Roasted Red Pepper, Artichoke Hearts, Local, Organic Doe's Leap Goat Cheese Pecans & Maple/Balsamic Dressing. . . . . \$8.95
- Add: Grilled Portabella. . . . . \$3.95
- Grilled Chicken Breast . . . . . \$4.95
- Chilled Shrimp. . . . . \$5.95
- Grilled or Smoked Salmon . . . . \$6.95

## Starters

- SWEET POTATO Fries... . . . . \$5.95  
(We use no trans fats in our cooking)
- Jeff's Bacon-wrapped SEA SCALLOPS, Vermont Maple Syrup Drizzle . . . . \$9.95
- ARTICHOKE & PARMESAN Dip with Garlic Pita Chips . . . . . \$6.95  
With Crabmeat. \$8.95
- Baked ESCARGOT, Garlic Butter, VT Cheddar, Garlic Bread . . . . . \$8.95
- Fried CALAMARI, Roasted Red Pepper Remoulade . . . . . \$8.95
- Steamed Maine MUSSELS with White Wine & Garlic . . . . . \$8.95
- Maine CRABCAKES with Fresh Mango and Jalepeno Tartar Sauce . . . . . \$8.95
- OYSTERS on the 1/2 Shell, Cocktail Sauce and Lemon . . . . . \$11.95
- Baked PORTABELLA MUSHROOM, Crabmeat Stuffing, Vermont Cheddar. . \$8.95
- SHRIMP COCKTAIL, Cocktail Sauce and Lemon . . . . . \$8.95
- SMOKED SALMON, SMOKED TROUT MOUSSE,  
DUCK LIVER AND TRUFFLE PATE, Dill Caper Creme . . . . . \$12.95

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SERVING  
LUNCH  
Monday-Saturday  
11-3  
DINNER  
Tuesday-Saturday  
4:30-9  
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# The Main Course

**Fish** . Served with Vegetables or Starch du Jour & House Salad, Substitute Caesar Salad for \$1.

Grilled SWORDFISH Steak, TUNA Steak or SALMON Fillet Choice of Lemon Butter or Roasted Red Pepper Remoulade . . . . .	\$19.95
Baked HADDOCK, Crabmeat Stuffing, Lemon Beurre Blanc . . . . .	\$18.95
Baked SEA SCALLOPS, Garlic Butter, Special Breading . . . . .	\$20.95
Baked Shrimp with Jeff's Crabmeat Stuffing and Lemon Butter . . . . .	\$19.95
Pecan-Crusted SALMON, Honey & Dijon Beurre Blanc . . . . .	\$19.95
Sesame-Crusted TUNA, Asian Slaw, Hoisin Sauce, Wasabi Creme . . . . .	\$19.95
Blackened SWORDFISH, Cilantro & Lime Bean Salad, Avocado Creme. . . . .	\$19.95
1# ALASKAN KING CRAB, Drawn Butter, Lemon . . . . .	\$32.95
New England-Style FRIED SHRIMP or SEA SCALLOPS or HADDOCK Tartar Sauce . . . . .	\$17.95

**Meats** . Served with Vegetables or Starch du Jour & House Salad, Substitute Caesar Salad for \$1.

Grilled GRILLED NEW YORK STRIP STEAK with Jack Daniel's BBQ Sauce . . . . .	\$21.95
Grilled FILET OF BEEF with Local Boucher Bleu Cheese, Caramelized Onions and a Port Wine Demi-glace . . . . .	\$26.95

**Pastas** . Served with House Salad, substitute Caesar Salad for \$1.

Boyden Valley BEEF Bolognese over Penne Pasta . . . . .	\$16.95
Maine LOBSTER TAIL, SHRIMP, SEA SCALLOPS, Basil Chiffonade, Lemon Zest, Lemon Butter Sauce, Linguine . . . . .	\$21.95
SHRIMP, Garlic & White Wine Butter Sauce over Linguine . . . . .	\$19.95
SHRIMP & SEA SCALLOPS, Smoked Mozzarella, Baby Spinach, Marinara Sauce Over Penne . . . . .	\$19.95
SHRIMP, SEA SCALLOPS, MUSSELS, Artichoke hearts, Roasted Tomatoes, Scallions and Roasted Garlic in an Olive Oil and White Wine sauce over Penne Pasta . . . . .	\$19.95
SEA SCALLOPS Carbonara, Peas, Vermont Ham and a Boucher Blue Cream Sauce over Penne Pasta . . . . .	\$20.95
Fresh MOZZARELLA, ROASTED TOMATOES, ARTICHOKE HEARTS, BROCCOLI and Pesto over Linguine . . . . .	\$15.95
Sauteed CHICKEN Breast, Marsala & Mushroom Cream Sauce over Linguine . . . . .	\$18.95