

new american bistro & bar

****************** evening specialties *****************

fire roasted half chicken served with corn pudding, garlicky spinach and caramelized shallot - garlic sauce \$17.99

seared sea bass pesto potatoes, roasted red pepper - red onion relish and crumbled goat cheese \$23.99

double thick chargrilled pork chop with smashed potatoes and housemade apple sauce \$19.99

chargrilled center cut beef tenderloin 8 oz filet served with three onion mashed potatoes and crispy zucchini chips \$24.99

fish and chips beer battered white fish, jalapeno tartar sauce and french fries \$16.99

cold poached salmon served with tomatoes, cucumbers, greens, and dill caper aioli \$17.99

chipotle glazed bbq baby back ribs full rack served with cole slaw and french fries \$22.99 cedar plank salmon with a citrus crust served with lemon orzo salad \$22.99

mustard crusted rack of lamb potato chive croquettes, dried fruit compote and sauteed tiny green beans \$26.99

new york sirloin steak 14 oz prime aged with beer battered onion rings \$25.99

classic baked stuffed lobster whole split 1 3/4 pound lobster with crabmeat stuffing \$32.00

grilled tuna steak roasted potato - green bean compote, tomatoes, basil, red onion and feta cheese \$24.99

lighter fare

oversized stephi burger

ground aged sirloin topped with cheddar cheese, caramelized onions, bacon and sauteed mushrooms served with french fries \$12.99

summer tomato pie

medley of fresh tomatoes, baked with red onion, goat cheese, basil in a gruyere cheese crust and field greens \$13.99

new england seafood sandwich of the day served with cole slaw and french fries \$ market price

upon request

cole slaw

garlic spinach

french fries

mon orzo sala

mashed potatoes

lemon orzo salad

onion rings

all sides \$3.99

executive chef - paul woodard

proprietor- stephanie sidell

www.stephaniesonnewbury.com