the
East Side
Restaurant & Pub

Cold Weather Concoctions

Ice Breaker
It's an icy version of Long Island ice tea with blue curacao

Shanty Shake
Chocolatey frozen mudslide with a hint of mint

The Hibernator
It's Honey Bear bourbon with fresh lemon & ginger beer

Cranberry Mule
Moscow meets Vermont with a splash of cranberry

Chocolate Ice
Whipped vodka, Hershey's & cream

Frozen Berry Sangria
A winter blend of pama liquor, red wine & juices with berry berry mix

Banana Boat
Malibu rum, crème de banana & tropical juices with a white rum floater makes this a sweet ride

Magog Mermaid
She still reigns the lake with the smooth blend of Midori & Malibu, orange & pineapple juice

Wave Runner
Climb aboard & enjoy the ride, with blue curacao, white rum & pineapple juice

Moscow Mule
A classic refreshing vodka cocktail with a kick of ginger beer & lime juice

Marina Manhattan
Enough with the martinis already, this blend of apple crown, apple pucker & cranberry is the return of the Manhattan!

Island Margarita
This smooth blend of tequila, triple sec house sour & a splash of cranberry in a salt rimmed glass is as close to the islands as you're going to get!

Twin Island Twister
Captain Morgan & Bacardi sweetened with Malibu & pineapple juice

South Bay Sangria
Fresh fruit & tropical juices with Sycamore Lane Merlot & Peach Schnapps

Sex on the Deck
Essentially delicious vodka, peach schnapps, cranberry & orange juice

Mates Mojito
Our mates behind the bar are making the best mojito around! With fresh squeezed lime juices, muddled mint leaves & a dash of simple syrup

Landing Lemonade
Stolen fair & square from the Briere boys, this recipe is just as sweet as they are! Sweet tea vodka, pama liquor & pink lemonade

Blue Lagoon
You won't sip on anything as smooth as this hypnotizing blend of exotic French vodka, Smirnoff & white cranberry juice

In The Bottle

Budweiser
Coors Light
Corona
Angry Orchard
Heineken
Guinness
Sam Adams

Bud Light
Bud Light Lime
Michelob Light
Michelob Ultra
Sam Adams Seasonal
Labatts Blue N/A

Amstel Light
Labatts Blue
Twisted Tea
Miller Light
Smirnoff Ice
Woodchuck Amber

On Tap

Ask About Our Seasonal Brew!

Bud Light

Stella

Shock Top

Switchback

Round Barn Red

Fiddlehead

Beverages

Refills ... 1.00

Coke Diet Coke Sprite Root Beer Ginger Ale Pink Lemonade
Strawberry Lemonade Raspberry Ice Tea Unsweet Ice Tea
Saratoga Sparkling Water Pellegrino

Appetizers

Baby Blues

Baby Blues
Pan seared sea scallops baked in a parmesan blue cheese & mushroom sauce, side buttery crostinis ... 12.95

Escargot Au Gratin
With an herb & garlic marinate ... 11.00

Bacon Wrapped Scallops
Fresh sea scallops wrapped with applewood bacon lightly cooked & drizzled with Gray Farms maple syrup ... 13.95

Black Pepper Seared Tuna

Habanero Shrimpers
Jumbo shrimp stuffed with a habanero cheese blend, side sweet onion dipping sauce ... 14

Habanero Shrimpers

Black Pepper Seared Tuna
Black pepper encrusted tuna with roasted mushrooms & caramelized brandy sauce, topped with fried leeks ... 13

Local Providers

North Country Smokehouse
Vermont Fresh Pasta
Gray Farms Maple Syrup
Misty Knoll Farms

Vermont Cabot
Royer's Curds
Bayley Hazen Farms
Grafton Village Cheese

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Tid Bits

Nacho Grande

Nacho Grande
Crispy tortillas layered with a Monterey Jack & sinful jalapeno cheese sauce, your choice of chicken or ground sirloin with lettuce, tomatoes, onion & olives ... 12

Cheese Curds
Royer Farm's squeaky fresh cheese curds hand breaded & deep fried, served with jalapeno ranch dipping sauce ... 10.95

Buffalo Bombs
Wonton wrappers rolled with a buffalo infused blend of cream cheese & chicken - blue cheese dressing for dipping! ... 8.95

Poutine
Hand cut fries with Royer's curds & poutine gravy
Small ... 7.95 Large ... 9.95

Corned Beef Poutine
House roasted corn beef over hand cut fries with Royer's curds & poutine gravy
Small ... 8.95 Large ... 10.95

Traditionals
Mozzarella sticks ... 7.95
Popcorn chicken ... 8.95

Side Kicks
French Fries ... sm. 2.95 lg. 3.95
Seasoned Twisters ... sm. 2.95 lg. 3.95
Sweet Potato Fries ... 3.50
Onion Rings ... sm. 4.50 lg. 5.95

Boneless Wings
Crispy coated, tossed with Korean BBQ, Buffalo or Sweet Chili sauce ... 9.95

Soups

Soup of the Day
Our soups are prepared
with fresh ingredients
Cup ... 3.95 Bowl ... 4.95

Seafood Bisque
A rich sherry cream base
with chunks of lobster,
sea scallops & crab
Cup ... 8.95 Bowl ... 12.95

French Onion
Rich onion broth & seasoned crostini with Swiss &
cheddar cheese, baked bubbly hot...it's delicious!
Cup ... 5.95 Crock ... 7.95

French Onion

Side Salads

Caesar
Made the traditional way
with croutons, red onions,
topped with parmesan
& tossed in creamy
house Caesar dressing
Sm ... 7.50 Lg ... 10.95

Salad Bar
Our bountiful salad bar
accompanies all entrees, or
enjoy it as a meal ... 11.95

Classic Sides ... 3.50

Fluffy White Mashed
Coleslaw
Cottage Cheese
Baked Potato
Country Rice
Seasonal Vegetable / market

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Salads with Substance

Hot Seafood Salad

Field greens tossed with a hint of red pepper, onion, carrots & white balsamic dressing sided with pan seared sea scallops, shrimp & crispy calamari ... 16.95

Sweet Chili Chicken Salad

Salad greens, shredded carrots, cucumbers, tomatoes, & red onions topped with sweet chili style chicken & Monterey Jack cheese ... 12.95
Available plain or buffalo style

Gorgonzola Steak Salad

Grilled sirloin, portabella mushrooms, red peppers and garlicky green beans over crisp romaine lettuce, French fried onions & Kalamata olives served with sweet Vidalia onion dressing on the side ... 13.95
~ It's our signature salad with gorgonzola blue cheese crumble

Blackened Chicken Caesar

Tender blackened chicken breast & freshly chopped tomatoes over crisp romaine & croutons tossed with our house Caesar dressing, red onion & parmesan ... 12.95

Pastabilities

Vegan Ravioli

Vegan Ravioli
Vermont Fresh roasted vegetable vegan ravioli ratatouille style ... 17.95

Cajun Chicken N Pasta
Pan seared tender chicken & sweet Italian sausage, button mushrooms, peppers, onions, cavatappi pasta & Cajun cream sauce ... 16.95

Smoked Mac & Cheese
Grilled chicken, North Country smokehouse bacon, broccoli, shallots & garlic in a smoked Grafton cheese sauce, baked with cavatappi noodles ... 16.00

Seafood Ravioli
Lobster and cheese filled ravioli baked with our sherry cream seafood sauce & dusted with parmesan ... 21.95

Sweet Onion & Chive Ravioli
Grilled chicken & quartered mushrooms in a roasted red pepper rose sauce, served over VT Fresh Pasta's sweet onion & chive ravioli
Vegetarian ... 17.00
With chicken ... 19.00

Winter Seafood Scampi
Pan seared shrimp, scallops, smoked oysters & escargot tossed in a garlicky wine butter sauce ... 22.95

Smoked Mac & Cheese

Chicken Favorites

Parmesan Crusted Chicken

Parmesan Crusted Chicken

Boneless breast parmesan crusted over vodka sauce fettuccine ... 19

Chicken N' Biscuits

Boneless breast meat between a buttermilk biscuit smothered with gravy, served with mashed potato & house cranberry sauce 15.95

Roasted Half Chicken

Marinated half chicken roasted in herb garlic pan jus ... 16.95

Roasted Half Chicken

Philly Chicken

Pub Stuff

Served with chips & pickles

The Landing Dip
Shaved prime rib, caramelized onions & melted cheddar on a fresh baked crescent roll, au jus for dipping ... 12.50

Boathouse Cod BLT
Panko breaded & deep fried cod with bacon, lettuce & tomato on toasted brioche, served with tartar sauce ... 12

Triple Decker Club
Traditional with turkey or roast beef ... 11.50

Philly Chicken
Blackened chicken, sautéed peppers & onions with nacho, pepper jack & provolone cheese in a toasted hoagie roll ...11.95

Vermont Smokehouse Flatbread
Grilled flatbread with roasted garlic, baby spinach, sweet Italian sausage, North Country smokehouse bacon Grafton cheddar & red onion drizzled with maple syrup ... 11.95

Corned Beef Reuben
Thick cut of slow roasted corn beef brisket, sauerkraut, Russian dressing & imported Swiss on grilled rye ... 10.50

Corned Beef Reuben

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Vermonster

Chargrilled prime steak burger with Cabot cheddar on a grilled brioche with A1 mayo, lettuce, tomato & onion ... 13.95

Holland Maple

6oz Burger with Gray Farm's maple bbq, applewood bacon & cheddar cheese ... 11.95

Vermonster

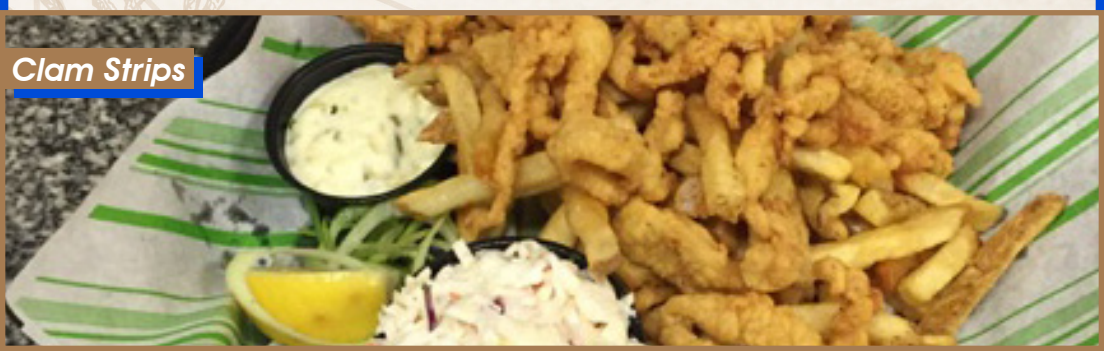
Grampy's Garden

A house favorite, provolone, portabella mushrooms, roasted red peppers, grilled zucchini & crispy cucumbers, jazzed up with feta cheese & baked in a tomato basil focaccia ... 11

Seafood Basket

Deep Fried with French fries & coleslaw, unless otherwise specified

Clam Strips ... 13.95
Shrimp ... 14.95
Sea Scallops ... 16.95
Fish N Chips ... 13.95



Clam Strips

Sea Watch

Lemon Caper Cod

Lemon Caper Cod
Captain's cut lightly dusted with bread crumbs finished with lemon caper cream sauce ... 18

Maple Ginger Salmon
Light cashew crusted filet with a maple ginger glaze ... 19

Landing Bake
Crab stuffed haddock, sea scallops, lobster & crab stuffed shrimp dusted with herbed bread crumbs ... 24

Landing Bake

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Stuffed Shrimp

Stuffed Shrimp

Four jumbo shrimp stuffed with our house crab & lobster stuffing ... 20

Nana's Haddock

Prepared farm style, fresh haddock filets baked with milk & butter ... 18

Fried Fisherman's Platter

Haddock, sea scallops & jumbo shrimp lightly breaded & deep fried with cocktail & tartar sauce 23

Stuffed Haddock

Fresh filet baked with our house crab stuffing & sherry cream lobster sauce ... 21

Maple Baked Scallops

Fresh sea scallops baked in citrus wine butter & Gray Farm's Maple Syrup, dusted with bacon bread crumbs ... 21

Maple Baked Sea Scallops

Choice Cuts

The Landing Ribeye
One pound of CAB chargrilled & basted with garlic butter ... 28

Tenderloin Steak Tips
With sautéed mushrooms, onions & Cabernet pan gravy sauce ... 24

Flat Iron Steak
Sweet & sassy marinate with a crispy onion finish ... 21

Filet Mignon
8oz Filet wrapped with applewood bacon & basted with garlic compound butter ... 29

Mile High Meatloaf
Meatloaf & mashed potatoes piled high & smothered with gravy, topped with crispy fried onion straws ... 15

Chopped Steak
12oz Fresh ground sirloin smothered with a red Cabernet pan gravy over mashed potatoes with crispy onion straws ... 16

Surf N' Turf
8oz Sirloin with your choice of jumbo stuffed or deep fried shrimp 24

Prime Time ~ Friday & Saturday
Boneless Rib, Slow Roasted, Au Jus

Mermaid Cut	12oz	23
Sailor Cut	14oz	24

How Do You Like Your Steak?

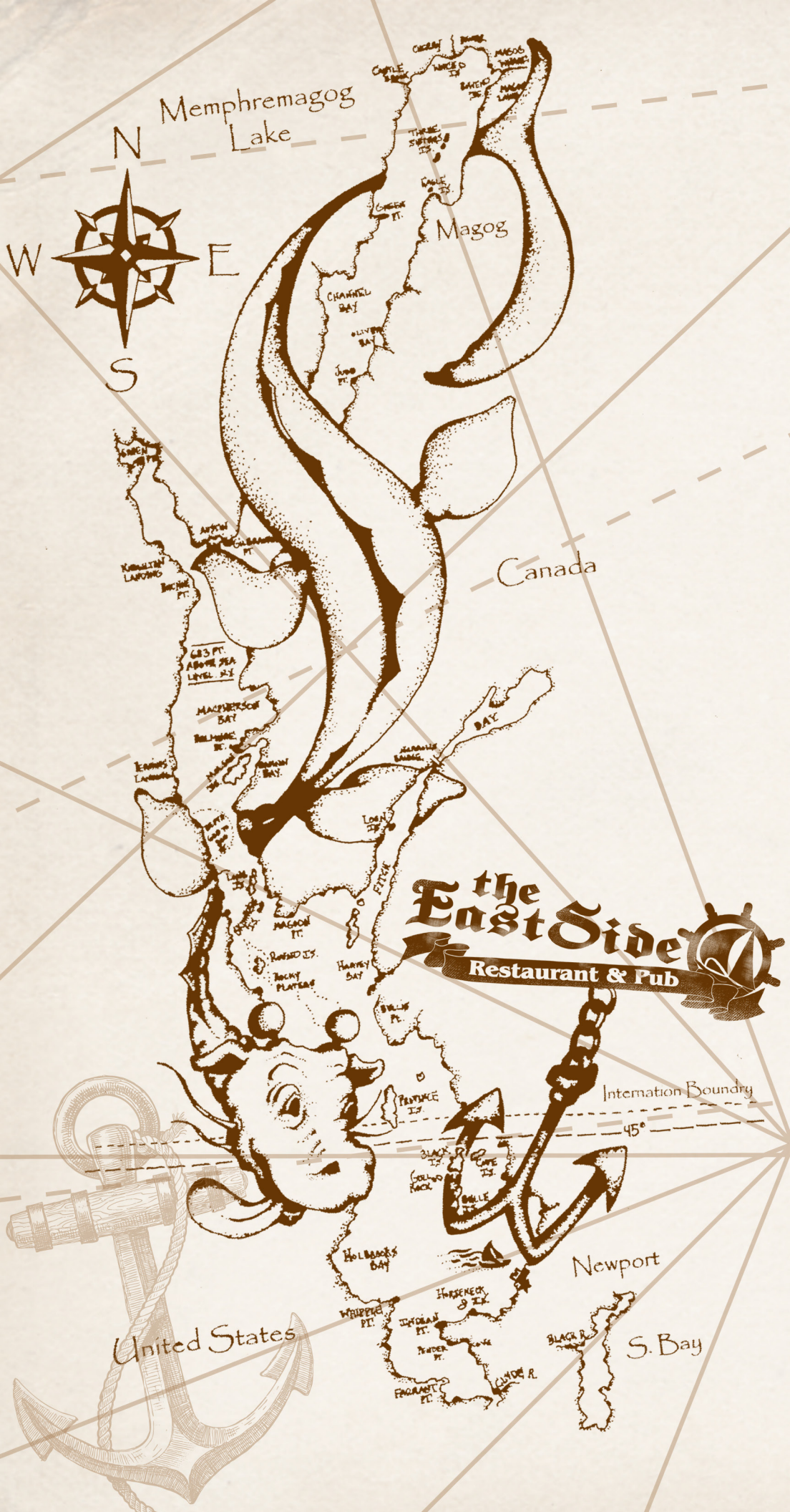
RARE: cool, red center

MEDIUM RARE: warm, red center

MEDIUM: warm, pink center

MEDIUM WELL: hot, slightly pink center

WELL: hot, no pink center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