

Appetizers

Chef's Hummus Trio 9

Served with Crispy Pita Chips

Cornmeal Crusted Oysters 12

Served with Chipotle Aioli

Tuna Tartare 13

Stowe Seafood's Freshest Ahi Grade Tuna, with Seaweed Salad & Won Ton Crisps

Stoweflake Cheese Fries 9

Cabot Chipotle Cheese

Spicy Duck Ninja Roll 11

Tempura Coated with Pickled Ginger, Miso Aioli, Siracha Sauce

Crispy Calamari 12

Prepared with a Light Dusting of Cornmeal, Served with Marinara & a Cherry Tomato, Nicoise Olive & Banana Pepper Salad

Crispy Chicken Wings 11

6 Wings Served with Bleu Cheese & Fresh Crudité

Shrimp Cocktail 12

Horseradish Cocktail Sauce

P.E.I. Mussels 12

Steamed in White Wine with Fennel & Grape Tomatoes

Grilled Rosemary Lamb Skewers 11

Served with Warm Pita & Tzatziki Sauce

Chef's Cheese Plate 15

Assortment of Cabot Collection, Vermont Artisan Cheeses & Mansfield Breadworks

Soups & Side Salads

New England Clam & Corn Chowder 7

With Potatoes & Bacon

Local Organic Lettuces 7

Tossed with Balsamic Vinaigrette with Vermont Goat Cheese

Classic Lemon Caesar 7

Crisp Romaine Hearts with Dressing & Parmesan Crostini

French Onion Soup 7

Classic Crock with Cabot Cheddar & Swiss

Daily Soup 6

Chef's Vegetarian Creation

Salads as Entrees

Salad Proteins may be Substituted & will be Charged Accordingly

Caprese Salad with Pesto Chicken 16

Vermont Heirloom Tomatoes & Maple Brook Farms Mozzarella Over Local Greens

Mediterranean Salad With Grilled Lamb 15

Chopped Romaine, Couscous Salad & Bonnie View Farms Feta with a White Balsamic Vinaigrette

Nicoise Salad 18

Stowe Seafood's Freshest Seared Tuna, Nicoise Olives & Squash Valley Haricots Vert, Fingerling Potatoes, Herb Lemon Vinaigrette

Bistro 6oz. Steak Salad 18

Marinated Mushrooms, Artichokes & Red Peppers with Crispy Onions Over Romaine

Asian Salad with Teriyaki Scallops 18

Napa Cabbage, Won Ton Crisps Served with a Ginger Sesame Vinaigrette

Cobb Salad with Grilled Salmon 16

Mesquite Organic Salmon, Bacon, Blue Cheese, Hard Boiled Egg, Avocado, Cabot Cheddar Cheese with Herb Vinaigrette

Many menu items are available gluten free. Please ask your server
For your convenience an 18% gratuity is added to parties of six or more & to separate checks



Burgers, Sandwiches & Wraps

Sandwiches Served with French Fries or Petite Local Salad

Half-Pound Certified Angus Burger 11

Grilled on an Open Flame & Cooked to your Liking

Portabella Mushroom Burger (Vegetarian) 11

Roasted in Balsamic Vinaigrette, Boursin Cheese With Vermont Maple Barbeque Sauce Served on a Whole Wheat Bun

Charlie B's Chicken Breast Sandwich 11

With Caramelized Onions & Swiss Cheese Served on a Potato Roll

Smoked Turkey Club Croissant 12

Served with Lingonberry Mayonnaise

Chicken Caesar Wrap 12

Grilled Chicken Breast, Romaine, Tomato & Parmesan

California Turkey Burger 9

Lean Ground Turkey with Guacamole, Low Fat Ranch Dressing Served on a Whole Wheat Bun

House Made Pulled Pork Sandwich 9

Vermont Maple Barbeque Sauce on a Potato Roll

New England Crab Cake Sandwich 15

With Chipotle Aioli Served on a Potato roll

Roasted Vegetable Wrap 9

Local Greens & Balsamic Vinaigrette

Seared Tuna BLT 16

Applewood Bacon & Avocado Served on Wheatberry Bread

Enhance any burger with either of the following for \$.50 each:
Cabot Cheddar, Swiss or Danish Bleu Cheese, Caramelized Onions,
Smoked Bacon or Sautéed Mushrooms

Bread Options: Whole Wheat Bun, Potato Roll, Wheatberry Bread, Flour Wrap, Croissant

Entrees

New England Haddock 16

Lightly Coated in Vermont Beer Batter, House Made Tartar Sauce, Cole Slaw & French Fries

Vermont Pasta & Cheese 11

Penne Pasta with Cabot Cheddar Cheese

Orecchiette Primavera 11

Local Vegetable Sautéed in Tomato Pomodoro with Fresh Herbs & Parmesan Cheese

Vermont Maple Barbeque Ribs 19

St. Louis Style Smoked Ribs & French Fries

Enhance any pasta dish with one of the following:
Grilled Chicken Breast 5 Or
Sautéed Shrimp 8



StoweLake Spa Cuisine



*As a member of the **Vermont Fresh Network**, Charlie B's is committed to using as many locally grown and produced foods as possible. Combined with **StoweLake Spa Cuisine**, Executive Chef Christoph Wingsiefen and his team take great pride in creating healthy, exciting dishes bountiful with rich flavors and nutritional value.*

Consuming raw or undercooked meats, poultry, eggs & shellfish may pose certain health risks



Summer 2010