

## Appetizers

**Soup Du Jour** \$4 or \$5

Your Server knows all the tasty details!

**Roasted Garlic & Potato Soup** \$4 or \$5

Creamy & delicious, a Storm Café favorite!

**Spicy Steamed Mussels** \$10

Prince Edward Island Mussels / Zesty Chili Broth / White Wine / Lime Juice / Ginger /  
Garlic / Cilantro / Julienne Vegetables (No Chili? No Problem!!)

**Calamari Bianco** \$8

Pan Seared Calamari / Diced Tomato / Red Onion / Peppercorn /  
Mixed Greens Dressed With Balsamic Reduction

**Stormy Ravioli** \$9

Vermont Fresh Smoked Mozzarella and Roasted Red Pepper Ravioli / Baby Spinach /  
\*Wild Mushroom / Roasted Fennel and Eggplant Ragu

## Salads

**Field Greens Salad** \$7 1/2 (1/2 size for \$4 1/4)

An Assortment of Field Greens / Hand Cut Vegetables / Balsamic Vinaigrette

**The Storm Caesar** \$7 1/2 (1/2 size for \$4 1/4)

Crisp Romaine / Garlic Croutons / Parmesan / Classic Creamy Dressing

**Winter Salad** \$8 (1/2 size for \$4 1/2)

An Assortment of Field Greens / Bacon / Gorgonzola Cheese / Caramelized  
Onions / D'Anjou Pears / Walnuts / Sherry Dijon Vinaigrette

*\*\*Add chicken or Cajun chicken to any salad for \$5.*

*Add 5 shrimp, Cajun shrimp or Local Misty Knoll Chicken for \$8 \*\**

*\* Fresh Local Gourmet Mushrooms from Vermont Fruitful Fungi :  
Italian Oyster / Summer Blue Oyster / Shiitake*

**Please inform your server of any dietary restrictions or allergies!**

The State of Vermont Department of Health Advisory  
Consuming raw meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain  
medical conditions

## Entrees

### **Stuffed Salmon Filet**                      **\$26**

Oven Baked Atlantic Salmon Stuffed with a House-made Crab Stuffing / Lemon Beurre Blanc /  
Grilled Asparagus / Yukon Gold Mashed Potato

### **Pork Rib-eye**                                      **\$21**

Pan Seared Lightly Breaded Pork Rib-eye / Roasted Red Peppers / Baby Spinach / Shallots / Capers /  
Lemon White Wine Sauce / Grilled Asparagus / Yukon Gold Mashed Potato

### **Stormy Polenta**                                **\$21**

Gorgonzola and Roasted Garlic Polenta / Roasted Root Vegetables / Baby Spinach /  
Balsamic Reduction

**(Add sautéed chicken breast \$25 Add sautéed shrimp or scallops \$28)**  
**(Vegan? No problem, we will leave out the cheese)**

### **Charbroiled Sirloin**                            **\$24**

Charbroiled Sirloin / \*Wild Mushrooms / Roasted Tomato /  
Red Zinfandel Demi-glace / Roasted Cipollini Onions /  
Grilled Asparagus / Yukon gold Mashed Potato

### **Vermont Fresh Linguini and Meatballs**   **\$16**

Locally Made Linguini / Homemade Meatballs /  
Traditional house-made Marinara / Pamesan Cheese

### **Misty Knoll Marsala**                        **\$24**

Pan Seared Local Statler Chicken / \*Wild Mushrooms / Grilled Asparagus /  
Yukon Gold Mashed Potato / Shallot Marsala Cream Sauce

### **Penne Carbonara**                              **\$18**

Imported Penne Pasta / Italian Pancetta / Diced Tomatoes / Garlic / Black Pepper / Cream / Pamesan  
Cheese

*An Original Storm Café Favorite*

### **Small Penne Carbonara**                      **\$12**

**(Add sautéed chicken breast \$21 Add sautéed shrimp or scallops \$24)**

An 18% Gratuity may be added to parties of six or more  
----- Entrée split charge \$3 -----