

Groton Station House

DINNER MENU

Soups

NEW ENGLAND CLAM CHOWDER

Creamy New England Clam Chowder
Made in House 8

SOUP DU JOUR

Made Fresh Daily by Our Chef 7

Salads

CAESAR SALAD

Crispy Romaine Lettuce, Shaved Parmesan,
Brioche Croûtons and our House-Made
Caesar Dressing 6 / 9

GROTON CENTER FARMS SALAD [Ⓥ] [Ⓞ]

Local Fresh Greens, Apples, Pears, Beets,
Cave-Aged Sharp Cheddar, Honey
Champagne Vinaigrette 6 / 11

HEIRLOOM WEDGE SALAD [Ⓞ]

Iceberg Lettuce with Locally Sourced
Heirloom Tomatoes, House Candied Walnuts,
Cherrywood Smoked Bacon, Cucumbers,
Onions with Blue Cheese Dressing 6 / 11

SPINACH SALAD [Ⓞ]

Baby Spinach Tossed in a Vidalia Onion
Orange Dressing, Topped with Bacon,
Heirloom Tomatoes, Mandarin Oranges,
Cucumbers, and Toasted Pine Nuts 6 / 9

SALAD ADD ONS

Chicken 6 oz 7

Salmon 4 oz 14

Filet Mignon 4 oz 15

Three Shrimp 9

[Ⓞ] Gluten-Free [Ⓥ] Vegetarian [Ⓞ] Vegan

Please let your server know of any dietary restrictions or allergies.
We would be pleased to accommodate you as best we can.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

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Appetizers

CRAB CAKES

Two Jumbo Lump Crab Cakes House-Made with Roasted Red Pepper and Cracker Stuffing set on Frisée with Chipotle Aioli 16

SHRIMP COCKTAIL ^{GF}

Jumbo Tiger Shrimp with a Tangy Horseradish Cocktail Sauce 3/ea

CALAMARI

Breaded Calamari, Roasted Shishito Peppers with a Watermelon Relish 14

SCALLOPS ^{GF}

Three Jumbo Pan Seared Sea Scallops, Sweet Potato Purée, Braised Brussel Sprouts, Topped with Carrot Chips 16

CLAMS CASINO

Maine Littleneck Clams with Roasted Pepper, Bacon and Parmesan Cracker Stuffing 15

WILD MUSHROOM TORTE

Sautéed Wild Mushrooms, Shallots and Garlic in a Tomato Brandy Demi-Glace, Served with a Puff Pastry 14

SWEET CORN FRITTERS

House-Made Corn Fritters, Corn Sauce Purée, Finished with Bourbon Maple Syrup 12

BEEF TIP SKEWERS ^{GF}

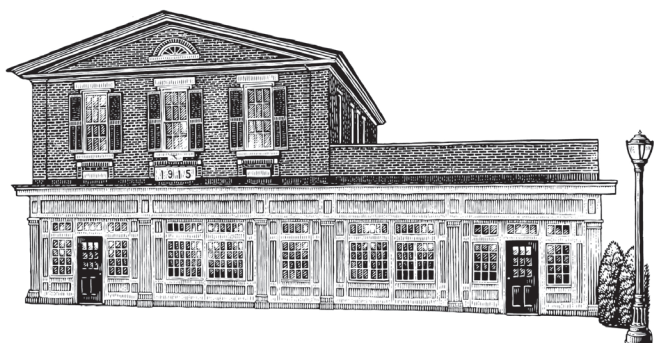
Two Steak Tip Skewers with a Teriyaki Coconut Glaze and a Frisée Garnish 15

HEIRLOOM BRUSCHETTA

Heirloom Tomatoes, Cherrywood Smoked Bacon and Balsamic Onions with Parmesan on Focaccia Bread Finished with Balsamic Reduction 14

CHARCUTERIE & CHEESE PLATE

Chef's Selection of Three Cured Meats Imported from Italy and Three Artisanal Cheeses from New England, Garlic Crostini, Groton Center Farms Honey, Jam, Candied Hazelnuts, House Pickled Vegetables, Assorted Crackers 22



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Entrées

MAPLE GLAZED SALMON ^{GF}

Scottish Salmon on Braised Spinach,
Served with Cauliflower Mash and
Maple Glazed Carrots 28

BUTTERNUT RAVIOLI ^V

Butternut Ravioli with Harvest Vegetables,
Shiitake Mushrooms and Heirloom Tomatoes
in Amaretto Cream Sauce 26

SHRIMP SCAMPI

Jumbo Shrimp, Roasted Garlic and Shallots in
a White Wine Butter Sauce with Linguine 30

STEAK FRITES

Sliced Hanger Steak with Steak Jus,
House Coleslaw and French Fries 28

CLAM & SCALLOP FRA DIAVOLO

Jumbo Scallops, Littleneck Clams, Roasted
Yellow and Red Peppers in a Spicy Diavolo
Sauce on a Bed of Bucatini Pasta 32

DIJON PORK CHOP

Frenched Pork Chop, Braised Kale, Delicata
Squash, Fingerling Potatoes, Pork Dijon Jus 31

RENDERED DUCK BREAST

Boneless Sliced Duck Breast with Chicken
Bourbon Jus on a Bed of Apple Onion Orzo,
Sautéed Spinach, Pear Purée 32

ICELANDIC SEARED COD ^{GF}

Cod Loin topped with Crispy Potato Spiral
over Sautéed Farm Spinach in a Lobster Bisque
with Red Pepper Purée 29

WILD MUSHROOM RAVIOLI

Wild Mushroom Ravioli, Three Seared Jumbo
Sea Scallops, Mixed Wild Mushrooms and
Tomatoes in a Grand Marnier Sauce 28

LOBSTER RISOTTO ^{GF}

Vegetable Based Creamy Acquerello Risotto
with Shrimp, Lobster, Corn and Spinach 33

STATLER CHICKEN ^{GF}

Cherrywood Smoked Chicken on Forbidden
Rice, Broccolini and Bourbon Jus 26

STATION HOUSE BURGER

Chopped Short Rib & Chuck Burger,
Cheddar Cheese, Station House Aioli and
French Fries (*Gluten Free Roll Available*) 18

BEYOND BURGER ^{VG} ^{GF}

Vegan Burger, Red Onion Fig Spread Served
on a Gluten Free Roll with a Green Salad 18

HARVEST QUINOA BOWL ^{VG} ^{GF}

Tri-Colored Quinoa, Dried Cranberries,
Avocado, Delicata Squash, Boston Lettuce,
Kale and Beets 16

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DINNER MENU

Steak Entrées ^{GF}

Plated with two sides of your choice.

FILET MIGNON

8 OZ 39

NEW YORK STRIP

12 OZ 33

FRENCHED RIB EYE

20 OZ 39

PORTERHOUSE

24 OZ 42

ADD ONS ^{GF}

Two Grilled Jumbo Shrimp 6

Two Pan-Seared Jumbo Scallops 8

Braised Mushrooms ^{VG} 4

Sautéed Onions ^{VG} 4

Melted Blue Cheese Crumbles ^V 3

SAUCES ^{GF}

Red Wine Demi-Glace 4

Steak au Jus 4

Au Poivre 4

Table Sides

Grilled Farm Broccoli ^{GF VG} 6

Sautéed Spinach with Garlic ^{GF VG} 6

Creamy Mac and Cheese ^V 8

Tri-Colored Fingerling Potatoes ^{GF V} 6

Roasted Garlic Mashed Potatoes ^{GF V} 6

Grilled Farm Asparagus ^{GF VG} 6

Maple Glazed Carrots ^{GF VG} 6

Braised Wild Mushrooms ^{GF VG} 6

Twice Baked Russet Potato ^{GF V} 8

French Fries with Tomato Ketchup 6

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