

THE PROFILE ROOM

LUNCH AND DINNER MENU

SOUP

clam chowder / cup \$11 / bowl \$13 / creamy new england chowder // homemade since 1942
soup of the day / cup \$8 / bowl \$10 / ask your server for today's soup
french onion soup / \$12 / croutons, melted gruyère // V

SALAD

add grilled or crispy chicken \$8, salmon \$12, steak tips \$12, or lobster \$20
garden salad / \$14 / spring mix, cucumber, heirloom baby tomatoes, red onion, choice of dressing // GS, V
caesar salad / \$14 / romaine, croutons, shaved parmesan cheese, caesar dressing // V
summer berry salad / \$16 / mixed berries, spinach, romaine, shredded cheddar, walnuts, house-made strawberry vinaigrette // GS, V

APPETIZERS

chicken wings or tenders / \$18 / choice of one house-made sauce: brown butter buffalo, honey mustard & sesame, georgia peach bbq, carrots & celery, house-made bleu cheese or ranch // extra sauce \$1 each
fried zucchini / \$12 / breaded & fried zucchini spears served with roasted red pepper aioli // V
crispy fried artichoke hearts / \$13 / served with house-made roasted red pepper & avocado dipping sauce // GS, V
mozzarella sticks / \$12 / served with house-made marinara // V

SANDWICHES

served with french fries // sub sweet potato fries, onion rings, or side caesar or garden salad \$2
the profile burger / \$15 / vermont cheddar, lettuce, tomato, & onion // add bacon \$2
bacon jam burger / \$17 / bleu cheese, bacon jam, caramelized onions
steak & cheese sub / \$18 / chopped ribeye with onion, pepper, mushroom, american cheese
bacon ranch chicken salad / \$17 / chicken, bacon, ranch dressing
chicken caesar wrap / \$17 / crispy chicken, romaine, croutons, parmesan
pesto chicken panini / \$18 / basil pesto, sliced tomato, mozzarella
pulled pork tacos / \$20 / corn tortilla, mexican cheese, lettuce, tomato, chipotle aioli
lobster roll / \$35 / warm with butter or cold with mayonnaise on a grilled bun, available while supplies last

FLATBREADS

cheese / \$16 / mozzarella, house-made marinara // V
pepperoni & hot honey / \$18 / mozzarella, house-made marinara, hot honey drizzle
wild mushroom / \$17 / mushrooms, garlic parmesan, mozzarella, truffle oil // V
buffalo chicken / \$17 / buffalo sauce, grilled buffalo chicken, bleu drizzle
crispy vegetable / \$17 / fried eggplant & artichoke, roasted red peppers, spinach, house-made marinara, mozzarella // V

ENTRÉES

Available after 5 pm only
mac & cheese / \$16 / cavatappi & creamy vermont cheddar // add bacon \$2, buffalo chicken \$8, or lobster \$20 // V
fish & chips / \$23 / crispy fried haddock, fries & slaw, with tartar sauce & lemon
polynesian style steak tips / \$29 / pineapple-soy sauce marinated sirloin, grilled pineapple, rice, seasonal vegetables // GS
blackened chicken pasta / \$24 / spicy cajun cream sauce, garlic bread
pesto grilled salmon / \$26 / creamy pesto, rice, seasonal vegetables
margherita pappardelle / \$21 / pappardelle pasta, pesto, house-made marinara, pan burst grape tomatoes, mozzarella pearls, fresh basil, garlic bread // add grilled chicken \$8 // V

SIDES

potato pancakes \$6 / rice \$5 / french fries \$6 / sweet potato fries \$8 / onion rings \$8 / mashed potatoes \$5
seasonal vegetables \$5 / side caesar \$6

GS = Gluten Sensitive / V = Vegetarian
Gluten sensitive bread, bun, and pasta available for \$4
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.
Please inform your server of any dietary allergies or restrictions.
An automatic 18% gratuity will be added to all parties of 8 or more. No separate checks for more than 4 guests.