

JOHNNY SEESAW'S



SEESAW'S

Our Chef prepares each dinner individually and will consider special requests. Since there is no shortcut to excellence, we ask your patience on busy nights. **It's worth the wait!**

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

20% Gratuity will be added to tables of 6 or more.



Starters

Seesaw's Poutine	21
Hand-cut French fries with duck confit, duck jus and Maplebrook cheese curds	
Traditional Soft Pretzel	9
Salted with Dijon and wholegrain mustard	
Seesaw's Blue Cheese Salad	15
Bayley Hazen Blue, VT bacon & roasted tomatoes & buttermilk dressing	
Roasted Beet Salad	15
Mixed greens, Maplebrook ricotta, orange supremes & pistachio in lemon vinaigrette	

Entrées

Our Famous French Dip	26
Shaved prime rib & smoked gouda & cheddar on ciabatta Au jus and hand-cut fries	
Chicken Vermont	36
Chicken breast stuffed with Vermont cheddar with sautéed spinach & roasted tomatoes baked with chicken gravy & touch of maple	
Baked Stuffed Salmon	38
Stuffed with crab & finished in a lemon-butter-caper sauce & served with rice	
Grilled Rib Eye	49
With grilled summer veggies & sweet potato	
Classic Bolognese	32
Made with Vermont beef ragu and finished with parmesan & ricotta	

THURSDAY & SATURDAY'S - Seesaw's Slow Roasted Prime Rib au jus
16oz Prime Rib with seasonal veg horseradish cream sauce **59**