

FRONTIER WINTER MENU

SOUPS (Cup or Bowl) (⋯)

Ask Server for Daily Specials | All soups are made daily in house.

SALADS (Demi or Full) (⋯)

Frontier House Salad | Local Organic Mixed Greens, Shaved Parmesan, Croutons and Frontier Vinaigrette | 5/9

Horiatiki Salad | Organic Baby Spinach, Pineland Farms Feta, Cucumber, Kalamata Olives, Red Onion and Grape Tomato with House Tahini Dressing served with Warm Pita | 6/10

Frisee and Endive Salad | Warm Brussel Sprouts, Toasted Pecan and a Champagne Vin | 6/10

Add Grilled Chicken 2.50, Fried Tofu 2.00 or Poached Egg 1.25 To Any Salad

STARTERS (⋯)

Caldwell Farm Slider Trio | Rosemary Mayo, Wasabi Mustard, Curry Ketchup | 9

Curried Mussels (G) | PEI Mussels, Lemongrass, Kaffir Lime Leaf, Galangal and Curry Spice in a Coconut Base. Served with Nan | 11

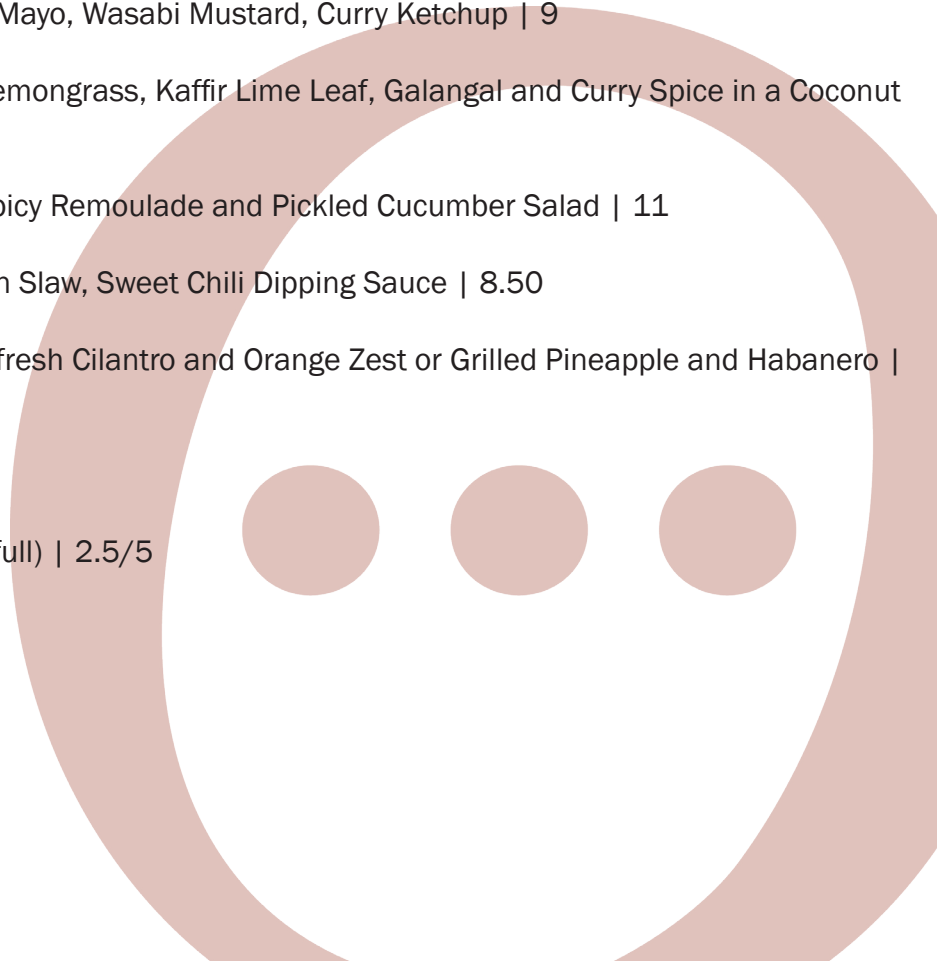
Calamari (G) | Served with Lemon, Spicy Remoulade and Pickled Cucumber Salad | 11

Sweet Chili Tofu (G) | Fried Tofu, Asian Slaw, Sweet Chili Dipping Sauce | 8.50

Frontier Wings (half or full) | Mole w/fresh Cilantro and Orange Zest or Grilled Pineapple and Habanero | 6.50/13

Hand Cut Fries (half or full) | 2.5/5

Hand Cut Sweet Potato Fries (half or full) | 2.5/5



MARKETPLATES (Half or Full) (⋯)

Italian | Prosciutto, Tuscan Salami, Tomato, Cerignola Olives, Antipasto with Fresh Mozzarella, Roasted Red Pepper, Artichoke Heart, Roasted Garlic, Basil & Sundried Tomato Pestos & Focaccia | 6.5/13

French | Ham, Brie, House Made Pate, Coquillo Olives, Cornichons, Grainy Mustard, Baguette & Crostini | 7.5/15

Middle Eastern | Pineland Farms Feta, Dolmas, Cucumber, Kalamata Olives, Date, Roasted Garlic Hummus, Tahini and Grilled Pita | 6.5/13

Cheese | Brie, Pineland Farms Cheddar, Blue, Dried Figs, Apricots, Golden Raisins, Cashews, Walnuts, Almonds, Manzanilla Olives, Belgian Chocolate, Baguette & Crostini | 7.5/15

MAINES (⋯)

MEATS AND SEAFOOD

Fish Tacos | Battered and Fried Fish, Blue Corn Hard Taco Shells, Pico d Gallo, Spicy Remoulade, Lettuce, Shredded Cabbage | 14.50 (Additional Tacos 5) Our Taco shells are made-to-order

Frontier Burger | Caldwell Farms Beef, Pineland Pepper Jack Cheese, Fried Shallot and Apple Wood Smoked Bacon Served With Hand Cut Chips | 11

Haddock, Fennel and Chorizo Stew (G) | Poached Haddock Fresh Fennel and Chorizo in a Saffron Tomato Broth served with rice | 17

Red Onion Marmalade Pork (G) | Pancetta Wrapped Pork Loin Medallions, Red Onion Marmalade, Yukon Gold and Parsnip Puree, Brussel Sprout | 16

Curry and Stout Braised Short Rib | Blue Cheese Grits, Baby Spinach, Stout Reduction | 20

½ Roasted Natural Chicken (G) | Brined ½ Chicken with Roasted Root Vegetable Gremolata | 16.50

VEGETARIAN AND VEGAN

Warm Peanut Noodle | Lapsang Souchang Peanut Sauce, Fresh Lo Mein Noodle, Julienned Vegetable with Cilantro and Roasted Shallot | 11.50 Add Chicken 2.50 or Fried Tofu 2

General Tso's (G) (Spicy) | Grilled Tofu, Broccolini, Red and Yellow Pepper, Birds Eye Chile, and Cashew in a Chinese Brown Sauce. Served w/ Rice | 13 Add Chicken 2.50

Blue Mango Veggie Burger | Lettuce, Tomato, Onion and served with Hand Cut Fries | 10.50 Add cheese (Pepper Jack, Cheddar, Blue, Gruyere, Feta) 1.25

SWEETS (⋮)

Crème Brulee | Flavors change so ask your server | 6

Blueberry Crisp | 6 | Add Vanilla Bean Gelato or Sorbetto | 3

Gelato Fiasco - Gelato | Matcha (Green Tea), Toasted Coconut and Vanilla Bean | 3/8

Gelato Fiasco - Sorbetto | Chai, Chocolate Orange and Vanilla | 3/8

CONCESSIONS (⋮)

Cookies | Chocolate Chip, Ginger Molasses, Peanut Butter & Oatmeal Raisin | 1.87

13th Cookie | 1.87

Yogurt Raisin | 2

Licorice | 2

Jelly Beans | 2.50

Chocolate Almonds | 3

Peanut Butter Balls | 3

Chips | 1.90

Sesame Stick | 2

Corn Nuts | 2.25

Wasabi Peas | 3

