

~Welcome 9/22/17~

## ~ Appetizers ~

### \*Tuna Carpaccio

Raw Ahi Tuna, Capers, Fennel Oil, Oven-Roasted Tomatoes, Scallions 16

### \*Harissa Beef Wontons

Seared Harissa Spiced Beef, Tahini Peanut Sauce, Pickled Vegetables, Sesame Seeds 15

### Sweet & Salty Fried Brussel Sprouts

Sweet Soy, Toasted Sesame Seeds, Crispy Pancetta, Candied Pecans 13

### Escargot

Garlic, Herbs, Butter, Shallots, Puff Pastry 13

### Fried Calamari

Romesco Sauce (Toasted Almonds, Roasted Red Pepper, Garlic), Artisan Greens, Chili Aioli, Scallions 16

### Porcini Mushroom Sacchetti

Mushroom Pasta "Purses", Fried Sage Brown Butter 13

### Jumbo Shrimp Cocktail

All-Natural, Phosphate-Free Shrimp, Cocktail Sauce, Whole Grain Horseradish Sauce, Lemon 16

### Steamed Mussels

White Wine, Pancetta, Oven Roasted Tomatoes, Herbs, Garlic 15

### \*Pan-Seared Hudson River Valley Foie Gras

Grilled Lemon & Maine Blueberry Bread, Blueberry Red Wine Sauce, Candied Nuts 17

### CDH Farm ~ Pasture Raised ~ Grilled Pork Belly

Sweet Potato Puree, Hoisin, Pickled Vegetables, Chili Aioli, Sherry Mushrooms, Toasted Almonds 16

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## ~Soups & Salads~

### Maine Lobster Bisque

Sweet Cream, Sherry, Scallions 14

### Garden Heirloom Tomato Soup

Vindaloo Spice, Basil Oil 11

### Coplin Salad

Artisan Greens, Dried Cranberries, Vegetables 8

### Sweet Roasted Beet Salad

Artisan Greens, Goat Cheese, Toasted Almonds, Sliced Apple

Fried Wontons, Whole Grain Mustard Vinaigrette 13/16

### Grilled Corn Salad

Artisan Greens, Pickled Red Onion, Applewood Smoked Bacon, Heirloom Tomatoes, Feta Cheese

Garlic & Black Pepper Croutons, Roasted Red Peppers, White Balsamic Vinaigrette 13/16

### Tomato Mozzarella Salad

Grilled Baguette, Heirloom Tomatoes, Fresh Basil, Mozzarella, Tomato Vinaigrette 13

### Caesar Salad

Romaine Hearts, Caesar Dressing, Aged Parmesan, Thyme Croutons, White Anchovies 12/15

## ~Entrees~

### \*New Zealand Rack of Lamb

Blackberry Mustard & Honey Rosemary Glaze, Mashed Root Vegetables 35

### Roast Half Duckling

Coplin Rhubarb & Raspberry Sauce, Ancient Grains Rice Pilaf 33

### Chargrilled Grass-Fed Aged Hanger Steak

~No Antibiotics or Added Hormones~

Chimichurri Sauce, Mashed Root Vegetables 28

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**Red Thai Curry**

Vegetables, Spicy Coconut Curry Sauce, Jasmine Rice, Peanuts, Scallions 23

**North Atlantic Haddock**

Fresh Lemon Dill Aioli, Buttery Crumbs, Ancient Grains Pilaf 27

**Seafood Au Gratin**

Haddock, Shrimp, Scallops, 5 Cheese Blend, Sweet Cream, Ancient Grains Pilaf 29

**\*Singapore Beef Noodles**

Rice Noodles, Vegetables, Curry Oil, Sweet Soy, Ginger, Garlic, Scallions 28

**\*Pan-Seared Naturally Raised Faroe Island Salmon**

Coconut, Fennel & Chili Broth, Fennel Confit, Scallions, Jasmine Rice 29

**CDH Farm ~ Pasture Raised Chicken**

Pan-Seared Statler Breast, Herbs, Roasted Tomatoes, Peas, Gnocchi, Pancetta, Chicken Demi-Glace 29

**\*Chargrilled 18 oz Bone-In Cowboy Steak**

Red Wine Sauce, Herbs, Fried Potato Sticks, Mashed Root Vegetables 39

**\*Chargrilled Grass-Fed Filet Mignon**

Applewood Smoked Bacon Marmalade, Mashed Root Vegetables 35

**Scallop Carbonara**

North Country Applewood Smoked Bacon, Garlic, Cream, Sweet Peas, Campanelle Pasta, Aged Parmesan 30

**\*CDH Farm ~ Pasture Raised ~ Chargrilled Bone-In Pork Chop**

Dijon Mustard, Herb & Panko Crust, Mashed Root Vegetables 28

**\*CDH Farm ~ Pasture Raised ~ Chargrilled Goat Chops**

Mushrooms, Pancetta, Herbs, 120 Hour Demi-Glace, Mashed Root Vegetables 30

**Maine Lobster**

**Steamed 33 Lazy 37 Baked Stuffed 39 Lobster Pie (Lobster Newburg, Potato Parmesan Crust) 39**

w/ Drawn Butter, Mashed Root Vegetables

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## ~ Pub Menu ~

*Sub Truffle Fries or Onion Rings 3*

### \*Chargrilled Black Angus Burger

Sharp Cheddar, Quickles, LTO, Brioche Bun, Fries 15

*Add Applewood Smoked Bacon \$2*

### \*Chargrilled Black Angus Blue Cheese Burger

Amish-Made Blue, Red Wine Sauce, Roasted Shallots, LTO, Brioche Bun, Quickles, Fries 16

### Steak, Fish or Pork Tacos

Guac Sauce, Cheddar/Jack, Cilantro Slaw, Grilled Flour Tortillas, Tomato Salsa 15

### CDH Farm ~ Pasture Raised ~ Grilled Pork Meatloaf

Aged Parmesan, Pancetta Herb Mushroom Demi-Glace, Mashed Root Vegetables 24

### CDH Farm ~ Pasture Raised ~ Pulled Pork Sandwich

Citrus Chipotle BBQ Sauce, Cilantro Slaw, LTO, Brioche Bun, Quickles, Fries 15

### North Atlantic Haddock Sandwich (Broiled OR Fried)

Lemon Dill Tartar Sauce, LTO, Brioche Bun, Quickles, Fries 16 *Add Cabot Sharp Cheddar \$1*

### Chargrilled Steak Sandwich

Worcestershire Mushrooms, Horseradish Dijon, Sharp Cheddar,

Caramelized Onions, Brioche Bun, Fries 16

### Pork Dumplings

Sweet & Spicy Thai Chili Glaze 13

### Maine Lobster Roll

Herbs, Sweet Peas (with or w/out), Mayo, Grilled Buttered Brioche Roll, Fries 23

### House Fries 5    Onion Rings 5

Truffle Fries Aged Parmesan, Fresh Herbs, Black Truffle Salt 8

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## ~Desserts~

8

### Rum Soaked Donut

Fresh Peach Bourbon Ice Cream, Chocolate Shavings

### Crème Brulee

### Chocolate Pots De Crème

Salted Caramel, Whipped Cream

### Pear & Raspberry Cobbler

Toasted Almonds, Ginger Ice Cream

### Coconut Custard Pie

Chocolate Ganache, Whipped Cream

### Rhubarb & Blueberry Pie

Cinnamon Ice Cream

### Pear & Ginger Cheesecake

Ginger Snap Crust, Blackberry Sauce

## After Dinner Drinks

Cockburns Late Bottle Vintage ~8

Grahams Six Grapes Reserve ~7

Warre's Otima 10yr. Tawny ~7

Pallini Limoncello ~7.50

Maine Craft Distillers Blueshine Whiskey ~9

Ricker Hill Hard Cider Ice Wine ~ 8 ~32 btl

## Dessert Wines

Cht. Roumieu-Lacoste Sauternes 375ml '10 ~ Bordeaux, France 38~

Jackson-Triggs Reserve Ice Wine 187ml '12 ~ Niagara Peninsula, Canada 36~

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## ~ Three Course Menu ~

\$49

~ Choose One Item Per Course ~

### First Course

Lobster Bisque

Sweet Cream, Sherry

Caesar Salad

Romaine Hearts, Caesar Dressing, Aged Parmesan, Thyme Croutons, White Anchovies

Jumbo Shrimp Cocktail

Three Jumbo Shrimp, Cocktail Sauce, Whole Grain Mustard Horseradish Sauce

Sweet & Salty Fried Brussel Sprouts

Sweet Soy, Toasted Sesame Seeds, Crispy Pancetta, Candied Pecans

### Second Course

Roast Half Duckling

Coplin Rhubarb & Raspberry Sauce, Haricot Verte, Ancient Grains Rice Pilaf

Chargrilled Filet Mignon

Applewood Smoked Bacon Marmalade, Haricot Verte, Mashed Root Vegetables

Scallop Carbonara

Applewood Smoked Bacon, Garlic, Sweet Cream, Peas, Campanelle Pasta, Aged Parmesan Reggiano

### Third Course

Choose Any Dessert From Our Dessert Menu

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# FRIDAY NIGHT LOBSTER

choice of one appetizer, one main course, one dessert

\$49 per person (\$10 extra if shared)

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## APPETIZER

### Lobster Bisque

Sweet Cream, Sherry, Butter

### Jumbo Shrimp Cocktail

All-Natural, Phosphate-Free Shrimp, Cocktail Sauce, Whole Grain Horseradish Sauce

### Caesar Salad

Romaine Hearts, Caesar Dressing, Aged Parmesan, Thyme Croutons, White Anchovies

### Sweet & Salty Fried Brussel Sprouts

Sweet Soy, Toasted Sesame Seeds, Crispy Pancetta, Candied Pecans

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## LOBSTER MAIN COURSE

### Steamed Maine Lobster

Served Whole, Vegetables, Drawn Butter, Mashed Root Vegetables

### Lazy Maine Lobster

Sautéed in Butter, Sherry, Vegetables, Mashed Root Vegetables

### Maine Lobster & Scallop Carbonara

North Country Applewood Bacon, Garlic, Sweet Peas, Cream, Aged Parmesan, Linguini

### Baked Stuffed Maine Lobster (8 Supplement)

Seafood Stuffing, Vegetables, Mashed Root Vegetables

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## CHOOSE ANY DESSERT FROM OUR MENU

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