

~3/18/23~

~ Appetizers ~

*Tuna Carpaccio

Raw Saku Tuna, Fennel Oil, Capers, Oven Roasted Tomato, Lemon Zest, Scallions 20

Fresh Warm Burrata

Oven-Roasted Tomatoes, Pesto, Hot Honey, Balsamic Glaze, Grilled Baguette 17

Sweet & Salty Fried Brussel Sprouts

Sweet Soy, Toasted Sesame Seeds, Crispy Pancetta, Candied Pecans 17

Shrimp Cocktail

All-Natural Jumbo White Shrimp, Cocktail Sauce, Whole Grain Dijon Horseradish Sauce 20

*Beef Tartare

Capers, Red Onion, White Anchovy, Cherry Pepper
Whole Grain Mustard, Egg Yolk, Herbs 20

Hudson Valley Foie Gras

Port Wine, Demi-Glace, Whole Grain Mustard, Crostini 21

General Tso Fried Cauliflower

Hoisin, Sambal, Soy, Peanuts, Scallions, Pickled Vegetables 19

Country Pork Pate

Artisan Greens, Crostini, Whole Grain Mustard, Red Onion, Capers, Gherkins 19

Golden Fried Oysters

Remoulade, Artisan Greens 22

Porcini Mushroom Sacchetti

Mushroom Pasta "Purses", Fried Sage Brown Butter 18

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~ Soup & Salads ~

Maine Lobster Bisque

Butter, Cream, Sherry, Scallions 18

Coplin Salad

Artisan Greens, Dried Cranberries, Vegetables 13

Caesar Salad

Romaine Hearts, Caesar Dressing, Aged Parmesan, Thyme Croutons, White Anchovies 13/16

Sweet Roasted Beet Salad

Fried Wonton, Artisan Greens, Goat Cheese, Candied Pecan, Whole Grain Balsamic Vinaigrette 18

Spinach & Roasted Apple Salad

Applewood Smoked Bacon, Gorgonzola, Walnuts, Black Garlic Vinaigrette 18

~ Entrees ~

*Chargrilled New Zealand Lamb

Pistachios, Hot Dijon, Herbs, Panko, Mashed Root Vegetables 44

Bigelow Fields Bison Bolognese

Ground Bison, Red Sauce, Fresh Bucatini, Braised Carrots, Aged Parmesan 38

Red Thai Curry

Vegetables, Spicy Coconut Curry Sauce, Jasmine Rice, Peanuts, Scallions 29

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Chicken Saltimbocca

Mushrooms, Garlic, Cream, Sage, Pancetta, Mashed Root Vegetables 33

Baked North Atlantic Haddock

Black Garlic Aioli, Cream, Buttered Bread Crumbs, Ancient Grains 34

Boneless Beef Short Ribs

Slow Braised, Red Wine, Demi-Glace, Mashed Root Vegetables 42

Salmon Wellington

Mushroom Duxelle, Spinach, Cream Cheese, Puff Pastry 38

***Chargrilled 1 lb. Prime Sirloin**

Chimichurri Butter, Mashed Root Vegetables 55

***Add Hudson Valley Foie Gras 10**

Seafood Newburg

Fresh Maine Lobster, Haddock, Shrimp, Scallops, Puff Pastry, Ancient Grains 45

***Pork Tenderloin Au Poivre**

Black Peppercorn, Garlic, Brandy, Cream, Herbs, Mashed Root Vegetables 35

***Chargrilled 8 oz. Choice Black Angus Filet Mignon**

Béarnaise Sauce, Mashed Root Vegetables 39

***Add Hudson Valley Foie Gras 10**

Scallop Carbonara

Applewood Smoked Bacon, Cream, Garlic, Sweet Peas

Parmesan Reggiano, Campanelle Pasta 39

Baked Stuffed Maine Lobster

Shrimp & Scallop Stuffing, Mashed Root Vegetables 48

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~Pub Fare~

Sub Truffle Fries 4

*Chargrilled Black Angus Burger ~ Ground Chuck, Short Rib & Brisket

Sharp Cheddar, Quickles, LTO, Brioche Bun, Fries 20

Add Applewood Smoked Bacon \$2 Add a Sunny Side Up Egg \$2

*Chargrilled Gorgonzola Burger ~ Ground Chuck, Short Rib & Brisket

Oven-Roasted Tomatoes, Grilled Red Onion, Candied Bacon,

Gorgonzola Dressed Iceberg, Brioche Bun, Fries 24

Fried Fish Tacos

Guac Sauce, Cheddar/Jack, Cilantro Slaw, Grilled Flour Tortillas, Tomato, Salsa 18

Fried Or Cajun Blackened Haddock Sandwich

Lemon Dill Aioli, LTO, Brioche Bun, Quickles, Fries 20

Grilled Pork Meatloaf

Mushroom, Pancetta, Demi-Glace, Mashed Root Vegetables 29

Singapore Beef

Sirloin & Tenderloin Beef Tips, Curry Oil, Soy, Vegetables,

Ginger, Garlic, Vermicelli Noodles 30

Fried Chicken Sandwich

Applewood Bacon, Sharp Cheddar, Quickles, LTO, Brioche Bun, Fries 20

House Fries 8

Truffle Fries Herbs, Parmesan 10

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~Desserts~

12

Crème Brulee

Lemon Goat Cheesecake

Graham Cracker Crust, Raspberry Sauce

Fresh Fried Donut

Peanut Butter Ice Cream, Chocolate Ganache

Lemon Blueberry Trifle

Vanilla Cake, Cognac, Whipped Cream, Lemon Custard, Blueberry Sauce

Chocolate Pots de Crème

Caramel Whipped Cream

Coconut Cream Pie

Fresh Whipped Cream, Chocolate Ganache, Toasted Coconut

After Dinner Drinks

Espresso ~6

Grahams Six Grapes Reserve Porto ~9

Warre's Otima 10yr. Tawny Porto ~9

Pallini Limoncello ~9

Maine Tree Spirits Orangetello ~10

Maine Craft Distillers Blueshine Whiskey ~10

Ricker's Hard Cider Mainiac Ice Wine ~10

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~ Three Course Menu ~

\$60

~ Choose One Item Per Course ~

First Course

Lobster Bisque

Sweet Cream, Sherry

Caesar Salad

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

Shrimp Cocktail

All-Natural Jumbo White Shrimp, Cocktail Sauce, Whole Grain Dijon Horseradish Sauce

Sweet & Salty Fried Brussel Sprouts

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

Second Course

*Chargrilled Filet Mignon

Béarnaise Sauce, Mashed Root Vegetables

Scallop Carbonara

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

Pork Tenderloin Au Poivre

Black Peppercorn, Garlic, Brandy, Cream, Herbs Mashed Root Vegetables

Third Course

Choose Any Dessert From Our Dessert Menu

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~~ Made In Maine Winter Warm Ups~~
(Crafted With Maine Distilled Small Batch Spirits)

Holiday Spirit

Sweetgrass Distillery's Cranberry Gin (Union), Gran Mariner & Tonic ~12

Old Fashion Nor'easter

Batson River Bourbon (Kennebunkport), Cinnamon-Rosemary Simple Syrup,
Cranberry Bitters (Union) & Orange ~14

The Maine Martini

~Your Choice Maine Vodka or Maine Gin~

Twenty 2 Vodka (Brewer), Wiggly Bridge (York), Cold River Vodka (Freeport),

Bimini Gin (Biddeford), Wiggly Bridge Gin (York), Cold River Gin (Freeport) Hardshore Gin (Portland),
Batson River Gin (Kennebunkport), 3 of Strong Portage (Portland) ~14

Winter Sangria

House Blend of Red Wine, Tree Spirits Apple Brandy (Oakland),
Cointreau, Fruit Juices & Warm Winter Spices ~10

Bee's Knees

Hardshore Gin (Portland), Honey Simple Syrup, Lemon Juice ~14

Powder Keg

Gun Powder Rye Whiskey (Portland),
Maine Root Ginger Beer (Portland), Splash Maine Maple Syrup ~12

Hot Cider Rum

Hot Cider, Three of Strong Night Water Rum (Portland),
Fresh Whipped Cream, Cinnamon & Sugar ~14

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~Non-Alcoholic~

Pepsi, Diet Pepsi, Sierra Mist & Ginger Ale 3
Maine Root Root Beer 4 Maine Root Ginger Beer 4
Lemonade 4 Carrabassett Bad Dog Coffee 3
House Brewed Iced Tea 4
San Pellegrino 1 Ltr 8 Tourmaline Spring Water 500ml 7
Athletic Brewing Upside Down Golden Ale 6
*Woodland Farms Pointer I.P.A 8

~Bottles & Cans~

*Liquid Riot Powder Stash IPA 9 *ME Beer Company Lunch IPA 10
*Foundation Epiphany IPA 9 *Tumbeldown Red Ale 9
*Bunker Machine Pilsner 9 *Gneiss Weiss Hefeweizen 10
*Foulmouthed Imperial Stout 9
*Apre Tote Road Mix Berry 9 *Liquid Riot The Killing Cran. Sour 9
*Freedoms Edge Semi-dry Cider 7
*Ricker Hill Farm Maniac Black Select Cider 750ml 22

Budweiser or Bud Light 4 PBR 16 oz Can 4
Miller Lite 4 Coors Light 4
Heineken Cans 5 White Claw Lime 4
Omission Lager (GF) 5

~Draft~

*Oxbow Luppolo Pilsner ~ Newcastle, ME 8
*Boothbay Craft Brewery 633 Pale Ale ~ Boothbay, ME 8
* Rotating Maine I.P.A. Ask your server for this week's option 8

Local MAINE Products

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~White Wine~

~By the Glass Or Bottle~

Orlana Vinho Verde '20 ~Minho, Portugal ~9 gl / 36 btl
Gustav Adolf Schmitt Spatlese Riesling '20 ~ Nierstein Rhein, Germany ~9 gl / ~36 btl
Cht. La Graviere Entre-Deux-Mers Bordeaux '21 ~ Gironde, France ~10 gl / ~40 btl
Merriam Sauvignon Blanc '21 ~Russian River, California ~12 gl / ~48 btl
Giocato Pinot Grigio '21 ~ Primorska, Slovenia ~12 gl / ~48 btl
Hess Shirtail Creek Chardonnay '21 ~Sonoma, California ~12gl / ~48 btl
Bruni Vermentino '21 ~Fonteblanda-Orbottello, Italy ~12 gl / ~48 btl
La Marouette Rosé '21 ~Pays d'oc, France ~10 gl / ~ 40 btl

~By The Bottle~

Maison Saint AIX Rosé '21 ~ Provence, France ~44
Lucien Crochet Sancerre '19 ~ Loire, France ~62
The Crossing Sauvignon Blanc '21 ~Marlborough, New Zealand ~44
Martin Codax Rias Baixas Albarino '20 ~ Galicia, Spain ~42
El Coto Rioja Blanco '20 ~ Oyon, Spain ~40
Landmark Overlook Chardonnay '19 ~ Sonoma, California ~64

~Sparkling~

Mionetto Gran Rose ~ Valdobbiadene, Italy 187 ml ~10
Biagio Cru Prosecco ~ Controllata, Italy 187ml ~10
Raventos I Blanc 1497 Cava ~ Penedes, Spain ~60
Luc Belaire Rare Luxe ~ Champagne, France ~ 76
Lanson Brut Black Label ~ Champagne, France ~ 90

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~Red Wine~

~By the Glass Or Bottle~

Primarius Pinot Noir '20 ~Willamette Valley, Oregon ~12 gl / ~48 btl

Spellbound Merlot '19 ~Napa, California ~10 gl / ~40 btl

Charles Thomas Cotes de Rhone '19 ~Rhône Valley, France ~12 gl ~48 btl

Lamadrid Single Vineyard Malbec '19 ~Agreglo, Argentina ~12 gl / ~48 btl

Valravn Zinfandel '19 ~Sonoma, California ~14 gl / 56 btl

Hess Select Treo Red Blend (Malbec, Merlot, Zin, Petite Syrah) '19 ~California ~12 gl / 48 btl

Requiem Cabernet Sauvignon '20 ~Columbia Valley, Washington ~16 gl / ~64 btl

El Coto Rioja Crianza '17 ~Oyon, Spain ~10 gl / ~40 btl

~By The Bottle~

Domaine Faiveley Mercurey Pinot Noir '19 ~Burgundy, France ~64

Averaen Pinot Noir '21 ~Willamette Valley, Oregon ~56

Pecchenino San Giuseppe Barolo '17 ~Piedmont, Italy ~ 80

Cesari Il Bosco Amarone Della Valpolicella Classico '16 ~Quinzano, Italy ~90

Cht. Tour Prignac Medoc Grande Reserve Bordeaux '18 ~Bordeaux, France ~68

Girard Zinfandel Old Vine '21 ~Napa California ~68

Quilt Cabernet Sauvignon '19 ~Napa, California ~70

Groth Reserve Cabernet Sauvignon '17 ~Oakville-Napa, California ~160

~Ports~

Graham's Six Grapes Reserve ~9

Warre's Otima 10 Tawny Douro, Portugal ~9

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