

~9/30/23~

~ *Appetizers* ~

***Tuna Poke Rice Cake**

Raw Tuna, Sesame Oil, Soy, Garlic, Ginger, Pickled Veg, Scallions 20

Warm Goat Cheese w/ Heirloom Tomato Bruschetta

Basil, Roasted Garlic, EVOO, Aged Balsamic Vinegar, House Bread 19

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

Cantonese Fried Cauliflower

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

***Winterpoint Oysters-On-The-Half-Shell**

Horseradish, Cocktail Sauce, Red Onion Mignonette 24 (½ doz.)

Pan-Seared Zucchini

Whipped Feta, Garlic, Fresh Mint, Pistachios, Lemon Zest 17

Fresh Maine Lobster Wontons

Freshly Picked Lobster Meat, Lemon Cilantro Ginger Aioli, Chives 29

Maine Mussels

Oven Roasted Tomatoes, Garlic, Pancetta, Herbs, White Wine, Butter 19

Golden Fried Whole Bellied Clams

Remoulade Sauce, Artisan Greens 21

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~ Soup & Salads ~

Maine Lobster Bisque

Butter, Cream, Sherry, Scallions 18

Corn Chowder

Maine Potatoes, Cream, Red Pepper Coulis, Scallions 18

Add Lobster \$12

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

Fresh Maine Lobster Cobb Salad

Artisan Greens, Freshly Picked Lobster Meat, Avocado, Applewood Smoked Bacon

Gorgonzola, Heirloom Tomatoes, White Balsamic Vinaigrette 33

Heirloom Tomato Mozzarella Salad

Fresh Basil, Mozzarella, Grilled Baguette, Tomato Vinaigrette 18

~ Entrees ~

***Chargrilled New Zealand Rack of Lamb**

Pistachios, Hot Dijon, Herbs, Panko, Mashed Root Vegetables 46

Chicken Saltimbocca

Mushrooms, Sage, Garlic, Pancetta, Cream, Mashed Root Vegetables 34

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Locally Foraged Mushroom Scallop Piccata

Winter Chanterelles & Hen of the Woods Mushrooms, Capers, Garlic,
Lemon White Wine, Butter, Buccatini Pasta 39

Baked Stuffed North Atlantic Haddock

Seafood Stuffing, Lobster Sauce, Ancient Grains 34

Boneless Beef Short Ribs

Slow Braised, Red Wine, Demi-Glace, Mashed Root Vegetables 43

***Chargrilled 16 oz. Wagyu Ribeye**

Chimichurri Compound Butter, Mashed Root Vegetables 58

Seafood Cioppino

Halibut, Haddock, Shrimp, Scallops, Mussels,
Tomato Halibut Stock, Garlic Butter Baguette 39

***Pork Au Poivre**

Black Peppercorn, Garlic, Brandy, Cream, Herbs, Mashed Root Vegetables 36

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

Béarnaise Sauce, Mashed Root Vegetables 42

Scallop Carbonara

Applewood Smoked Bacon, Cream, Garlic, Sweet Peas
Parmesan Reggiano, Campanelle Pasta 39

Red Thai Curry

Vegetables, Thai Basil, Spicy Coconut Curry, Jasmine Peanuts, Scallions 29

Bigelow Fields Bison Bolognese

Fresh Bucatini, Red Wine Braised Carrots, Shaved Parmesan 36

Baked Stuffed Maine Lobster

Seafood Stuffing, Drawn Butter, Mashed Root Vegetables 44

Char-Grilled Pork Chop

Rosemary Honey Mustard Glaze, Mashed Root Vegetables 36

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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 22

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 22

Grilled Pork Meatloaf

Mushroom, Pancetta, Demi-Glace, Mashed Root Vegetables 30

Fried Chicken Sandwich

Applewood Bacon, Sharp Cheddar, Lettuce, Tomato, Brioche Bun, Fries 21

Singapore Beef

Braised Beef Tenderloin, Curry Oil, Soy, Ginger, Garlic, Veggies

Vermicelli Rice Noodles, Scallions, Lime 33

Maine Lobster Roll

Freshly Picked Maine Lobster Meat, Buttered Grilled Brioche Roll,

Lettuce, Mayo, Peas & Herbs 32

House Fries 8

Truffle Fries Herbs, Parmesan 10

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~Desserts~

12

Crème Brulee

Pots d' Crème

Whipped Cream, Shaved Chocolate

Fresh Donut

Brown Butter Pecan Ice Cream

Coconut Cream Pie

Fresh Whipped Cream, Chocolate Ganache, Toasted Coconut

Blueberry Cobbler

Cinnamon Ice Cream

Raspberry White Chocolate Cake

Raspberry Sauce

Affogato al Caffè

Vanilla Ice Cream, Hot Espresso

*Add Baileys or Kahlua ~8

After Dinner Drinks

Espresso ~6

Grahams Six Grapes Reserve Porto ~10

Warre' s Otima 10yr. Tawny Porto ~10

Pallini Limoncello ~10

Maine Tree Spirits Orangecello ~11

Maine Mossy Ledge Espresso Martini ~13

Maine Craft Distillers Blueshine Whiskey ~11

Maine Chadwick' s Maple Whiskey ~11

Ricker' s Hard Cider Mainiac Ice Wine ~11

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~ Three Course Menu ~

\$62

~ 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 Au Poivre

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

Third Course

Choose Any Dessert From Our Dessert Menu

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~~ Maine Crafted Cocktails ~~

Coplin Spritz

Prosecco, St. Germain, Grapefruit ~10

Country Thyme

Hornitos Reposado Tequila, Lemonade & Raspberry-Thyme Simple Syrup ~14

Smokey Mountains

Jalapeno Infused Mescal, Pineapple, Gran Mariner, Lime, Paprika ~14

Pain Killer

3 of Strong Night Water Rum, Coconut, Pineapple, Orange, Lime, Nutmeg ~14

Savage Lovage

Lovage Infuse Bimini Gin, Cucumber, Lime, Soda Water ~14

Northern Peach

Batson River Bourbon, Ginger Beer, Peach ~13

Olé Rosé

Sparkling Rosé, Fresh Jalapeno ~12

Maine Martini

Choose a Maine Gin or Vodka

GIN: Back River (Union), Cold River (Freeport), Bimini (Biddeford),
Wiggly Bridge (York), Hardshore (Portland) ~14

VODKA: Cold River (Freeport), Wiggly Bridge (York), 22 (Brewer) ~14

*For a Twist Try a Martini Wickle Style (Spicy Pickle)~2

Blue Cheese Stuffed Olives ~2

~Non-Alcoholic~

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

~Bottles & Cans~

*Foundation Epiphany IPA 9 *ME Beer Company Lunch IPA 10
*Battery Steele FLUME DIPA 10 *Allagash Night Sky Stout 10
*Bunker Machine Pilsner 9 *Battery Steele Golden Path Pils 10
*Tumbledown Red Ale 9 *Gneiss Weiss Hefeweizen 10
*Apre Tote Road Mix Berry Seltzer 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~

*Marsh Landing Pilsner 5.1% ~ Orono, ME 8
*Lone Pine Pale Ale 5.2% ~ Portland, ME 8
*Lone Pine Brightside I.P.A. 7.1% ~ Orono, ME 8

Local MAINE Products

~White Wine~

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~By the Glass Or Bottle~

Vinho Verde ' 20 Orlana ~Minho, Portugal ~9 gl / 36 btl
Riesling ' 20 Gustav Adolf Schmitt Spatlese
~ Nierstein Rhein, Germany ~9 gl / ~36 btl
Bordeaux ' 21 Cht. La Graviere Entre-Deux-Mers
~ Gironde, France ~10 gl / ~40 btl
Sauvignon Blanc ' 21 Merriam ~Russian River, California ~12 gl / ~48 btl
Pinot Grigio ' 21 Bolini ~ Vigneti delle Dolomiti, Italy ~12 gl / ~48 btl
Chardonnay ' 21 Imagery ~Sonoma, California ~12gl / ~48 btl
Vermentino ' 21 Bruni ~Fonteblanda-Orbottello, Italy ~12 gl / ~48 btl
Rosé ' 22 La Marouette Vin de Pays d' Oc Grenache
~ Languedoc-Roussillon, France ~10 gl / ~ 40 btl

~By The Bottle~

Rosé ' 21 Maison Saint AIX ~ Provence, France ~44
Sancerre ' 22 Dom. Paul Cherrier ~ Loire, France ~62
Sauvignon Blanc ' 21 The Crossing ~Marlborough, New Zealand ~44
Albarino ' 20 Martin Codax Rias Baixas ~ Galicia, Spain ~42
Rioja Blanco ' 20 El Coto ~ Oyon, Spain ~40
Chardonnay ' 19 Landmark Overlook ~ Sonoma, California ~64

~Sparkling~

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

~Red Wine~

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~By the Glass Or Bottle~

Pinot Noir ' 21 Primarius ~Willamette Valley, Oregon ~12 gl / ~48 btl
Merlot ' 19 Hayes Ranch ~Santa Ynez, California ~10 gl / ~40 btl
Cotes de Rhone ' 21 Cht. Beauchene Grand Res. ~Rhône Valley, France ~12 gl ~48 btl
Malbec ' 19 Lamadrid Single Vineyard ~Agreglo, Argentina ~12 gl / ~48 btl
Zinfandel ' 19 Valravn ~Sonoma, California ~14 gl / 56 btl
Red Blend ' 19 Hess Select Treo (Malbec, Merlot, Zin, Petite Syrah)
~California ~12 gl / 48 btl
Cabernet Sauvignon ' 20 Requiem ~Columbia Valley, Washington ~16 gl / ~64 btl
Rioja Crianza ' 19 El Coto Organic ~Oyon, Spain ~10 gl / ~40 btl

~By The Bottle~

Pinot Noir ' 19 Domaine Faiveley Mercurey ~Burgundy, France ~64
Pinot Noir ' 21 Chehalem Reserve ~Willamette Valley, Oregon ~56
Barolo ' 17 Pecchenino San Giuseppe ~Piedmont, Italy ~80
Amarone Della Valpolicella Classico ' 16 Cesari Il Bosco ~Quinzano, Italy ~90
Bordeaux ' 18 Cht. Tour Prignac Medoc Grande Reserve ~Bordeaux, France ~68
Zinfandel Old Vine ' 21 Girard ~Napa California ~68
Cabernet Sauvignon ' 19 Quilt ~Napa, California ~70
Cabernet Sauvignon ' 17 Groth Reserve ~Oakville-Napa, California ~160

~Ports~

Graham's Six Grapes Reserve ~9
Warre's Otima 10 Tawny Douro, Portugal ~9

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