

~2/24/24~

~Appetizers~

*Tuna Poke Rice Cake

Raw Tuna, Sesame Oil, Soy, Garlic, Ginger, Pickled Veg, Scallions 21

Warm Burrata

Fresh Basil Pesto, Oven Roasted Tomatoes, Balsamic Glazed EVOO, House Bread 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 21

General Tso Cauliflower

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

Country Pork Pate

Artisan Greens, Crostini, Whole Grain Mustard, Red Onion, Capers, Gherkins 18

Half Dozen Winterpoint Oysters on the Half Shell

Mignonette, Cocktail Sauce 24

Lobster Arancini Cake

Golden Fried Lobster Risotto Cake, Freshly Picked Lobster Meat, Lemon Dill Aioli, Scallions 28

Crispy Grilled Pork Belly

Sweet Potato Puree, Pickled Veg, Soy Mushrooms, Chili Aioli, Hoisin Sauce, Scallions 20

Fried Coconut Curry Calamari

Red Thai Curry, Artisan Greens, Scallions 20

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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 13/17

Sweet Roasted Beet Salad

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

Apple Walnut Salad

Artisan Greens, Applewood Smoked Bacon, Blue Cheese,
Walnuts, Cider Vinaigrette 18

~ Entrees ~

*Chargrilled New Zealand Rack of Lamb

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

French Onion Chicken

Sautéed Chicken Breast, French Onion Gravy, Shaved Parmesan, Scallions
Mashed Root Vegetables 35

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Crispy Skin Faroe Island Salmon
Raspberry Jam, Toasted Almonds,
Goat Cheese, Scallions, Ancient Grains 38

Baked Stuffed North Atlantic Haddock
Seafood Stuffing, Lobster Sauce, Ancient Grains 36

Boneless Beef Short Ribs
Slow Braised, Red Wine, Demi-Glace, Mashed Root Vegetables 44

***Chargrilled 16oz. U.S.D.A. Certified Prime Sirloin**
Chimichurri Compound Butter, Mashed Root Vegetables 48

Pork Tenderloin Au Poivre
Brandy, Garlic, Cream, Herbs, Mashed Root Vegetables 37

***Chargrilled 8 oz. Choice Black Angus Filet Mignon**
Béarnaise Sauce, Mashed Root Vegetables 44

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

***Duck Two Ways**
Pan-Seared Duck Breast, Confit Duck Leg,
Red Wine Sauce, Ancient Grains Pilaf 42

Baked Stuffed Lobster
Seafood Stuffing, Drawn Butter, 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 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

General Tso's Sauce, Cilantro Slaw. Brioche Bun, Fries 21

Singapore Beef

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

Vermicelli Rice Noodles, Scallions, Lime 33

Short Rib Sandwich

Slow Braised Boneless Short Rib, Caramelized Onions, Oven Roasted Tomatoes

Horseradish Sauce, Brioche Bun, Fries 28

House Fries 8

Truffle Fries Herbs, Parmesan 10

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~Desserts~

12

Crème Brulee

Apple Crumble Cheesecake

Caramel Sauce

Pots d' Creme

Espresso Whipped Cream, Shaved Chocolate

Fresh Donut

Maple Walnut Ice Cream

Raspberry White Chocolate Cake

Raspberry Sauce

Coconut Cream Pie

Whipped Cream, Chocolate Ganache

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 Orangetello ~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 Schnitzel

Mushrooms, Garlic, 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), ~14

*For a Twist Try a Martini Wickle Style (Spicy Pickle) ~2
Blue Cheese Stuffed Olives ~2

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 House Brewed Iced Tea 4
*Carrabassett Bad Dog Coffee 3 Herbal Hot Tea 3
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~

*Orono T.W.L.S.B IPA 10 *ME Beer Company Lunch IPA 10
*Foundation Epiphany IPA 9 *Battery Steele FLUME DIPA 10
*Tumbledown Red Ale 9 *Gneiss Weiss Hefeweizen 10
*Bunker Machine Pilsner 9 *Allagash White 9
*Allagash Night Sky Stout 9
*Apré Tote Road Mix Berry 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 Omission Lager (GF) 5

~Draft~

*Battery Steele Lager ~ Portland, ME 8
*Tributary Pale Ale ~ Kittery, ME 8
*Rotating Maine I.P.A. 8 ~Ask your server for this week's option ~

MAINE Made Products

~White Wine~

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~By the Glass Or Bottle~

- Vinho Verde '20 Orlana ~Minho, Portugal ~10 gl/ 40 btl
Riesling '20 Hugel Estate ~ Alsace, France ~ 12gl/ ~48 btl
Bordeaux '22 Cht. La Graviere Entre-Deux-Mers ~ Gironde, France ~10 gl/ ~40 btl
Sauvignon Blanc '21 Merriam ~Russian River, California ~14 gl/ ~56 btl
Pinot Grigio '21 Bollini ~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 '22 Craggy Range ~Te Muna, New Zealand ~58
Albarino '21 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 | Blanc 1497 ~Penedes, Spain ~60
Rare Luxe Champagne Luc Belaire ~Champagne, France ~76
Brut Black Label Champagne Lanson ~Champagne, France ~90

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~Red Wine~

~By the Glass Or Bottle~

Pinot Noir '21 Primarius ~Willamette Valley, Oregon ~12 gl/ ~48 btl

Merlot '21 Hayes Ranch ~Santa Ynez, California ~10 gl/ ~40 btl

Cotes de Rhone '21 Cht. Beauchene Grand Res. ~Rhône Valley, France ~14 gl/ ~56 btl

Malbec '20 Lamadrid Single Vineyard ~Aguilares, Argentina ~12 gl/ ~48 btl

Zinfandel '20 Valravn ~Sonoma, California ~14 gl/ 56 btl

Red Blend '20 Hess Select Treo (Malbec, Merlot, Zin, Petite Syrah) ~California ~14 gl/ 56 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 ~78

Pinot Noir '21 Chehalem Reserve ~Willamette Valley, Oregon ~62

Barolo '18 Pecchenino San Giuseppe ~Piedmont, Italy ~88

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

Red Blend '20 Baby Blue ~Sonoma, California ~70

Cabernet Sauvignon '20 Quilt ~Napa, California ~70

~Ports~

Graham's Six Grapes Reserve ~9

Warre's Otima 10 Tawny Douro, Portugal ~9

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