

~4/11/24~

~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

Crispy Grilled Pork Belly

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

Lobster Arancini

Golden Fried Risotto Cake, Fresh Picked Lobster
Lobster Sauce, Scallions 28

Red Thai Curry Fried Calamari

Scallions, Artisan Greens 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, French Onion Gravy, Garlic,
Aged Parmesan, Mashed Root Vegetables 35

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***Crispy Skin Faroe Island Salmon**

Raspberry Jam, Goat Cheese, Toasted Almonds,
Scallions, Ancient Grains 39

Boneless Beef Short Ribs

Slow Braised, Red Wine, Demi-Glace, Mashed Root Vegetables 44

Baked Stuffed Haddock

Seafood Stuffing, Lobster Sauce, Ancient Grains 36

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

***Surf & Turf**

8 oz. Prime Sirloin, Blackened Jumbo Shrimp,
Chimichurri Sauce, Mashed Root Vegetables 44

***Duck Two Ways**

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

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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' Crème
Espresso Whip Cream

White Chocolate Raspberry Cake
Raspberry Sauce

Fresh Donut
Maple Walnut Ice Cream

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 *Bissel Brothers Substance IPA 10
*Battery Steele FLUME DIPA 10 *Tumbledown Red Ale 9
*Bunker Machine Pilsner 9 *Gneiss Weiss Hefeweizen 10
*Allagash Night Sky Stout 9
*Apré Tote Road Mix Berry 9 *Wild Maine Cranberry 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 Omission Lager (GF) 5

~Draft~

*Portland Zoo Pilsner ~ Portland, ME 8
*Lone Pine Portland Pale Ale ~ Portland, ME 8
*Rotating Maine I.P.A. 8 ~Ask your server for this week's option ~

MAINE Made Products

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~White Wine~

~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 '22 Gaierhof ~Trentino-Alto Adige, Italy ~12 gl/~48 btl

Chardonnay '22 Talmund Macon ~Burgundy, France ~14 gl/~56 btl

Chardonnay '22 Clay Shannon El Coyote ~Red Hills Lake, 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 Martín Codax Rías Baixas ~Galicia, Spain ~42

Rioja Blanco '20 El Coto ~Oyon, Spain ~40

Chardonnay '19 Landmark Overlook ~Sonoma, California ~64

Chardonnay '22 Rombauer Vineyards ~Carneros, California ~88

~Sparkling~

Gran Rose Mionetto ~Valdobbiadene, Italy 187 ml ~10

Laluca Rose Prosecco ~Veneto, Italy ~40

Cru Prosecco Biagio ~Controllata, Italy 187ml ~10

Cava Raventos | Blanc 1497 ~Penedes, Spain ~56

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 '20 Domaine Chamfort (Grenache, Syrah, Cinsault)
~Rhone Valley, France ~14 gl/~56 btl

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

Red Blend '20 Hess Select Treo (Malbec, Merlot, Zin, Pet 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 '16 Fontanadredda Del Comune Di Serralunga d'Alba ~Piedmont, Italy (Ltr Btl) ~125

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

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

Zinfandel '21 Old Vine 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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