

~7/11/24~

## ~ Appetizers ~

### \*Tuna Poke Rice Cake

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

### Heirloom Tomato Bruschetta

Balsamic, Roasted Garlic, Basil, EVOO, Aged Parmesan, 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 21

### General Tso's Cauliflower

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

### Fresh Little Neck Clams

Corn, Pancetta, Garlic, White Wine  
Herbs, Butter 20

### Half Dozen P.E.I Oysters on The Half Shell

Mignonette, Cocktail Sauce 24

### Lump Crab Cakes

Curried Corn Aioli, Artisan Greens 24

### Lobster Arancini

Golden Fried Risotto Cake, Fresh Picked Lobster  
Lobster Sauce, Lemon Dill Aioli, Scallions 28

### Pan Seared Zucchini

Lemon, Mint, Feta, Pistachios 17

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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

### Corn Salad

Feta, Roasted Red Peppers, Bacon, Pickled Onions, Artisan Greens  
White Balsamic Dressing 18  
-Add Crab Cake- 9

## ~ Entrees ~

### \*Chargrilled New Zealand Rack of Lamb

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

### Boneless Beef Short Ribs

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

### Seafood Cioppino

Shrimp, Scallops, Haddock, Little Neck Clams, Halibut Stock, Tomato, Garlic Bread 42

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

### **Pan Seared Halibut**

Lemon, Caper, Oven Roasted Tomato, Butter, Scallions, Ancient Grains 44

### **Red Thai Curry**

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

### **\*Bone-In Frenched Pork Chop**

Dijon Honey Rosemary Glaze, Mashed Root Vegetables 37

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

Béarnaise Sauce, Mashed Root Vegetables 45

### **Bruschetta Chicken**

Heirloom Tomato, Roasted Garlic, EVOO, Basil, Aged Parmesan, Angel Hair 35

### **Prosciutto Haddock**

Pesto, Oven Roasted Tomatoes, Aged Parmesan, Ancient Grains 34

### **Scallop Carbonara**

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

### **\*Surf & Turf**

8 oz. Prime Sirloin, Blackened Jumbo Shrimp,  
Chimichurri Butter, Mashed Root Vegetables 45

### **\*Duck Two Ways**

Pan-Seared Duck Breast, Confit Duck Leg, Red Wine Sauce, Ancient Grains 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 23

*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 25

### 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

### Maine Lobster Roll

Freshly Picked Maine Lobster, Herbs, Peas, Mayo, Brioche 29

### Singapore Beef

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

Veggies, Vermicelli Rice Noodles, Scallions, Lime 33

### House Fries 8

Truffle Fries Herbs, Parmesan 10

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## ~Desserts~

12

Crème Brulee

Blueberry Cheesecake

Blueberry Sauce

Triple Chocolate Cake

Chocolate Ganache

Fresh Donut

Pineapple Ice Cream, Toasted Coconut

Fresh Strawberry Shortcake

Whipped Cream

Raspberry Rhubarb Cobbler

Cinnamon Ice Cream

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 Tenderloin Au Poivre

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

### Third Course

Choose Any Dessert From Our Dessert Menu

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## ~~ Made In Maine Summer Coolers ~~

*(Crafted With Maine Distilled Small Batch Spirits)*

### South of 27

*Wiggly Bridge Plato Agave Blue, Maine Honey Simple Syrup,  
Lemon Juice, Sparkling Rosé ~12*

### Summer Jam

*Blackberry, Sage, Lime Juice, Hardshore Gin (Portland) & Tonic ~14*

### Rosé Sangria

*House Blend of Rosé Wine, Tree Spirits Apple Brandy (Oakland),  
Cointreau, Pineapple, Jalapenos, Splash of Soda Water ~10*

### 3 X The Pain-killer

*3 of Strong Nightwater Rum (Portland), Pineapple Juice,  
Coconut Cream, Orange Juice, Nutmeg ~14*

### Bourbon Smash

*Batson River Bourbon, Peach, Mint-Brown Sugar Simple Syrup, Soda Water ~14*

### Smokey Mountain

*Jalapeno Infused Mescal, Grand Mariner, Pineapple Juice, Tajin ~12*

### Blueberry Fields

*22 Vodka (Brewer), Lemonade, Blueberry-Basil Simple, Soda Water ~12*

### The Maine Martini

*Add Blue Cheese Stuffed Olives ~2*

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

Gin: *Bimini Gin (Biddeford), Wiggly Bridge Gin (York), Cold River Gin (Freeport),  
Hardshore Gin (Portland) ~14*

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## Mocktails & Non-Alcoholic

### Country Thyme

Raspberry-Thyme Simple Syrup, Lemonade, Soda Water ~8

### Blackberry Mojito

Blackberry Puree, Mint, Lime Juice, Soda water ~8

### Grapefruit Spritz

Rosemary, Grapefruit Juice, Soda Water ~6

### Green Tee Palmer

Green Zen Tazo Tea, Lemonade ~6

### Peach Sunset

Sierra Mist, Peach Puree, Orange Juice, Grenadine ~8

Pepsi, Diet Pepsi, Sierra Mist & Ginger Ale 3

\*Maine Root Root Beer 4

Lemonade 4

\*Carrabassett Bad Dog Coffee 3

\*Tourmaline Spring Water 500ml 7

\*Maine Root Ginger Beer 4

House Brewed Iced Tea 4

Herbal Hot Tea 3

San Pellegrino 1 Ltr 8

\*Woodland Farms Pointer I.P.A 8

Athletic Brewing Upside Down Golden Ale 6

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## ~Bottles & Cans~

- \*Orono T.W.L.S.B IPA 10
- \*Foundation Epiphany IPA 9
- \*Battery Steele FLUME DIPA 10
- \*Bunker Machine Pilsner 9
- \*Allagash Night Sky Stout 9
- \*Wild Maine Cranberry Seltzer 9
- \*Freedoms Edge Semi-dry Cider 7
- \*Ricker Hill Farm Maniac Black Select Cider 750ml 22
- \*ME Beer Company Lunch IPA 10
- \*Bissel Brothers Substance IPA 10
- \*Tumbledown Red Ale 9
- \*Gneiss Weiss Hefeweizen 10
- \*N/A Woodland Farm Pioneer I.P.A. 8

- Budweiser or Bud Light 4
- Miller Lite 4
- Heineken Cans 5
- N/A Athletic Brewing Upside Down Golden Ale 6
- PBR 16 oz Can 4
- Coors Light 4
- Omission Lager (GF) 5

## ~Draft~

- \*Boothbay Brewing 633 Pale Ale ~ Boothbay, ME 8
- \*Lone Pine Brightside I.P.A. ~ Portland, ME 8

\*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 '21 Hugel Estate ~Alsace, France ~12gl/~48 btl

Bordeaux '22 Cht. La Graviere Entre-Deux-Mers ~Gironde, France ~10 gl/~40 btl

Sauvignon Blanc '22 Merriam ~Russian River, California ~14 gl/~56 btl

Pinot Grigio '21 Gaierhof ~Trentino-Alto Adige, Italy ~12 gl/~48 btl

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

Chardonnay '22 Imagery ~Sonoma, California ~12gl/~48 btl

Vermentino '21 Bruni Plinio ~Tuscany, 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 '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 ~Pendes, 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 ~Rhône Valley, France ~14 gl/~56 btl  
(Grenache, Syrah, Cinsault)  
Malbec '20 Lamadrid Single Vineyard ~Agrelo, Argentina ~12 gl/~48 btl  
CABlend '20 Hess Select Treo ~California ~14 gl/~56 btl  
(Malbec, Merlot, Zin, Pet Syrah)  
Cabernet Sauvignon '21 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 '21 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 ~125  
Amarone '16 Della Valpolicella Classico Cesari Il Bosco ~Quinzano, Italy ~90  
Bordeaux '18 Cht. Tour Prignac Medoc Grande Reserve ~Bordeaux, France ~68  
Zinfandel '19 Old Vine Girard ~Napa California ~68  
Red Blend '20 Baby Blue ~Sonoma, California ~70  
Cabernet Sauvignon '19 Chappellet Signature ~St. Helena, California ~150  
Cabernet Sauvignon '21 Quilt ~Napa, California ~70

### ~Ports~

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

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