

~9/14/24~

~Appetizers~

*Tuna Poke Rice Cake

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

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

Half Dozen Blackberry Cove Oysters On The Half

Mignonette, Cocktail Sauce 24

Miso Scallop Sashimi

White Miso, Soy, Lemon, Red Onion, Cucumber, Scallions 22

Lobster Arancini

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

Fried Buffalo Calamari

Pickled Carrots, Blue Cheese Aioli, Scallions 20

Pan Seared Zucchini

Mint, Whipped Feta, Lemon Garlic, 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

Heirloom Tomato Mozzarella Salad

Fresh Basil, Grilled Baguette, Tomato Vinaigrette 18

~ 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

Chicken Saltimbocca

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

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Seafood Cioppino

Shrimp, Scallops, Haddock, Mussels
Halibut Stock, Tomato, Garlic Bread 42

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

Pan Seared Halibut

Crab Apple Jam, Goat Cheese, Scallions, Ancient Grains 44

*Pork Tenderloin Au Poivre

Black Pepper, Garlic, Brandy, Cream, Herbs, Mashed Root Vegetables 37

Baked Stuffed Haddock

Shrimp and Scallop Stuffing, Lobster Sauce, Ancient Grains 36

*Chargrilled 8 oz. Choice Black Angus Filet Mignon

Béarnaise Sauce, Mashed Root Vegetables 45

Red Thai Curry

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

Scallop Carbonara

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

French Onion All Natural Pheasant

French Onion Gravy, Aged Parmesan, Scallions, Mashed Root Vegetables 40

*Surf & Turf

8 oz. Prime Sirloin, Lemon Garlic Jumbo Shrimp,
Red Wine Demi, Mashed Root Vegetables 45

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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 Buffalo Chicken Sandwich

Blue Cheese Aioli, Celery Seed 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

White Chocolate Raspberry Cake

Shaved White Chocolate, Raspberry Sauce

Fresh Donut

Bacon Ice Cream, Caramel, Candied Pecans

Coconut Cream Pie

Chocolate Ganache, Toasted Coconut, Whip Cream

Chocolate Peanut Butter Pie

Whip 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 Pionter 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

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Warre's Otima 10 Tawny Douro, Portugal ~9

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