

~11/29/24~

~Appetizers~

*Tuna Tostada

Fried Corn Tortilla, Avocado Crema, Garlic Herb Marinated Raw Tuna
Jalapeno, Scallions, Crispy Onions 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

Orange Fried Cauliflower

Orange Sauce, Sesame Seeds, Pickled Carrots, Scallions, Peanuts 19

½ Dozen Oysters On-The-Half-Shell

Blackberry Cove Oysters (P.E.I.), Cocktail Sauce, Mignonette 24

Lobster Arancini

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

Warm Burrata

Fresh Basil Pesto, Hot Honey, Oven Roasted Tomatoes,
Balsamic Glaze, EVOO, House Bread 17

Country Pork Pate

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

Crispy Fried Pork

Apple Cider Sauce, Fresh Apple, Butternut Squash Puree, Candied Pecans 19

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~ Soup & Salads ~

Maine Lobster Bisque

Butter, Cream, Sherry, Scallions 18

Roasted Butternut Squash Soup

Sour Cream Ice Cream, Chive Oil 17

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, Gorgonzola,
Walnuts, Cider 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

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

Chargrilled Scottish Salmon
Ponzu Glaze, Jasmine Rice, Broccoli, Pickled Carrots, Sesame Seeds 40

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

Potato Chip Encrusted Haddock
Sour Cream, Caramelized Onions, Scallions, Ancient Grains 37

***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

Truffle Marsala Chicken
Mushrooms, Shallots, Marsala Wine, Demi-Glace, Butter, Angel Hair, Scallions 35

***Chargrilled Bone-In Frenched Pork Chop**
Bacon Marmalade, Braised Red Cabbage, Chicharonnes, Mashed Root Vegetables 36

Duck Two-Ways
Pan-Seared Duck Breast, Confit Roasted Duck Leg
Raspberry Gastrique, 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

Korean Fried Chicken Sandwich

Asian Slaw, Pickled Carrots, Quickles, Spicy Aioli, Brioche Bun, Fries 21

Short Rib Sandwich

Slow Braised Boneless Short Rib, Oven Roasted Tomatoes,

Caramelized Onions, Wholegrain Mustard Horseradish Sauce, Brioche Bun, Fries 26

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

Apple Crumb Cheesecake

Caramel Sauce

White Chocolate Raspberry Trifle

Whip Cream, Cognac, Raspberry Sauce

Fresh Donut

Cinnamon Ice Cream, Crushed Hazel Nuts

Pots d Crème

Shaved Chocolate, Whip Cream (GF)

Coconut Cream Pie

Chocolate Ganache, Toasted Coconut, 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 Bourbon Espresso Martini ~14

Maine Mossy Ledge Espresso Martini ~14

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 Winter Warm Ups ~~
(Crafted With Maine Distilled Small Batch Spirits)

"Sage" Advice

Hardshore Gin (Portland), Sage Simple Syrup, Lemon Juice ~14

Coplin Après

22 Vodka (Brewer), Orange Marmalade, Aperol, Splash OJ ~12

Old Fashion Nor'easter

Batson River Bourbon (Kennebunkport), Cranberry Bitters (Union)
Cinnamon-Rosemary Simple Syrup, & 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 Add Caper Berries or
Blue Cheese Stuffed Olives ~2*

Winter Sangria

*House Blend of Red Wine, Tree Spirits Apple Brandy (Oakland),
Cointreau, Fruit Juices & Warm Winter Spices ~12*

Hot Cider Rum

*Hot Cider, Three of Strong Night Water Rum (Portland),
Fresh Whipped Cream, Cinnamon & Sugar ~14*

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~Bottles & Cans~

*Orono The Way Life Should Be IPA 10

*Foundation Epiphany IPA 9

*ME Beer Company Lunch IPA 10

*Bunker Machine Pilsner 9

*Gneiss Weiss Hefeweizen 10

*Allagash Night Sky Stout 9

*Baxter Tangerine Seltzer 9

*Freedoms Edge Semi-dry Cider 7

*Ricker Hill Farm Maniac Black Select Cider 750ml 22

*N/A Woodland Farm Pointer IPA 8

Budweiser or Bud Light 4

PBR 16 oz Can 4

Miller Lite 4

Coors Light 4

Heineken Cans 5

Omission IPA (GF) 5

N/A Athletic Brewing Upside Down Golden Ale 6

~Draft~

*Portland Zoo Pilsner 5.2% ~ Portland, ME 8

*Tributary Pale Ale 5.2% ~ Kittery, ME 8

*Lone Pine Brightside I.P.A. 7.1% ~ Portland, ME 8

MAINE Made Products

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~Mocktails & Non-Alcoholic~

Orange Pop

Orange Marmalade, Cranberry Juice, Soda Water ~8

Winter Bite

Ginger Beer, Cinnamon Rosemary Simple Syrup, Splash Soda Water ~8

Hot Cider

House Made Whipped Cream, Cinnamon-Sugar Sprinkle ~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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~White Wine~

~By the Glass Or Bottle~

- Vinho Verde '22 Orlana ~Minho, Portugal ~10 gl/ 40 btl
Riesling '22 Hugel Estate ~Alsace, France ~14gl/~56 btl
Bordeaux '23 Cht. La Graviere Entre-Deux-Mers ~Gironde, France ~10 gl/~40 btl
Sauvignon Blanc '23 Merriam ~Russian River, California ~14 gl/~56 btl
Rioja Blanco '20 El Coto ~Oyon, Spain ~10 gl/~40 btl
Pinot Grigio '23 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 '23 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 '22 Martin Codax Rias Baixas ~Galicia, Spain ~42
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 I Blanc 1497 ~Pendes, Spain ~56
Rare Luxe Champagne Luc Belaïre ~Champagne, France ~76
Brut Black Label Champagne Lanson ~Champagne, France ~90

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~Red Wine~

~By the Glass Or Bottle~

Pinot Noir '22 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 '22 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 '22 Requiem ~Columbia Valley, Washington ~16 gl/~64 btl

Cabernet Franc '22 Pascal Lambert Chinon Les Terrasses
~Loire Valley, France ~14 gl/~56 btl

Rioja Crianza '20 El Coto Organic ~Oyon, Spain ~10 gl/~40 btl

~By The Bottle~

Pinot Noir '21 Domaine Faiveley Mercurey ~Burgundy, France ~82

Pinot Noir '22 Chehalem Reserve ~Willamette Valley, Oregon ~62

Barolo '19 Pecchenino San Giuseppe Barolo ~Piedmont, Italy ~96

Amarone '17 Della Valpolicella Classico Cesari Il Bosco ~Veneto, Italy ~125

Bordeaux '19 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 '19 Chappellet Signature ~St. Helena, California ~150

Cabernet Sauvignon '21 Quilt ~Napa, California ~70

~Ports~

Graham's Six Grapes Reserve ~10

Warre's Otima 10 Tawny Douro, Portugal ~10

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