

~2/19/25~

~ Appetizers ~

*Tuna Tostada

Fried Corn Tortilla, Cilantro Oil, Spicy Lime Aioli,
Jalapeno, 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

Orange Fried Cauliflower

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

Half Dozen Blackberry Cove Oysters On the Half Shell

Mignonette, Cocktail Sauce 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

Sticky Korean BBQ Pork Belly

Soy, Scallions, Sesame Seeds, Asian Slaw 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,
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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Crispy Skin Scottish Salmon

Ponzu, Scallions, Pickled Carrot, Broccoli, Jasmine Rice 40

***Chargrilled 16oz. U.S.D.A. Certified Prime Sirloin**

Chimichurri Compound Butter, Mashed Root Vegetables 48

***Pork Tenderloin Au Poivre**

Black Pepper, Garlic, Brandy, Cream, Herbs, Mashed Root Vegetables 38

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

Béarnaise Sauce, Mashed Root Vegetables 45

Seared Duck Breast

Red Wine Demi-Glace, Scallions, Ancient Grains 40

Baked Stuffed Haddock

Shrimp & Scallop Stuffing, Lobster Sauce, Ancient Grains 38

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

Herb Seared Statler Chicken Breast

Chicken Demi-Glace, Ancient Grains 35

***Chargrilled Bone-In Frenched Pork Chop**

Bacon Marmalade, Braised Red Cabbage,
Chicharonnes, Mashed Root Vegetables 36

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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

Mint Chocolate Chip Pie
Chocolate Ganache

Fresh Donut
Brown Butter Pecan Ice Cream, Caramel

Chocolate Torte
Shaved Chocolate, (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

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Ricker's Hard Cider Mainiac Ice Wine ~11

~ 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

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Choose Any Dessert From Our Dessert Menu

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

"Sage" Advice

Barren's Coastal Mountain Gin (Camden), Sage Simple Syrup,
Blue Lobster Blueberry Infused Wine (Portland), Lemon Juice ~14

Coplin Aprés

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

Old Fashion Nor'easter

Stroudwater Rye (Portland), 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 Change 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*

Long Dark Night

*Boston River Bourbon (Kennebunkport), Chocolate Bitters,
Espresso, Brown Sugar Simple Syrup~14*

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~Bottles & Cans~

- *Orono Tubular IPA 10
- *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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~White Wine~

~By the Glass Or Bottle~

Vinho Verde '23 Santa Viridina ~Minho, Portugal ~10 gl/ 40 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
Sauvignon Blanc '22 Mohua ~Marlborough, New Zealand ~14gl/ ~56 btl
Pinot Grigio '22 Perlage Delle Venezie ~Veneto, Italy ~12 gl/ ~48 btl
Chardonnay '23 Talmund Macon ~Burgundy, France ~14 gl/ ~56 btl
Chardonnay '22 Imagery ~Sonoma, California ~12gl/ ~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
Riesling '22 Hugel Estate ~Alsace, France ~56
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~

Laluca Rose Prosecco ~Veneto, Italy ~40
Coppola Diamond Collection Prosecco ~Veneto, Italy ~40
Rare Luxe Champagne Luc Belaïre ~Champagne, France ~76
Brut Black Label Champagne Lanson ~Champagne, France ~90

~Wine Specials~ Atmosphere Sancerre (Sauv. Blanc) '22 Loire Valley, France ~55

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

Malbec '22 Lamadrid Single Vineyard ~Agregado, 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, France ~14 gl/~56 btl

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

~By The Bottle~

Pinot Noir '22 Domaine Faiveley Mercurey ~Burgundy, France ~80

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 ~Quinzano, 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 '22 Quilt ~Napa, California ~70

~Wine Specials~ Columbia Cabernet Sauv. '20 Columbia Valley, Washington ~40

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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

*Maine Root Ginger Beer 4

Lemonade 4

House Brewed Iced Tea 4

*Carrabassett Bad Dog Coffee 3

Herbal Hot Tea 3

*Tourmaline Spring Water 500ml 7

San Pellegrino 1 Ltr 8

*Woodland Farms Pointer I.P.A 8

Athletic Brewing Upside Down Golden Ale 6

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~After Dinner Drinks~

Espresso ~6

Carrabassett Bad Dog Coffee 3

Herbal Hot Tea 3

Pallini Limoncello ~10

Bully Boy Rabarbaro (Rhubarb Amaro) 12

Maine Mossy Ledge Espresso Martini ~14

Maine Craft Distillers Blueshine Whiskey ~12

Maine Chadwick's Maple Whiskey ~12

Ricker's Hard Cider Mainiac Ice Wine ~12

~Ports~

Graham's Six Grapes Reserve ~10

Warre's Otima 10 Tawny Douro, Portugal ~10

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