

SAMPLE DINNER MENU

STARTERS

SPINACH & ARTICHOKE DIP

CREAMY DIP, ROASTED GARLIC CROSTINI, SHAVED PARMESAN 12

THAI CALAMARI

SWEET HOT CHILE SAUCE, CRISPY WONTONS, SRIRACHA AIOLI 10

FRIED ARTICHOKE

CORNMEAL ENCRUSTED, LEMON HERB AIOLI 9

DUCK WONTONS

DUCK CONFIT, SRIRACHA AIOLI, PINEAPPLE SALSA 10

CHARCUTERIE BOARD

CURED MEATS, ASSORTED CHEESES, HOUSE ACCOMPANIMENTS 14

ASIAN TUNA*

SESAME ENCRUSTED, ASIAN SLAW, SRIRACHA AIOLI 14

BRUSCHETTA

WHIPPED ROSEMARY RICOTTA, CARAMELIZED FIG JAM, TRUFFLE HONEY,
TOASTED PISTACHIO 10

SOUPS & SALADS

SEAFOOD CHOWDER

MEDLEY OF SEAFOOD, APPLEWOOD SMOKED BACON CUP 4/BOWL 7

ONION SOUP

TOPPED WITH HOUSE CROUTONS AND MELTED FONTINA CROCK 6

HOUSE SALAD

MIXED GREENS & VEGGIES, CANDIED PECANS, DRIED CRANBERRY, MAPLE VINNY 5

CAESAR SALAD

SMALL 6 / LARGE 9

SALAD ADD ONS: CHICKEN 6, SCALLOPS 12, SALMON 9

PLEASE LET US KNOW IF YOU HAVE ANY DIETARY ALLERGIES, NOT ALL INGREDIENTS ARE LISTED

ENTREES

SALMON

CANDIED PECAN ENCRUSTED, MAPLE SAGE BUTTER, RICE PILAF 26

TERIYAKI STEAK TIPS

ONION & MUSHROOM COMPOTE, SRIRACHA AIOLI, GARLIC MASHED* 26

ATLANTIC HADDOCK

PARMESAN ENCRUSTED, CRAB GRATINEE, TOMATO SHERRY CREAM, RICE PILAF 26

FARMHOUSE MEATLOAF

WHISKEY PEPPERCORN SAUCE, GARLIC MASHED, SWEET ONION CHUTNEY 18

CHICKEN CARBONARA

CRISPY BACON, SWEET PEAS, CRIMINI MUSHROOMS, BLACK PEPPER FETTUCINE 21

SEAFOOD PLATTER

CRISPY FRIED, OLD BAY FRIES, HOUSE TARTAR, CREAMY COLESLAW 23

RIBEYE FILET

GORGONZOLA ENCRUSTED, PEPPERCORN DEMI, GARLIC MASHED 32

SEAFOOD VONGOLE

SHRIMP, SCALLOPS, BABY CLAMS, ROASTED GARLIC BUTTER SAUCE, LINGUINE 28

CASCO BAY SCALLOPS

PAN SEARED, LENTILS, CRISPY PORK BELLY, BALSAMIC AIOLI,
TRUFFLE VINIAGRETTE 28

BOLOGNESE

BEEF & SAUSAGE BLEND, BLACK PEPPER FETTUCINE, MARSCAPONE 22

SALTIMBOCCA

CHICKEN 23 SHRIMP 24 EGGPLANT 18

VEGETABLE NAPOLEON

BREADED EGGPLANT, GRILLED VEGETABLES, TOMATO SHERRY CREAM 18

