



Soup & Salad

French Onion Soup

Sweet Onions, Red Wine, Veal Stock, Crouton, Gruyere | 8

Greens

Champagne Vinaigrette | 8

Caesar*

The Tradition Continues | 10

Steak & Cheese*

Beef Carpaccio, Fried Queso Fresco, Greens, Fried Capers, Red Onion, Aioli | 18

Wedge*

Iceberg, Blue Cheese, Bacon, Chives, Blue Cheese Vinaigrette | 12

Grill Room Salad*

Iceberg, Spinach, Carrots, Hard Boiled Egg, Bleu Cheese, Crispy Onions, Creamy Herb Vinaigrette | 12

Roasted Beet Salad

Pistachios, Local Goat Cheese, Shaved Fennel, Local Greens, House Vinaigrette | 14

Start

Shrimp Cocktail

Four Jumbo Shrimp, House Cocktail Sauce |
21

Scallops BBG*

Porcini Dusted, Bacon Truffle
Vinaigrette | 18

Fried Shrimp Bang-Bang

Fried Shrimp, Creamy Bang-Bang
Sauce | 15

Calamari

Rhode Island Squid, Parmesan, Balsamic, Red Onion,
| 12

Wood Oven Roasted Mussels

Local Mussels, Melted Leeks, Dijon,
Cream Grilled Bread | 21

Tuna Tartare*

Sushi Grade Tuna, Toasted Sesame, Soy, Ginger,
Lime | 23

Wood Oven Baked Brie

Chive Oil, Balsamic Reduction, Pepper Jelly | 9

Escargot

Wood Oven Baked, Garlic Butter, Grilled Bread | 13



Please ask your server about our daily Blue Plate Special.
For every blue plate special sold we are donating one dollar to
Full Plates Full Potential. Visit fullplates.org to learn about the
cause and more ways you can help end child hunger in Maine.



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Protein Temperature Guide

Rare - Red, Cold Center | Medium Rare - Red, Cool Center | Medium - Red, Warm Center | Medium Well - Pink Throughout

A La Carte Protein

Proudly Serving Pineland Farms Beef

Flat Iron Steak* (8oz) | **35**

NY Sirloin* (14oz) | **44**

Filet Mignon* (8oz) | **46**

Ribeye* (20oz) | **55**

Half Bird* | **25**

Thick Cut Pork Chop* (14oz) | **27**

Duck Breast* | **28**

Rainbow Trout | **21**

Salmon* (8oz) | **25**

Scallops* | **38**

Tuna Steak* (8oz) | **market price**

A La Carte Sides

Starches

Baked Potato | 5/13

Potato Aligot | 8/20

Mashed Potatoes | 5/13

Famous Maine Sea Salt Fries | 6/15

Lobster Mashed Potato | 18/36

Horseradish Mashed Potato | 8/20

Vegetables

Roasted Local Mushrooms | 8

Spicy Broccolini | 5

Garlic Spinach | 6

Grilled Asparagus | 9

Local Carrots | 6

Roasted Local Beets | 7

Sauce

Chimichurri | 3

Zippy | 3

Beurre Blanc | 3

Blue Cheese Fondue | 4

Bearnaise* | 4

Mushroom Brandy Cream | 5

Horseradish Cream | 3

Bordelaise | 5

Red Wine | 5

*Some items are served raw or may be cooked to order. Consuming raw or undercooked meats/poultry/fish/shellfish or eggs may increase your risk of foodborne illness. Please inform your server if a member of your party has a food allergy.

We proudly serve local meats and produce when available.

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Mashed Potatoes | 5

Famous Maine Sea Salt Fries | 6

Vegetables

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Spicy Broccolini | 5

Garlic Spinach | 6

Grilled Asparagus | 9

Local Carrots | 6

Brussels Sprouts & Bacon | 9

Roasted Local Beets | 7

Sauce

Chimichurri | 3

Zippy | 3

Beurre Blanc | 3

Blue Cheese Fondue | 4

Bearnaise* | 4

Mushroom Brandy Cream | 5

Horseradish Cream | 3

Bordelaise | 5

Red Wine | 5

Entrees

House Cured Duck Breast*

Celery Root Puree, Local Mushrooms, Bordelaise Sauce | 35

Ribeye*

Horseradish Mashed Potatoes, Grilled Asparagus, Local Mushrooms, Bleu Cheese Fondue | 59

Steak Frites*

Flat Iron Steak, Famous Maine Sea Salt Fries, Bearnaise | 39

New York Sirloin*

Spicy Broccolini, Potato Aligot, Red Wine Sauce | 49

House Burger*

10oz House Ground Patty, Cheddar, Bacon, Bang Bang Sauce, Crispy Onions, House-Made Bun, Famous Sea Salt Fries or Local Greens | 30

Rainbow Trout

Lobster Mashed Potatoes, Garlic Spinach, Beurre Blanc | 32

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