



Harding & Sarah Smith | Proprietors
Floyd D. Goding | Chef de Cuisine

Soup & Salad

French Onion Soup

Sweet Onions, Red Wine, Veal Stock, Crouton, Gruyere | 11

Greens

House Vinaigrette | 9

Caesar*

The Tradition Continues | 14

Steak & Cheese*

Beef Carpaccio, Fried Queso Fresco, Greens, Fried Capers, Red Onion, Aioli | 21

Wedge*

Iceberg, Blue Cheese, Bacon, Chives, Bleu Cheese Vinaigrette | 14

Grill Room Salad*

Iceberg, Spinach, Carrots, Hard Boiled Egg, Bleu Cheese, Crispy Onions,
Creamy Herb Vinaigrette | 14

Roasted Beet Salad

Pistachios, Local Goat Cheese, Local Greens, House Vinaigrette | 16

Start

Shrimp Cocktail

Four Jumbo Shrimp, House
Cocktail Sauce | 23

Fried Shrimp Bang-Bang

Fried Shrimp, Bang-Bang Sauce | 18

Wood Oven Roasted Mussels

Local Mussels, Chorizo, Smoked Tomato,
Shallots, Garlic, Thyme, White Wine,
Cream Grilled Bread | 25

Wood Oven Baked Brie

Chive Oil, Balsamic Reduction, Pepper Jelly | 12

Wood Oven Roasted Bone Marrow

Served with Grilled Sourdough, Oxtail Marmalade & Pickled Shallot Salad | 23

Grilled Scallops

Celery Root Puree, Bacon Lardons,
Carrot Glaze | 25

Calamari

Rhode Island Squid, Parmesan, Balsamic,
Red Onion | 16

Tuna Tartare*

Sushi Grade Tuna, Soy, Ginger, Lime, Bowfin
Caviar, Spicy Aioli | 27

Escargot

Wood Oven Baked, Garlic Butter, Grilled Bread | 13

SPLIT PLATE CHARGE | 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.

A La Carte Protein

Prime Top Sirloin* (8oz) | 35

NY Sirloin* (14oz) | 48

Filet Mignon* (8oz) | 54

Ribeye* (20oz) | 65

Half Bird* | 25

Thick Cut Pork Chop* (14oz) | 29

Duck Breast* | 32

Rainbow Trout | 23

Salmon* (8oz) | 28

Scallops* | 41

Tuna Steak* (8oz) | **MKP**

A La Carte Sides

Starches

Baked Potato | 8

Potato Aligot | 12

Mashed Potatoes | 9

Famous Maine Sea Salt Fries | 11

Lobster Mashed Potatoes | 19

Horseradish Mashed Potatoes | 11

Lobster & Chive Risotto | 32

Vegetables

Roasted Local Mushrooms | 11

Spicy Broccolini | 8

Garlic Spinach | 7

Grilled Asparagus | 9

Local Carrots | 9

Brussels Sprouts & Bacon | 11

Roasted Local Beets | 8

Sauce

Chimichurri | 3

Zippy | 3

Beurre Blanc | 3

Blue Cheese Fondue | 4

Bearnaise* | 5

Mushroom Brandy Cream | 5

Horseradish Cream | 3

Bordelaise | 7

Red Wine | 5

Entrees

No Substitutions on Entrees

Grilled Tuna Steak*

Wild Mushroom Risotto, Broccolini, Smoked Tomato Beurre Blanc | 48

Grilled Scallops*

Blanco-Chive Risotto, Wilted Spinach, Beurre Blanc | 47

House Cured Duck Breast*

Celery Root Puree, Local Mushrooms, Bordelaise Sauce | 43

Ribeye*

Horseradish Mashed Potatoes, Grilled Asparagus, Local Mushrooms, Bleu Cheese Fondue | 69

Steak Frites*

Prime Top Sirloin, Famous Maine Sea Salt Fries, Bearnaise | 39

New York Sirloin*

Spicy Broccolini, Potato Aligot, Red Wine Sauce | 53

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 | 34

Grilled Salmon

Soy Marinated Salmon, Sesame Broccolini, Ginger Carrot Puree, Bowfin Caviar | 36

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