







BREAKFAST & BRUNCH

····· Front Room Breakfast ······

| \$65 per person |

Served with freshly brewed regular and decaffeinated Coffee and Orange Juice.

Available for parties of 25 guests or more.

Blueberry Muffins & Coffee Cake Seasonal Fresh Fruit Fruit & Yogurt Parfait

Breakfast Potatoes with Roasted Peppers & Onions Smoked Bacon

..... Brunch Options

HOST TO PRESELECT TWO OF THE FOLLOWING MENU ITEMS

FRONT ROOM BENEDICT
Poached Eggs // Local Ham // Housemade Hollandaise // English Muffin

LOBSTER BENEDICT* ++ MKT
Spinach // Poached Eggs // Housemade Hollandaise // English Muffin

STEAK BENEDICT* ++ MKT

Mushrooms // Onions // Garlic Brie // Poached Eggs

Housemade Hollandaise // English Muffin

CORNED BEEF HASH*
Poached Eggs

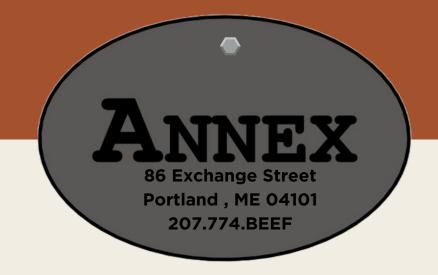
BISCUITS & GRAVY*
House Chive Scramble Eggs // Housemade Biscuits // Sausage Gravy

BRIOCHE FRENCH TOAST
Brioche // Vanilla Custard Dipped // Whipped Butter // Maine Maple Syrup











Corner Room ~ Lunch

| \$55 per person |

ENSALADA & BRINDISI

HOST TO PRESELECT TWO OF THE FOLLOWING MENU ITEMS

BLUE FUNK

Toasted Housemade Sourdough, Bradbury Mt Blue, Honey Comb, Smoked Tomato

WHIPPED RICOTTA TOAST

Whipped Ricotta, Evoo, Herbs

BEET SALAD

Local beets, Arugula, Ricotta salata, White balsamic vinaigrette

CAESAR

The Tradition Continues

GREENS

House Vinaigrette

WEDGE*

Iceberg, Bleu Cheese, Bacon, Chives, Bleu Cheese Vinaigrette

WOOD FIRED PIZZA

HOST TO PRESELECT TWO OF THE FOLLOWING MENU ITEMS

MARGHERITA

House Mozzarella, Tomato, Basil

'NDUJA

Whipped Prosciutto, Manchengo, Pickled Shallots

PESTO

Goat Cheese, Local Mushrooms

HAMBURG

Special Sauce, Pickles, Ground Beef

PANINO & ZUPPA

HOST TO PRESELECT TWO OF THE FOLLOWING MENU ITEMS
Host to Choose Famous Maine Sea Salt Fries OR House Chips

The below Sandwiches served family style in half

ONION SOUP

SEASONAL SOUP

CAESAR WRAP

CHICKEN CAESAR WRAP

MEATBALL +5

Mama Sauce, Provolone, House Focaccia

ITALIAN

Cured Meats, Giardiniera, Hots, Provolone, House Focaccia

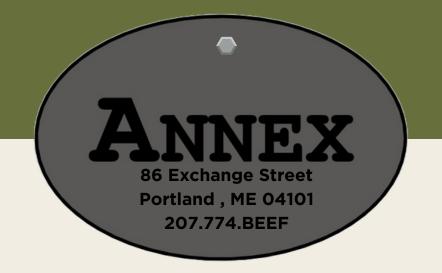
CAPRASE

House made Mozzarella, Local Tomatoes, Basil, Evoo, Vincotto, Sea Salt











Front Room ~ Family Style

| \$95 per person |

First

HOST TO PRESELECT TWO OF THE FOLLOWING MENU ITEMS

Deviled Eggs

Sriracha, Crispy Bacon, Chives

Add Caviar +10

Skillet Cornbread

Lunch IPA, Chili Butter

Mushroom Toast

Chef's Mixed Mushrooms, Cream, Parmesan, Sourdough, Chives

Crispy Brussel Sprouts

Vadouvan Yoghurt, Zhug, Pomegranate Seeds, Aleppo Pepper **Truffle Burrata**

Tomato Jam, White Balsamic Glaze, Chives, Sea Salt, Sourdough

Farm Salad

Farm Fresh Arugula and Baby Kale, White and Black Radish, Cucumber, Liberty Apples, Pistachio Goat Cheese

Second

HOST TO PRESELECT THREE OF THE FOLLOWING MENU ITEMS

The below Entrees served family style with Rooms Signature Horseradish Mashed & Roasted Seasonal Veggies

Braised Beef Shortrib

Roasted Pork Loin

Roasted 1/2 Bird

Baked Haddock

Add Stuffed with Maine Crab +20

Prime Top Sirloin

Crispy Pork Schnitzel
Mustard Cream Sauce

Muscovy Duck Breast

Spaghetti Carbonara

Scallops

Egg Yolk, Guanciale, Parmesan, Chives

Third

HOST TO PRESELECT ONE OF THE FOLLOWING MENU ITEMS

Pie of the Day

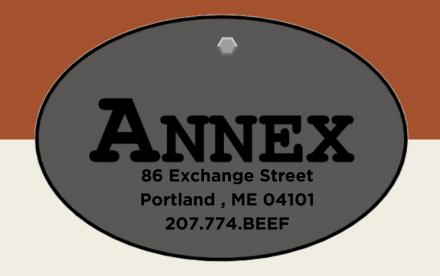
Cheesecake of the Day

Gelato











Corner Room ~ Family Style

| \$115 per person |

ANTIPASTI

HOST TO PRESELECT TWO OF THE FOLLOWING MENU ITEMS

ANTIPASTI PLATTER

A Bountiful Selection of Cured Meats, Cheeses and Vegetables*

BRUSCHETTA

Toasted Housemade Sourdough, Evoo, Garlic Slow Roasted Tomato, Housemade Mozzarella, Fresh Basil

WHIPPED RICOTTA TOAST

Whipped Ricotta, Evoo, Herbs

BAGNA COUDA

Warm Dip, Local Crudité

BEEF CARPACCIO*+4

Thinly Sliced Raw Beef, Capers, Red Onion, Aioli & Shaved Parmesan Cheese

FRIED SQUID +3

Rhode Island Squid, Pepperoncinis & Lemons, Served with Pizzaiola Sauce and Aioli

PASTA

HOST TO PRESELECT TWO OF THE FOLLOWING MENU ITEMS

TRUFFLE MAC & CHEESE

Four Cheese Fonduta and Truffle Oil

PAPPARDELLE & MUSHROOMS

Local Mushrooms with Truffle Cream Sauce, Parmesan

PENNE ARRABIATA

"Angry Sauce"
Garlic, Chili Flakes, Roasted Tomatoes, EVOO, Pecorino

GEMELLI

Basil-Herb Pesto, Blistered Grape Tomato, Local Goat Cheese

SECONDI

HOST TO PRESELECT TWO OF THE FOLLOWING MENU ITEMS

The below Entrees served family style with Smashed Fingerling Potatoes & Roasted Local Carrots

PAN ROASTED hanger steak

RED WINE BRAISED SHORT RIB

LEMON ROASTED CHICKEN

MEATBALLS

Ground Pork and Beef Meatballs, Mama Sauce, Parmesan, Herbs

FETTUCINI BOLOGNESE + 10

PAN SEARED LOCAL FISH*







Spoonbill Caviar





Grill Room ~ Family Style

| \$150 per person |

SALAD

HOST TO PRESELECT TWO OF THE FOLLOWING MENU ITEMS

Greens Caesar* Wedge*

House Vinaigrette The Tradition Continues

Iceberg, Bleu Cheese, Bacon, Chives, Bleu Cheese Vinaigrette

Steak & Cheese*+5

START

Beef Carpaccio, Fried Goat Cheese, Greens, Fried Capers, Red Onion, Aioli

HOST TO PRESELECT THREE OF THE FOLLOWING MENU ITEMS

Fried Shrimp Bang-Bang Beef Tartare Escai

ied Shrimp Bang-Bang Beef Tartare Escargot

Bang Bang Sauce Classic, Dijon, EVOO, Egg Yolk Garlic Butter, Grilled Bread

Wood Oven Roasted Bone Marrow Calamari

Served with Grilled Sourdough Rhode Island Squid, Parmesan, Balsamic, Red Onion

Tuna Tartare* Wood Oven Roasted Local Oysters

Shallots, Lemon, capers, EVOO,

Black Garlic Aioli, Pork Belly, Smoked Trout Roe

PREMIUM START

Grand Tower + MKT Caviar Service + MKT Raw Bar + MKT

Seafood Display Local Oysters & Accompaniments

HOST TO PRESELECT THREE OF THE FOLLOWING MENU ITEMS

HOST PRESELECT TWO SAUCES

NY Sirloin* Filet Mignon* Duck Breast* Thick Cut Pork Chop*

PROTEIN

Half Bird* Sea Scallops* Salmon*

All Proteins will be carved by in house Chef

Sauce

Chimichurri | Bleu Cheese Fondue | Bearnaise* | Bordelaise Peppercorn Bacon Brandy Cream

HOST TO PRESELECT THREE OF THE FOLLOWING MENU ITEMS

Famous Maine Sea Salt Fries Horseradish Mashed Potatoes Lobster & Chive risotto

SIDES

Spicy Broccolini Garlic Spinach Grilled Asparagus Brussels Sprouts & Bacon