

## Soups and Salads

**Spring Pea Soup \$7**

**New England Clam Chowder \$8**

**Heirloom Tomato Caprese Salad \$9**

Fresh mozzarella, basil, balsamic glaze, sea salt, cracked pepper

**Caesar Salad \$9**

Hearts of romaine, shaved parmesan, tomato basil relish, caesar dressing

**Shaved Asparagus Salad \$9**

Spinach, radish, lemon, evoo, pecorino cheese

**Mixed Green Salad \$9**

Blueberries, strawberries, goat cheese, candied walnuts, balsamic dressing

## Appetizers

**Seared Scallops\* \$14**

Maine U10 scallops, crispy prosciutto, charred brussel sprouts, brown butter

**Fresh Local Oysters\* \$15**

Half dozen oysters, mignonette, lemon

**La Cogauille \$13**

Bang Island mussels, butter, garlic, parsley on hot iron skillet

**Meat and Cheese \$12**

Prosciutto, dry salami, brie, manchego, stilton blue, pear jam, roasted cashews, local honey

**Pork Cherry Venison Sausage \$13**

Grilled baguette, blackberry Dijon mustard

## Signature Entrée

**Lobster Carbonara \$24**

Angel hair pasta, guanciale, egg cream sauce, parmesan

## Entrées

### **Pan Roasted Haddock \$21**

Crab mornay sauce, garlic mashed potato, vegetable

### **Grilled Salmon\* \$21**

Avocado lime crème, wild rice, vegetable

### **Maine Lobster Dinner \$26**

Maine 1 ¼ lobster, roasted red potatoes, drawn sweet butter, corn

### **Duck Confit\* \$24**

Apple cider glaze, roasted potatoes, frisee salad

### **Chicken and Waffles \$17**

Rosemary waffle, buttermilk fried chicken, blueberry-maple gastrique, watercress

### **Chicken Statler \$18**

Mashed potato, vegetables, buerre blanc

### **Steak Tips \$22**

Braised teres major beef, caramelized onions, carrots, garlic mashed potato

### **Beef Tenderloin\* \$28**

Stilton pecan butter, garlic mashed potato, vegetables

### **Grilled Pork Loin\* \$19**

Mango salsa, coriander roasted sweet potatoes, vegetable

### **Bison Burger\* \$17**

Blueberry brie, sweet piquante peppers, sweet onions, bibb lettuce, thick cut roasted parmesan potatoes

### **Bushy-Tail Tacos \$16**

Cumin roasted sweet potato, black beans, diced tomato, kale ceviche, crème fraiche

### **Tofu Steak \$18**

Beluga black lentils, grilled asparagus, caramelized onion, dill cream sauce

**MAP: Includes your choice of soup or salad, entrée, dessert and a non-alcoholic soda fountain beverage**

*\*This food is or may be served raw or undercooked or many contain raw or undercooked foods. Consumption of this food may increase the risk of foodborne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods.*