

DINNER MENU

Starters

Chef's Choice Soup \$9
Side House Salad \$7 | Side Classic Caesar \$9
Mediterranean Wedge Salad \$12
Iceberg Lettuce, Bacon Bits, Scallions, Tomato, Kalamata Olives, & Creamy Feta Dressing
Dinner Caesar \$11
with Chicken +\$6 | with Grilled Steak Tips +\$8 | with Jumbo shrimp +\$11

Shareables

Baked Brie topped with Blueberry Balsamic Jam \$11
served with Grilled Bread
Enormous Bacon Wrapped Scallops \$12
served with Mango Pepper Jelly Glaze
Chive & Potato Cake \$9
served with a Poached Egg, Crispy Bacon, & Smoked Paprika
Pan Fries & Duck Confit Poutine \$15
topped with Demi-Glace & Cheese Curds
Thai Curry Samosas \$10
served with a Sweet Chili Dipping Sauce

Entrée Choices

Cast Iron Grilled 14 oz. Angus Ribeye \$32
served with Shallot Garlic Butter
Scallop Au Gratin \$30
served with a Creamy White Wine, Gruyere Sauce, and Butter Crumbs
Pork or Chicken Schnitzle \$22
breaded and pan fried served with Lemon & Demi-Glace
Pan Fried Rainbow Trout \$20
served with a Garlic Lemon Herb Sauce
Smoky Bacon Wrapped Meatloaf \$25
cast iron grilled & topped with a BBQ Demi-Glace
Simple Chicken \$18
seared Airline Breast served with Herb Jus
Fancy Mac & Cheese \$18
*Cremini Mushrooms & Asiago sauce tossed over Pipette Pasta
with Grilled Steak Tips +\$6*

Sides

Your Choice of Two Sides

Garlic Mashed Potato | Pan Fried Potatoes | Crispy Smashed Reds | Roasted Asparagus | Broccolini
Sweet & Sour Red Cabbage | Tomato & Vidalia Onion Salad

8% State of Maine tax is additional | Gratuity is at your discretion

Please remember that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

PUB MENU

SOUPS & SALADS

Cup o' Soup or Beef & Bean Chili \$9
Side House Salad \$7 | Side Classic Caesar \$9
Mediterranean Wedge Salad \$12
Iceberg Lettuce, Bacon Bits, Scallions, Tomato, Kalamata Olives, & Creamy Feta Dressing
Dinner Caesar \$11
with Chicken +\$6 | with Grilled Steak Tips +\$8 | with Jumbo shrimp +\$11

HANDHELDS

Served with Kettle Chips or Add Fries for \$2

Brisket Grilled Cheese \$12
Sliced Brisket, Smoked Gouda, Sweet Baby Ray's on Texas Toast

New Orleans BBQ Shrimp Po'Boy \$14
Blackened Shrimp, Remoulade Sauce, Shredded Iceberg, Cheddar Jack & Tomato on a Sub Roll

Double Smash Burger \$14
Two Cast Iron Grilled 4oz. Patties, American Cheese, Lettuce, Tomato & Special Sauce on a Potato Roll
Add bacon \$2 - Mushrooms \$1 - Caramelized onions \$1

Pork Tenderloin Sub \$12
Sliced Roast Tenderloin, Beer Braised Onion, Sauerkraut, Gruyere Cheese & Country Dijon

Cranberry Cheddar Turkey Melt \$13
Roasted Turkey, Cranberry Relish, Cabot Sharp Cheddar and Herbed Mayo on a Potato Roll

Eggplant Parm Panini \$12
Crispy Fried Eggplant Cutlet, House Made Basil Ricotta, Marinara & Fresh Mozzarella on Roasted Garlic Bread

SKILLETS

Tuscan Tortellini \$11
Spinach, Red Pepper, Artichoke, Creamy Tomato Parmesan Sauce with Sweet Italian Chicken Sausage

Pan Fries & Duck Confit Poutine \$12
Crispy Pan Fries, Duck Confit, topped with Pineland Cheese Curds & Demi-Glace

Lentil & Mushroom Bolognese \$11
served over a Parmesan Polenta Cake

Loaded Chili \$12
Our Beef Chili with Cheddar, Bacon, Sour Cream & Scallions

Sausage & Stuffing Croquettes \$11
served topped with Roasted Turkey House Made Gravy & Cranberry Chutney

Shepherd's Pie \$11

French Onion & Steak Tip Mac & Cheese \$14