

Dinner Menu

Starters

TEQUILA PRAWNS

Jumbo Prawns / Tequila / Orange Zest (GF?)

STUFFED BURRATA

Pesto / Fried / Spicy Vodka Sauce / Crostini (V)

OYSTERS ON THE HALF-SHELL

Damariscotta River Maine / Black Pepper Mignonette (GF)

OYSTERS ROCKEFELLER

Panko / Spinach / Pernoude Cream

BRIE AND GARLIC

Roasted Garlic / Rosemary Tomato / Brie / Focaccia (V)

TARTARE

Sirloin / Cured Egg Yolk / Capers / Olive Oil / Aioli (GF)

Soup and Salad

SEAFOOD BISQUE

Crab / Chives / Creme Fraiche

CAESAR SALAD

Romaine / Hill's Caesar / Crouton / Parmesan

ARUGULA SALAD

Arugula / Champagne Vinaigrette / Strawberry / Goat Cheese (GF/V)

Entrées

ROSEMARY CHICKEN

Rosemary / Lemon / Veal Demi / Wild Rice / Snap Peas

ELK RAVIOLI

Homemade Ravioli / Lois' Spaghetti Sauce

STEAK OSCAR

Filet / Crab / Bearnaise Sauce / Mashed Potato / Asparagus (GF)

MAINE LOBSTER

Lobster Tail / Saffron Drawn Butter / Morel Couscous / Asparagus

AGNOLOTTI

Homemade Agnolotti / Goat Cheese / Avocado / Browned Butter / Sage / Mizithra (V)

SEABASS THERMIDOR

Chilean Seabass / Wild Mushroom Marsala Cream / Morel Couscous / Snap Peas

PRIME RIB

Garlic and Pepper / Juniper Pepper Au Jus / Creamy Horseradish / Mashed Potato / Asparagus (GF)