

# 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 / Pernod 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 / Crème Fraîche

### 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)