

Entrees

Butcher's Block

Chef's Choice of Maine meat, Cut and Prepared Daily

Local Catch

Locally Sourced Seafood from the Gulf of Maine, prepared Daily

Crispy Chicken Piccata

Chicken Breast, Chef's Vegetable, Fingerling Potatoes and Lemon, Capers & Artichoke Sauce

26 

Gnocchi & Mushrooms

Black Pepper Gnocchi, Mushrooms, Garden Vegetables & White Bean Puree
Topped with Roasted Red Pepper Sauce & Carrot Beet Slaw

24  


Grilled Tenderloin Tips & Black Pepper Gnocchi

Grilled Beef Tenderloin, House-made Gnocchi, Mushroom Ragout, Roasted Tomatoes
Crispy Onions & Balsamic Drizzle

32 

Filet Mignon

Grilled Beef Tenderloin, Potato & Brussels Hash, Cipollini Onion, Demi Glace
Topped with Quail Egg

38 

Maple Miso Glazed Salmon

Pan Seared over a Chilled Asian Style Soba Noodle Salad with Garden Vegetables
Topped with Crispy Wontons & Blueberry Chili Sauce

29

Lobster Mac-N-Cheese

Hand-Picked Maine Lobster, Cavatappi Pasta & Red Peppers tossed in White Truffle Cheese Sauce
with Herbed Crumb Topping

-Market Price

Lazy Lobster

Vermont Butter Poached Maine Lobster, White Cheddar Grits, Green Bean Amandine
with Grilled Peach Gastrique

-Market Price 