



Entrées

Chicken Picatta

Lightly Breaded & Roasted Chicken Breast with Mashed Potato, Seasonal Vegetables
Lemon Caper Pan Sauce ^{GF}

Filet Mignon

Grilled Beef Tenderloin, Maine Baked Potato Topped with Sour Cream & Chives, Brussels Sprouts
Cippolini Onion & Demi ^{GF}

Cottage Pie

Braised Beef Tenderloin Tips & Root Vegetables in Bone Broth Gravy
Topped with Goat Cheese Mashed Potato

Corned Beef Dinner

House Braised Brisket with Boiled Cabbage, Carrots & Red Potatoes with Maple Mustard
Homemade Brown Bread

Gulf of Maine Salmon

Seared Salmon over Carrot & Saffron Sweet Pea Risotto, Herbed Roasted Beets
Crispy Kale & Balsamic ^{GF}

Maple Glazed Scallops

Seared Scallops over a sauté of Fire Roasted Corn, Crispy Pork Belly, Fiddleheads & Fennel
Stone Ground Mustard Sauce ^{GF}

Vegan Scallops

Turnips Salt Water Poached & Cast Iron Seared with Fiddlehead Succotash, Carrot Puree
Beet Gastrique & Crispy Leeks ^{GF} 

Traditional Maine Lobster

1 ¼ lb Lobster Cooked & Served Whole, You Do the Work, Get Crackin'!
Boiled Red Potatoes, Corn & Clarified Butter ^{GF}

Lazy Lobster

Cooked & Picked, Served in Clarified Local Butter with Chive Whipped Mash & Seasonal Vegetables ^{GF}

Baked Stuffed Lobster

Baked Lobster with a Seafood Stuffing of Crab & Scallops, served with Seasonal Vegetables
& Lobster Sauce

Surf & Turf- Add Grilled Filet Mignon to any Lobster Dish

^{GF} Gluten Free and  Vegan options available. Please ask your server for more information.

The Looking Glass is proud to offer many Gluten-Free options, but we are not a Gluten-Free kitchen.

Considering individual needs and requirements - please inform your server of any allergies or special requests before ordering.