

BLUE

Appetizers

Steamed Mussels basil, cilantro, toasted almonds, sweet sherry & coconut milk 12
Butter Chardonnay, JaM Cellars

Chilled Cheese Plate** three cheeses, house made crackers roasted spiced nuts, cured meat, mustard, fresh fruit & fruit compote (G) 18
Prosecco, Neirano

Crab Fritters lime-tarragon aioli & fresh greens (G) 14
Albariño, Valtea

Soups & Salads

Maine Seafood Chowder 7 / 9

Today's Creation 7 / 9

Spinach Salad Bacon, boiled egg, roasted mushrooms, red onion, & warm bacon vinaigrette 14
Rosé, Ile de Beaute

Roasted Pear & Arugula Salad dried tart cherries, blue cheese, carrot & currant vinaigrette 14
Fumé Blanc, Ferrari Carano

The Maine Event

Served with today's seasonal sides

Oven Roasted Local White Fish** citrus herb crumb, Parmesan (G) 23
Chardonnay, Fess Parker

Roasted Vegetable Farfalle Pasta** roasted tomato sauce, shaved Parmesan (G) 22
Pinot Noir, Underwood

Seared Atlantic Salmon Filet carrot, onion, celery, napa cabbage, shiitakes, tamari-ginger broth 24
Vermentino, Agriolas

All-Natural Beef Burger** bacon, Swiss, roasted pepper jam, & classic roll (G) 18
Zinfandel, Wild Thing, Carol Shelton

The Tournedos of Beef blue cheese peppercorn butter, Madeira syrup 40
Cabernet Sauvignon, Earthquake, Michael David Winery

Pan Seared Pork Tenderloin roasted apple & onion slaw 26
Red Blend (Malbec & friends), Close de la Siete

*Our menu is gluten free, except as indicated.***

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Art in the dining room by George Baker & Dennis Rafferty is for sale.

Finest Kind Ingredients - Thoughtfully Prepared
Esau Crosby, Executive Chef

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Dessert

El Rey Bittersweet Chocolate Mousse – vanilla bean whipped cream

Ice Creams & Sorbet – today's selections, served with chocolate bark

Vanilla Crème Caramel

Lemon-Lime Curd Trifle** – vanilla sponge, vanilla bean whipped cream, & fresh blueberries

Warm Pear & Apple in Puff Pastry** – cranberries, vanilla icing

each 8 / Add ice cream or sorbet to any dessert 3

After Dinner Libations

Espresso Martini

Velvet Anchor

Chocolate Raspberry Torte

Grand Marnier 10

Warre's Otima 20, Tawny Port 16

Warre's LBV, Port 12

Champagne, Laurent-Perrier (187) 20

Cafe & Tea

Espresso 4

Cappuccino 5

Coffee 2.5

Tea 2.5

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