

BLUE

Appetizers

Steamed Mussels white wine, oven-roasted tomatoes & basil, garlic bread 14
Butter Chardonnay, JaM Cellars

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

Crab Fritters** lime-tarragon aioli & fresh greens 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 23
Chardonnay, Fess Parker

Roasted Butternut Squash Risotto roasted vegetables, Parmesan 22
Pinot Noir, Underwood

Pan-Seared Atlantic Salmon Filet hummus, roasted artichoke & cipollini onion salad 24
Vermentino, Agriolas

All-Natural Beef Burger** bacon, Cheddar, house pickled cucumbers, & red onion 18
Zinfandel, Wild Thing, Carol Shelton

The Tournedos of Beef forest mushroom sauce 40
Cabernet Sauvignon, Earthquake, Michael David Winery

Grilled Pork Blade Steak green peppercorn & Cognac cream sauce 28
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