

BLUE

Appetizers

Pan-Seared Mussels roasted shallots, white wine, butter, cream, with baguette 14
Champagne, Laurent Perrier

Chilled Cheese Plate** three cheeses, house made crackers roasted nuts, cured meat, cornichon, mustard, & fruit compote 20
Prosecco, Cuvée Beatriz

Soups & Salads

Maine Seafood Chowder 8 / 10

Today's Creation 8 / 10

Poached Pear & Arugula Salad toasted pecans, goat cheese, lingonberry dressing 14
Fumé Blanc, Ferrari Carano

Roasted Cauliflower Salad radish, tomato, carrot spouts, with a white balsamic and roasted tomato dressing 14
Sauvignon Blanc, Dashwood

The Maine Event

Served with today's seasonal sides

Oven Roasted Local White Fish** citrus herb crumb, Parmesan 24
Pinot Grigio, Livon Collio

Pan-Seared Atlantic Salmon Filet tea, honey, and citrus 25
Vermentino, Agriolas

Roasted Vegetable Pasta** cavatappi pasta, roasted tomatoes, butternut squash, onions, peppers, portobello mushrooms, arugula pesto, and Asiago cheese 22
Pinot Noir, Underwood

Grilled 6-Ounce Filet Mignon blue cheese, demi glace sauce 48
Cabernet Sauvignon, Ultra Violet

All-Natural 8-Ounce Beef Burger** brie, roasted mushrooms, three-mustard relish, brioche bun 18
Malbec, Inkarri

Marinated, Roasted Half Chicken rosemary, tomato, & olives pan sauce 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 & living room by George Baker & Dennis Rafferty is for sale.

Finest Kind Ingredients - Thoughtfully Prepared
Esau Crosby, Executive Chef