

BLUE

Appetizers

Pan-Seared Mussels fresh orange, rosemary, marsala, butter, with baguette 14
Fumé Blanc, Ferrari Carano

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

Soups & Salads

Maine Seafood Chowder 8 / 10

Today's Creation 8 / 10

Kale & Roasted Apple Salad blueberry dressing 14
Fumé Blanc, Ferrari Carano

Beet & Shaved Fennel Salad toasted cashew, honey Dijon dressing 14
Vermentino, Argiolas

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 potato starch & wasabi dust, sesame oil, tamari, ginger garlic, sauce 25
Sauvignon Blanc, Dashwood

Exotic Mushroom Risotto** roasted tomato, shallots, pea shoots, white wine, Romano cheese 22
Pinot Noir, Underwood

Grilled 6-Ounce Filet Mignon balsamic bacon cream sauce 48
Cabernet Sauvignon, Earthquake

All-Natural 8-Ounce Beef Burger** cheddar, bacon, chipotle mayo 18
Cushnoc Lawyer Up Porter

Grilled Center Cut Porterhouse Pork Chop anise, cardamom, mace, fennel & apple compote 32
Cabernet Sauvignon, Ultraviolet

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