

# DINNER

## APPETIZERS

### **Smokey Beet Root Hummus**

with feta, sweet potato fries and crudité ~ 10

### **Honey-Ponzu Glazed Pork Belly Bites**

with citrus slaw and charred scallion aioli ~ 12

### **Cherry Pepper Poppers**

Sweet & spicy marinated peppers stuffed with sweet sausage and smoked mozzarella, panko fried with marinara & basil aioli ~ 11

### **Grilled Garlic-Chili Shrimp Skewers**

with sesame lime soba noodle salad ~ 14

### **Tuna Poké**

Raw marinated Ahi tuna, wakame, and mango salsa, with wonton chips & wasabi aioli ~ 12

### **Bruschetta**

Grilled Crostini, ricotta pesto, grape tomato, garlic confit, baby arugula, and balsamic reduction ~ 10

### **Fried Pepper Jack Pickles**

Dill pickle spears and pepper Jack cheese wrapped in egg roll wrappers, deep fried and served with chipotle ranch ~ 10

## ENTREES

### **Mediterranean Chicken**

Antibiotic-free, free range chicken stuffed w/spinach, feta, tomato and prosciutto, roasted potato and vegetables with a roasted red pepper coulis ~ 25

### **Sweet Ginger Salmon**

Pan seared salmon filet with a sweet ginger glaze and vegetable fried rice ~ 26

### **New England Lobster Cobb Salad**

Farm fresh veggies, bacon, hardboiled egg and avocado, with fresh Maine lobster ~ 27

### **Short Rib Ravioli**

Tender beef short rib stuffed in pasta with baby arugula, grape tomato, and wild mushrooms in a marsala cream sauce ~ 24

### **Crispy Duck in Black Bean Sauce**

A touch spicy and full of flavor with great Asian flair. Served with vegetable lo mein ~ 24

## SALADS

### **Inn House Salad**

Fresh field greens, English cucumber, tomato, carrots, red onion, feta, and roasted sunflower seeds, with garlic and pink peppercorn dressing ~ 9

### **Grilled Caesar Salad**

Hearts of romaine grilled with olive oil and lemon, topped with shaved parmesan, garlic croutons and drizzled with creamy Caesar dressing ~ 9  
add anchovies ~ 2

### **Arugula & Beet Salad**

Sliced roasted beets, baby arugula, chevre, mandarin oranges, pomegranate seeds, and candied walnuts, with a pomegranate balsamic dressing ~ 9

*Salad Additions: Steak Tips 9, Grilled marinated Chicken 7, Grilled Shrimp 9, Filet Mignon (4 oz.) 15*

## SOUPS

### **Signature Maine Lobster Bisque**

Made to order with cream, dry sherry & hearty portions of lobster meat cup ~ 10 bowl ~ 12

### **Soup du Jour**

Chef's choice, created in-house using fresh ingredients with distinctive flavors cup ~ 6 bowl ~ 8

### **Filet Mignon**

Fire-grilled with garlic and shallot demi glace, with mashed potato and seasonal vegetable (4 oz) ~ 25 (8 oz) ~ 35

### **Tuscan Shrimp**

Large plump shrimp sautéed with farm fresh vegetables, white beans and arugula, in a plum tomato sauce tossed with linguini ~ 26

### **Mediterranean Cous Cous**

Tossed with local farm fresh veggies in a garlic and balsamic butter with wilted greens ~ 20

### **Quinoa & Cauliflower Cakes**

Pan seared with sautéed chickpeas, veggies, roasted almonds and dried cranberries—with a sweet curry sauce, fresh greens and a soba noodle salad ~ 25