

this evening

{for here or there}

to begin

soup

evening selection
\$12

roasted beets & marinated burrata

baby arugula | white balsamic splash |
toasted pistachios
\$14

roasted jalapeno & corn fritters

red pepper aioli
\$12

poutine

duck confit | pineland farms cheese curd | hollandaise
\$14

jumbo lobster cake

tarragon crema
\$13

mains

pan seared halibut

shrimp-chorizo & white bean stew | preserved lemon
\$34

pan seared duck breast

fig sauce | nightly potato | nightly vegetable
\$28

asparagus & artichoke ravioli

creamy fire-roasted red pepper sauce | fresh ricotta
\$25

cioppino

fennel-roasted tomato broth | white fish | salmon | lobster |
scallops | calamari | garlic butter toast point
MRKT PRICE

grilled beef tenderloin

port wine demi | nightly potato | nightly vegetable
\$32

less fancy

club burger

pineland farm's cheddar | greens | bread & butter pickles
heirloom tomato | ketchup | stoneground mustard | fries
\$16 add bacon 2-

pan fried haddock sandwich

panko crusted | caper tartar sauce | potato roll | fries
\$17

untraditional meatloaf sandwich

topped with onion rings | melted cheddar |
cognac ketchup | potato roll
\$17

the littles

{12yrs. & younger}

grilled cheese

whole wheat bread | pineland farm's cheddar cheese
choice of side \$6
add bacon 2- | add sliced tomato .50

chicken fingers

choice of side \$9

hamburger

choice of side \$12 | add cheese \$1

mac & cheese

classically prepared
choice of side \$6

choice of sides
russet fries or chef's vegetable or chef's starch
or potato chips

{ each travels with a sweet treat }



43° 43.50 N 70° 20.69 W