

## Starters

**French Onion** 6.5

**Soup Artistry** 6

### **Salmon Sliders**

lemon dill crème fraiche, cucumber, tomato,  
sweet potato fries 11.

### **Local Cheese Plate**

jam, honey comb, walnuts, apples, crackers 12 .

### **Bacon, Leek & Goat Cheese Dip**

grilled flatbread, breadsticks, balsamic drizzle 11.

### **Mussels**

Johnny Blue Wild Maine mussels, white wine, Dijon cream,  
basil, ciabatta toast 12.

### **Grilled Vegetable Stack**

zucchini, squash, red onion, tomato, mozzarella,  
balsamic syrup, basil oil 8.

### **Lemon Pepper Calamari**

citrus caper remoulade 11.

### **Hummus Sampler**

traditional, roasted red pepper, fresh herb, pita chips 9.

### **Lobster Avocado Toast**

multi grain bread, lemon garlic butter, arugula, charred ramp aioli,  
pickled onions 14.

## Salads

### **Pear and Roasted Beet**

mixed greens, candied walnuts, blue cheese crumbles,  
walnut vinaigrette 7.

### **Caesar**

romaine, parmesan, tomato, white anchovies,  
Caesar dressing, focaccia crostini 7.

### **Bistro**

mixed greens, tomato, cucumber, red onion,  
breadsticks, balsamic vinaigrette 6.5

## Entrée Salads

### **Southwest**

BBQ chicken, corn, tomato, crisp tortillas, cheddar,  
romaine, chili lime dressing 14.

### **Grilled Salmon**

greens, dried cranberries, pecans, goat cheese,  
orange poppy dressing 16.

### **Steak Salad**

greens, tomato, sautéed peppers & onions,  
rosemary parmesan fries, ranch 16.

# Entrées

## Chilean Sea Bass

horseradish crust, rice wine marinade, oriental vinaigrette,  
macadamia basmati, Napa slaw 35.

## Pork Tenderloin

smoky rub, raspberry chipotle glaze,  
chive whipped potatoes, grilled squash 23.

## Jumbo Lump Crab Cakes

whole grain mustard aioli, chive whipped potatoes, baby carrots 26.

## Center Cut Filet Mignon\*

veal demi-glace, red wine roasted wild mushrooms & pearl onions,  
horseradish whipped potatoes, grilled asparagus 35.

## Sea Scallops

tomato saffron broth, shellfish risotto, artichokes, peas 28.

## Jurgielewicz Farm's Duck Breast

rhubarb mostarda, basmati, strawberry arugula salad,  
orange poppy dressing, hot honey glaze 28.

## Black Tiger Shrimp

artichoke & spinach stuffed, tomato parmesan cream,  
risotto, spinach 25.

## Almond Chicken

almond encrusted, brie cream sauce, risotto, spinach 23.

## Spring Pea Ravioli

lobster, lemon mint butter, pea & leek sauté, crisp leeks 25.

## Braised Short Rib

rhubarb BBQ, buttermilk whipped potatoes, peas, au jus 26.

## Bay of Fundy Salmon

citrus cream, sundried tomato pesto, lemon asparagus orzo 25.

## Bistro Burger\*

aged cheddar, bacon, roasted garlic ketchup, lettuce, tomato,  
red onion, house made pickles, French fries 16.

\*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.