



Soup & Salad

French Onion Soup

Sweet Onions, Red Wine, Veal Stock, Crouton, Gruyere | 8

Greens

Champagne Vinaigrette | 8

Caesar*

The Tradition Continues | 10

Steak & Cheese*

Beef Carpaccio, Fried Queso Fresco, Greens, Fried Capers, Red Onion, Aioli | 14

Wedge*

Iceberg, Blue Cheese, Bacon, Chives, Blue Cheese Vinaigrette | 12

Grill Room Salad*

Iceberg, Spinach, Carrots, Hard Boiled Egg, Anne's Goat Cheese, Crispy Onions, Creamy Herb Vinaigrette | 12

Start

Shrimp Cocktail

Four Jumbo Shrimp, House Cocktail Sauce | 18

Scallops BBG*

Porcini Dusted, Bacon Truffle Vinaigrette | 14

Fried Shrimp Bang-Bang

Fried Shrimp, Creamy Bang-Bang Sauce | 12

Calamari

Rhode Island Squid, Parmesan, Balsamic, Red Onion, | 12

Wood Oven Roasted Mussels

Local Mussels, Pistachio Butter, Vermouth, Lemon | 18

Tuna Tartare*

Sushi Grade Tuna, Toasted Sesame, Soy, Ginger, Lime | 18

Wood Oven Baked Brie

Chive Oil, Balsamic Reduction, Pepper Jelly | 9

Escargot

Wood Oven Baked, Garlic Butter, Grilled Bread | 9



Please ask your server about our daily Blue Plate Special.
For every blue plate special sold we are donating one dollar to Full Plates Full Potential. Visit fullplates.org to learn about the cause and more ways you can help end child hunger in Maine.

Protein Temperature Guide

Rare - Red, Cold Center | Medium Rare - Red, Cool Center | Medium - Red, Warm Center | Medium Well - Pink Throughout

A La Carte Protein

Hanger Steak* (10oz) | **29**

Petite NY Sirloin* (9oz) | **35**

NY Sirloin* (18oz) | **52**

Filet Mignon* (8oz) | **43**

Bone-In Ribeye* (23oz) | **51**

Half Bird* | **21**

Thick Cut Pork Chop* (14oz) | **27**

Duck Breast* | **23**

Rainbow Trout | **21**

Salmon* (8oz) | **25**

Scallops* | **30**

Tuna Steak* (8oz) | **market price**

A La Carte Sides

Starches

Baked Potato | 5

Potato Aligot | 8

Mashed Potatoes | 5

Famous Maine Sea Salt Fries | 6

Vegetables

Roasted Local Mushrooms | 8

Spicy Broccolini | 5

Garlic Spinach | 6

Grilled Asparagus | 9

Local Carrots | 6

Brussels Sprouts & Bacon | 9

Sauce

Chimichurri | 3

Zippy | 3

Beurre Blanc | 3

Blue Cheese Fondue | 4

Bearnaise* | 4

Mushroom Brandy Cream | 5

Horseradish Cream | 3

Bordelaise | 5

Red Wine | 5

Entrees

Ribeye*

Horseradish Mashed Potatoes, Grilled Asparagus, Local Mushrooms, Bleu Cheese Fondue | 54

Steak Frites*

Hanger Steak, Famous Maine Sea Salt Fries, Bearnaise | 29

Petite Sirloin*

Spicy Broccolini, Potato Aligot, Red Wine Sauce | 37

House Burger*

8oz Patty, Grill Room Fixings, Famous Maine Sea Salt Fries | 19

Rainbow Trout

Lobster Mashed Potatoes, Garlic Spinach, Beurre Blanc | 32

*Some items are served raw or may be cooked to order. Consuming raw or undercooked meats/poultry/fish/shellfish or eggs may increase your risk of foodborne illness. Please inform your server if a member of your party has a food allergy.

We proudly serve local meats and produce when available.