Ala Carte Dinner

Includes salad or soup, potato, fresh vegetable, bread & butter, dessert and regular or decaffeinated coffee, and tea.
Select your menu from the choices below, or consult with us for a custom menu.

Starters

Soup of the Day

Seafood Chowder
Add per person, 3.99

Shrimp Cocktail
Add per person, 3.99

Senator Salad
Mixed greens with toasted walnuts, mandarin oranges, blue cheese & orange ginger vinaigrette

Traditional Garden Salad
with Garlic Herb Vinaigrette

Caesar Salad
Crisp romaine lettuce tossed with Home-made croutons in our own Caesar dressing

Spinach Salad
with fresh mushrooms, hard-boiled egg, & Feta Cheese served with Ranch dressing

Potatoes & Rice

Roasted Red Potatoes

Freshly Mashed Potatoes

Baked Potato with Butter & Sour Cream

Brown & Wild Rice

Rice Pilaf

Five Grain Rice Medley

Fresh Vegetable
The Chef will choose to ensure freshness. We will, however, do our best to accommodate special requests.

Surf & Turf

Roast Tenderloin
- with Mushroom Bordelaise Sauce & Fresh Salmon with Dill Hollandaise 29.00
- with Shrimp, Maine Scallops & Béarnaise Sauce 29.00

Chicken Cordon Bleu & Maine Crab Cake 20.00
With Mustard Sauce

Roast Top Sirloin
- with Mushroom Bordelaise Sauce and Seafood Stuffed Shrimp 25.00
- with Sautéed Chicken & Supreme Sauce 24.00

Vegetarian & Pasta

Wild Mushroom Ravioli 19.00
with Marsala Sauce

Homemade Fresh Vegetable Lasagna 19.00
served with Garlic Bread

Seafood

Seafood Stuffed Haddock 22.00
with Lobster, Scallops & Shrimp Newburg Sauce and our Maine Seafood Stuffing

Maple Ginger-Glazed Salmon Filet 22.00
with sautéed Mushrooms on a bed of Spinach

Baked Stuffed Shrimp 22.00
with our Maine Seafood Stuffing

Shore Dinner Market Price
Clam Chowder, Steamed Lobster, Cole Slaw, Baked Potato, Maine Blueberry Crisp

Beef & Pork

Roast Tenderloin 30.00
with Mushroom Bordelaise

Prime Rib of Beef 24.00
Au jus (Minimum order of 10)

Roast Top Sirloin 25.00
with Old Grand-Dad Bourbon Sauce

Roast Stuffed Pork Loin 20.00
with Apple Walnut Stuffing and Madeira Wine Sauce

Chicken

Sautéed Chicken Breast 20.00
with Fresh Maine Crab & Béarnaise Sauce

Crispy Lemon Chicken Breast 18.00
with a Lemon Beurre Blanc Sauce

Chicken Supreme 18.00
With White Wine Shallot Cream Sauce

Chicken Cordon Bleu 19.00
Boneless chicken breast topped with Prosciutto ham and Swiss cheese with a light cream sauce.

Chicken Parmesan 19.00
Served with Penne Pasta & Tomato Sauce

***Please limit entrée choices to two options. Multiple meal options above two are subject to a 2.00 per person Multi-Meal upcharge. Exact numbers for each entrée chosen required 3 working days prior*

A 20% service charge and Current Maine Sales Tax is added to standard taxable purchases.

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