

### 1<sup>ST</sup> COURSE (CHOOSE ONE FOR YOUR TABLE)

**CRABMEAT & CRACKER CRUMB STUFFED MUSHROOMS** – BUTTER CRUMB CRACKERS BLENDED WITH MAINE CRABMEAT & BAKED IN WHITE WINE BUTTER FINISHED WITH CHEESE

**GOAT CHEESE & MAPLE-BOURBON BACON JAM DIP** – CREAMY GOAT CHEESE TOPPED WITH OUR HOUSE MADE MAPLE BACON BOURBON JAM SERVED WARM IN AN IRON SKILLET WITH PITA CHIPS

**FRIED SPRING ROLLS** – VEGETABLE FILLED FRIED SPRING ROLLS WITH THAI SWEET CHILI SAUCE (VG/GF)

**COCONUT & PANKO CHICKEN TENDERS** – HAND BREADED CHICKEN TENDERLOIN DEEP FRIED & SERVED WITH YOUR CHOICE OF SAUCE

**CARRIAGE HOUSE HUMMUS** – OUR HUMMUS TOPPED WITH SHAVED PARMESAN, ROASTED RED PEPPERS & OLIVES WITH SEASONAL VEGETABLES & FRESHLY FRIED PITA CHIPS (V)

**OVEN BRAISED MEATBALLS** – HOUSE MADE MEATBALLS SIMMERED IN TOMATO SAUCE, OVEN FINISHED WITH HERBED RICOTTA

**MUSSELS** – YOU'LL DRINK THE SAUCE – MUSSELS STEAMED IN WHITE WINE WITH SHALLOTS & SIMMERED IN TOMATO BUTTER SAUCE

### 2ND COURSE (CHOOSE ONE PER PERSON)

**COCONUT & CURRIED BUTTERNUT SQUASH BISQUE** – BUTTERNUT SQUASH SIMMERED IN COCONUT MILK & SEASONED WITH CURRY & SPICES FOR A WARM WINTER SOUP (VG/GF)

**NEW ENGLAND STYLE CLAM CHOWDER** – CHOPPED CLAMS AND POTATOES BLENDED WITH CELERY AND ONIONS & SIMMERED WITH SALT PORK, CREAM AND BUTTER

**CAESAR SALAD** – CRISP ROMAINE, CREAMY HOUSE MADE CAESAR DRESSING, GARLIC BUTTER CROUTONS, SHAVED PARMESAN CHEESE

**GARDEN SALAD** – FIELD GREENS, SLICED CARROTS, TOMATO, RED ONION, EUROPEAN CUCUMBER, GARLIC BUTTER CROUTONS, CHOICE OF DRESSING (VG)

### MAINE COURSE (CHOOSE ONE PER PERSON)

**BISTRO FILET MEDALLIONS** – TENDER BEEF MEDALLIONS PAN SEARED IN FARM BUTTER & DRIZZLED WITH AGED BALSAMIC GLAZE ACCOMPANIED BY POTATO AND VEGETABLE (GF)

**PORK CHOPS WITH MAPLE-BOURBON BACON JAM** – BONE IN CHOPS GRILLED AND OVEN FINISHED WITH MAPLE-BOURBON BACON JAM ACCOMPANIED BY POTATO AND VEGETABLE (GF)

**BAKED SCALLOPS** – FRESH SEA SCALLOPS BAKED IN WHITE WINE BUTTER TOPPED WITH TRADITIONAL CRACKER CRUMB STUFFING ACCOMPANIED BY POTATO AND VEGETABLE

**BAKED STUFFED HADDOCK** – FRESH FROM MAINE'S COAST, BAKED WITH CRACKER CRUMB TOPPING, A TOUCH OF HONEY & WHITE WINE BUTTER SERVED WITH POTATO AND VEGETABLE

**CHICKEN PARMESAN** – A CUSTOMER FAVORITE. BREADED AND FRIED CHICKEN, OVEN FINISHED WITH HOUSE MARINARA & CHEESE, ON A BED OF MARINARA TOPPED LINGUINI

**HONEY BBQ SHORT RIBS OVER CHEDDAR-PARMESAN GRITS** – DRY RUBBED AND SLOW BRAISED TENDER SHORT RIBS AND BABY CARROTS SERVED ON A BED OF CHEESE INFUSED GRITS (GF)

**SWEET POTATO & BLACK BEAN BURRITO** – SLOW ROASTED SWEET POTATO MIXED WITH BLACK BEANS, VEGAN CHEESE, RED ONION, & CILANTRO-JALAPENO INFUSED BROWN RICE IN A TORVILLE WRAP BAKED & SERVED WITH LETTUCE CHIFFONADE, DICED TOMATO, & BANANA PEPPERS (VG/GF)

**ORANGE CHILI BEEF LO-MEIN** – TENDER STRIPS OF BEEF SAUTEED WITH MATCHSTICK CARROTS, RED ONIONS & MUSHROOMS TOSSED WITH THIN NOODLES IN A SWEET AND SPICY SERRUS CHILI SAUCE

**CHICKEN MARSALA** – THINLY SLICED & FLOUR DUSTED CHICKEN, PAN SEARED WITH BUTTER MUSHROOMS SIMMERED IN MARSALA WINE GRAVY OVER LINGUINI

**BISTRO BURGER** – FOR WHEN YOU DRAG HIM OUT... AN 8 OZ. ANGUS BEEF BURGER, CHARGRILLED AND TOPPED WITH GARLIC AIOLI, PICKLED RED ONION, FRIED JALAPENOS, COUNTRY CHEDDAR, LETTUCE CHIFFONADE, FRESH TOMATO, TOASTED BUN, FRIES

### DESSERT COURSE (CHOOSE ONE PER PERSON)

**PEANUT BUTTER MOUSSED (VG)** – CHOCOLATE COVERED STRAWBERRIES – TABLESIDE S'MORES – TURBLE CHEESECAKE LEMON CURD FRESH FRUIT TARTS

**RESERVATIONS REQ. – LIMITED BAR & DINING SEATING – TWO HOUR TABLE OCCUPANCY – \$80.00 ++ COUPLE**