



❧ A P P E T I Z E R ❧

Local Glidden Point Oysters

four on the half shell with homemade cocktail sauce and lemon 12

Chilled Jumbo Gulf Shrimp

three shrimp with homemade cocktail sauce and lemon wedge 10

Prince Edward Island Mussels

sautéed in white wine, olive oil, Dijon mustard with garlic, tomato and garden herbs served with toasted baguette 10

Garlic Shrimp and Cheesy Fried Polenta 13

Sautéed jumbo shrimp and Pineland Farm's Jack cheese

Hand-picked Maine "peke-toe" Crab Cake

pan-seared, roasted sweet corn relish and chipotle remoulade 14

Pan Fried Goat Cheese

Hahn's Farm chevre with a brandied field mushroom ragout 12

❧ S A L A D ❧

Tossed Organic Maine Field Greens 8

Spruce Point Signature

organic field greens, Hahn's Farm chevre, home-made candied pecans, blueberries, and raspberry vinaigrette 10

Classic Caesar, romaine hearts, shaved Parmigiano Reggiano, and handmade roasted garlic croutons 10

Caprese, Wisconsin mozzarella, Mechanic Falls vine-ripe tomato, and late summer greens, basil dressing 12

Fall Harvest Salad, Hahn's Farm blue cheese, Alfred's Farm Cortland apple, poached Bosc pear, late summer micro greens, and lemon olive oil 12

❧ S O U P ❧

New England Clam Chowder cup 7 bowl 10 **Soup du Jour** cup 5 bowl 7

❧ M A I N C O U R S E ❧

Homemade Potato Gnocchi

home-made marinara, hand grated Parmigiano Reggiano, sprigs of SPI garden basil, micro-green salad 17

Mill Cove Scallops

potato encrusted, lemon grass beurre blanc, and pomegranate reduction 28

Salt Water Farm's Salmon Fillet

cider poached, hollandaise glacage 22

Cedar Plank North Atlantic Halibut

apple wood smoked mussel cream 28

Maine Lobster

one and one-half lb served with drawn butter 28 lazy man's style 34

French Cut, Breast of Free-Range Chicken

glazed Maine apple and toasted almond compote 29

Escalopes of Veal 26

milk-fed veal cutlets with fines herbs and lemongrass demi-glace

Grilled Prime Black Angus Tenderloin of Beef - 8oz

peppered demiglace 32 **Petite Filet - 6oz** 28

Grilled New York Sirloin, Pineland Farms, Grass Fed - 10oz

wild mushroom demiglace, served with shoe-string potatoes tossed in truffle oil and Romano cheese 32