



## Restaurant Week

### Dinner Menu

**29.95PP**

First Course:

Choose one

**Sautéed Maine Lobster Crab Cake**

*Carrot ginger relish, lemon basil aioli, micro greens*

**Baked Artichoke Hearts**

*Garlic and lemon marinated artichoke hearts baked in white wine with roasted red peppers, wilted spinach and Fontina cheese*

**Bruschetta 8**

*Grilled sourdough bread topped with fresh double tomato basil relish, prosciutto di Parma, fresh mozzarella, with an aged balsamic drizz*

**Baby Greens, Frisse' and Pear Salad**

*Heart Song Farm Gardian Chevre, fried turnip, praline pecans and a New Hampshire Maple Pommeray mustard dressing*

**Strawberry Baby Spinach Salad**

*With Vermont maple stone ground mustard dressing, Chevre cheese and praline pecans*

**Hearts of Romaine Caesar Salad**

*With house made garlic croutons, chopped tomatoes and Pecorino romano*

Second Course

**Seared Elk Wellington**

*Pan seared elk tenderloin, fois gras, and mushroom duxcelle classically finished in a golden puff pastry, served with sauce Perigueux, sauteed fingerling potatoes lyonnaise*

**The Harbor Loaf**

*A hearty pork and ground sirloin meatloaf, maple glazed and served with roasted garlic mashed potatoes, grilled asparagus, crispy fried onions and a red wine wild mushroom jus*

**"Cabin Fever" Pork Chop**

*A 10 ounce center-cut Frenched chop char-grilled served with roasted garlic mashed potatoes, wilted baby spinach, sautéed cinnamon granny smith apples and glazed with a "Cabin Fever" whiskey maple shallot reduction*

**Chicken Scallopine**

*Panko and herb crusted sautéed chicken cutlets, olive oil, garlic, mushrooms, fresh mozzarella, lemon basil butter sauce, grilled asparagus, creamy wild mushroom risotto*

**Wild Mushroom Ravioli**

*Gorgonzola cream, baby spinach, roma tomato, portobello mushrooms, roasted garlic*

**Maine Lobster and Crab Stuffed Haddock**

*Sweet Maine lobster and crab, lobster sherry sauce, sautéed baby spinach, creamy wild mushroom risotto*

**Chili Rubbed Salmon**

*Fresh Salmon filet pan seared with a chili herb dry rub, fresh double tomato basil relish, steamed basmati rice, sautéed baby spinach*

**Dessert Selection from our menu**