

MENU

INN ON THE BLUES

MAIN

Butternut Squash Ravioli \$24

Served in a brown butter sauce with crispy sage.

Chicken Picatta \$22

Tender chicken, capers and garlic served in a white wine butter sauce.

Beef Tenderloin \$30

Spice rubbed and pan seared to perfection.

Baked Stuffed Haddock \$22

Fresh Atlantic haddock baked with ritz cracker crumb, lemon butter.

Steak Tips \$28

House seasoned, grilled to perfection.

PLATTERS

Varietal Cheese \$110

Variety of domestic cheese, fruit and crackers.

Middle East \$95

Housemade Hummus, seasonal vegetables & toasted pitas.

Antipasto \$135

A variety of cured meats, specialty olives, domestic cheese and artisan crackers.

FLATBREADS

Margarita \$17

Buffalo \$17

Pepperoni \$17

Fig Prosciutto \$17

APPETIZERS

Chicken Tenders \$125

Your choice of BBQ, buffalo or plain. Fried to a golden crisp.

Chicken or beef kabobs \$130

Marinated in our special blend, layered with peppers and onions.

Bruschetta Crostini \$100

Cherry tomatoes, fresh basil, garlic and balsamic served on grilled crostini.

Stuffed Mushrooms \$100

Parmesan cheese and spiced stuffing.

Mini Maine Crab Cakes \$200

Housemade served with a cilantro aioli.

Chicken Quesadillas \$125

Served with pico and sour cream.

Cheeseburger Sliders \$150

Lobster Roll Sliders \$MKT

SALADS

Caesar \$125

Fresh romaine lettuce, croutons and shards of parmesan cheese.

Greek \$125

Mixed greens, cucumber, tomato red onion, feta and greek olives.

Downeast Lobster Bake \$95

Clam Chowder, steamed clams, Maine lobster, red bliss potatoes and corn on the cob.

SIDES

Rice Pilaf \$100

Roasted red bliss potatoes \$100

Truffle French Fries \$125

Sauteed Green Beans \$100

Corn on the Cob \$90