

## APPETIZERS

**Lobster Stew**

**French Onion Soup**

**Soup Du Jour**

**Oysters on the Half Shell \***

*Mignonette Sauce*

**3 Jumbo Poached Shrimp**

*Cocktail Sauce*

**Jonah Crab Cake**

*Citrus Tossed Greens, Smoked Tomato Sauce, Avocado, Radish, Fresh Lime Juice*

## SALADS

**Spring Salad**

*Arugula, Pickled Heirloom Carrots, Shaved Asparagus, Pistachio, Feta, Carrot Vinaigrette*

**ADD Grilled Tenderloin Tips**

**Charbroiled Romaine Wedge**

*Aged Parmesan, Oven Roasted Tomatoes, White Anchovies, Caesar Dressing*

**ADD Crispy Crab Cake**

**Thai Slaw Salad**

*Local Seaweed, Cabbage, Heirloom Carrots, Baby Greens, Roasted Peanuts, Candied Jalapeños, Cilantro, Basil, Crispy Wontons, Yuzu Vinaigrette*

**ADD (3) Grilled Orange-Chili Glazed Shrimp**

## ENTREES

**Miso-Ponzu Glazed Atlantic Cod \***

*Ginger-Turmeric Spiced Broth, Glazed Baby Bok Choy and Seasonal Vegetables*

**Grilled True North Salmon\***

*Sorrel Cream Sauce, Quinoa-Avocado Tabbouleh, Spring Vegetables*

**Charbroiled Center Cut Filet Mignon\***

*Demi-Glace Butter, Mashed Potatoes,  
Seasonal Vegetables & Heirloom Carrots*

**Tempura Ahi Tuna and Chips\***

*Nori Wrapped Rare Ahi Tuna, Ponzu Sauce, Local Seaweed-Yuzu Slaw, Hand Cuts with  
Hoisin Ketchup and Togarashi Aioli*

**House Made Pappardelle Pasta**

*House Smoked Pancetta & Short Rib Bolognese, Grilled Focaccia, Fresh Basil*

**Pan Seared 11oz Ribeye**

*Dry Aged 31 Days, House Steak Sauce, Miso Butter,  
Mashed Potatoes, Caramelized Onions & Mushrooms, Seasonal Vegetables*

## SHARED PLATES

### **Crispy Pork Belly Rillettes**

*Parmesan Aioli, House Smoked Ketchup*

### **Charcuterie\***

*Three Cured Meats, Seasonal Agrodolce, Crostini & Accoutrements*

### **Artisanal, Imported and Local Cheese Board**

*Assortment of Cheeses, Fruit Preserves, Crostini & Accoutrements*

### **(4) Broiled Oysters on the ½ Shell\***

*Lemon Confit, Aged Parmesan, Bacon*

### **CC Fried Cauliflower**

*Mustard Cream and Tomato Chutney*

### **House Smoked Salmon\***

*Fresh Horseradish Cream, Mustard Seeds, Candied Jalapeños, Baguette Crostini*

## CHAMBERLAIN BAR

### **Middle Intervale Farms Local Beef Burger\***

*Beef Short Rib, Local Cheddar, Candied Jalapeños, Horseradish Mayo, House Brioche Bun, Hand Cuts*

### **House Made Black Bean Burger**

*Sautéed Onions, Mushrooms, Sweet Peppers, Hand Cuts  
(Gluten Free Available)*

### **Grilled Flat Bread Pizza**

*Chef's Whim (Gluten Free Crust Available)*

### **Cumberland Club Wings**

*Korean Vinegar-BBQ Soseu, Gorgonzola Bleu Cheese, Carrots, Celery*

### **Beef Tenderloin Skewer & Frites\***

*Grilled Red Onion, Sweet Peppers, Chef's House Steak Sauce, Hand Cuts*

### **Crispy Fried Chicken Sandwich**

*Korean-Vinegar BBQ Soseu with Bacon Slaw,  
Candied Jalapeños, House Brioche Bun and Hand Cuts*

### **Maine Lobster BLT**

*Smoke House Bacon, Avocado, Wheat Bread, House Truffle Chips*

\*Consumption of raw or undercooked foods may increase risk foodborne illness.  
Please inform your server if you have any dietary restrictions, allergies or preparation preferences.