

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 Apricot Agrodolce, Remoulade

SALADS

Mediterranean Salad

Harvest Blend Greens, Roasted Heirloom Squash, Pomegranate Seeds, Roasted Red Pepper Hummus, Dukkah Spice, Warm Bacon Vinaigrette

ADD Crispy Crab Cake

Charbroiled Romaine Wedge

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

ADD Grilled Tenderloin Tips

Thai Slaw Salad

Frisee, Cabbage, Carrot, Roasted Peanuts, Candied Jalapeños, Cilantro, Basil, Ginger-Sesame Vinaigrette, Crispy Wontons

ADD (3) Grilled Orange-Chili Glazed Shrimp

ENTREES

Herb Brioche Crusted Atlantic Haddock*

Tarragon-Mustard Cream Sauce, Heirloom Carrot-Fennel-Leek Hash, Red Bliss Potatoes

Grilled True North Salmon*

Artichoke-Horseradish Chimichurri, Wilted Spinach, Pancetta Risotto, Blistered Tomatoes

Charbroiled Center Cut Filet Mignon*

Demi-Glace Butter, Mashed Potatoes, Roasted Brussels Sprouts & Heirloom Carrots

Tempura Ahi Tuna and Chips*

Tempura Fried Rare Ahi Tuna, Ponzu Sauce, Yuzu Sesame Slaw, Hand Cuts with Hoisin Ketchup and Togarashi Aioli

Lobster Agnolotti*

Butter Poached Maine Lobster, Sweet Corn-Ricotta Agnolotti, Crispy Pork Belly, Blistered Tomatoes, Broccoli Rabe, Brown Butter Pan Sauce

Joyce Farms Grass-fed Ribeye*

Horseradish Garlic-Chive Butter, Herb Roasted Mushrooms, Caramelized Cipollini Onions, Seasonal Vegetable Sautee, Mashed Potatoes

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

House Smoked Salmon*

Fresh Horseradish Cream, Mustard Seeds, Candied Jalapenos, Baguette Crostini

CHAMBERLAIN BAR

Middle Intervale Farms Local Beef Burger*

*Caramelized Demi Onions, Pimento Cheese, Candied Jalapenos
Heirloom Tomato, House Pickle, Brioche Bun, Hand Cut Maine Fries
(Gluten Free Bun Available)*

CC Brussels Sprouts*

Confit Pork Belly, Caramelized Brussels Sprouts, Maple Tahini Chili Dressing, Fresh Lemon

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

Fresno Chili-Honey-Orange Glaze, Gorgonzola Bleu Cheese, Carrots, Celery

Beef Tenderloin Skewer & Frites*

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

Local Chicken Paillard

*Crispy Chicken Cutlet, Grain Mustard Chicken Glace, House Mustard Pickles & Cauliflower,
Mashed Potatoes, Citrus Vinaigrette Greens*

Maine Lobster BLT

Smoke House Bacon, Avocado, Wheat Bread, Fresh 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.*