



Small Plates

- Maine Crab Cakes**- Tri-Pepper Slaw • Saffron Tartar Sauce • \$10.95
- Beef Tenderloin Capriccio**- Pan Seared • Chilled • Thinly Sliced • Red Onions • Capers • Parmigiano Reggiano • White Truffle Oil • Sea Salt • Pink Pepper Corns • \$10.95
- Steamed Maine Mussels**- Blue Cheese Cream • Bacon • Onions
OR
White Wine • Garlic • Butter • Smoked Paprika • \$10.95
- Pan Seared Sea Scallops**- Maine Maple Sweet Chile Glaze • \$12.95
- Mango Duck "Quesadilla"**- Braised Duck Confit • Mango Red Chile Sauce • \$9.95
- Maine Lobster Spring Roll**- Cucumber • Mango • Mint • Citrus Dipping Sauce • \$14.95
- Barbeque Pulled Pork**- Smoked Cheddar Polenta Cake • Black Bean Fresh Corn Salsa • \$10.95
- New England Clam Chowder**- Clams • Bacon • Onion • Thyme • Potatoes
Cup: \$4.95 or Bowl: \$6.95
- Chef's Soup Of The Day**- Chef's Daily Selection
Cup: \$4.95 or Bowl: \$6.95
- Onion Strings**- Chipotle Aoli • \$4.95
- Shrimp Cocktail Martini**- 5 Large Shrimp • Smokey Cocktail Sauce • \$9.95
- Grilled Vegetable Ravioli**- Seasonal Grilled Vegetables • Fresh Herbs • White Truffle Oil • \$9.95
- Chipotle Maine Cheddar Macaroni & Cheese**- \$8.95 • Add Lobster • \$6.95
- Maine Shrimp Salsa On Bruschetta**- Locally Grown Maine Tomatoes • Cilantro • Garlic • Shrimp • Jalapenos • Extra Virgin Olive Oil • Toasted Bruschetta • \$9.95
- Maine Lobster Stuffed Mushrooms**- Gruyere Cheese • Sherry Wine • Panko Bread Crumbs • Béarnaise Sauce • \$9.95
- Chilled Thai Salad**- Pad Thai Noodles • Cucumbers • Carrots • Toasted Peanuts • Sesame Ginger Dressing \$7.95 •
- KPI Wedge**- Crisp Iceberg Lettuce • Bacon • Tomato • Red Onion • Cucumbers \$5.95
- House Made Dressings**- White Balsamic Vinaigrette • Ranch • Blue Cheese
Options For All Salads • Add Shrimp OR Add Chicken \$5.95



Maine Plates

- Seared Halibut**- Savory Smoked • Bacon Creamed Corn • Native Green • Maine Shrimp & Cheddar Croquette • \$25.95
- Chimichurri Grilled Delmonico Steak**- 14 oz. Cut From The Rib Eye • Chimichurri Sauce • Sweet Potato Fries •
\$27.95
- Lobster "Ravioli"**- Saffron Pasta • Sun-Dried Tomato Lobster Cream • Fresh Picked Maine Lobster • \$Market Price
- Pan Seared Salmon**- Dilled Crusted Atlantic Salmon • Lemon • Caper • Beurre Blanc • Maine Shrimp • Maine Cheddar
• Croquette • \$22.95
- Chipotle Grilled Chicken**- Flavorful "Bell and Evans" Statler Breast Of Chicken • Rubbed With Ground Chipotle •
Black Bean Fresh Corn Salsa • Smoked Cheddar Polenta Cake • \$19.95
- Grilled Hamburger**- 8 oz. Sirloin • American or Blue Cheese • French Fries • \$12.95 • Add Bacon \$2.00 • Add Sautéed
Onions \$1.00

The Classic Plates

- Roasted Duck**- Roasted Duck Breast Leg Confit • Honey Apricot Gastrique • Garlic Mashed Potatoes • \$23.95
- Filet Mignon**- 8 oz. Filet • A Top Mushrooms • Blue Cheese Scalloped Potatoes • Béarnaise Sauce • \$30.95
- Mushroom Risotto**- Arborio Rice • Wild Mushrooms • Butter • Sweet Sherry • Parmigiano Cheese • "A Great Vegetarian
Option" • \$16.95
- Lazy Man Lobster**- Fresh Maine Lobster Out Of The Shell • Mashed Potatoes • Lemon Beurre Blanc • \$Market Price
- Haddock**- Oven Roasted Fresh Haddock • Maine Cheddar • Sherried Ritz Crumbs • Mashed Potatoes • \$21.95