



Signature Cocktails

Pomegranate Cosmopolitan

Pomegranate Vodka • Cointreau • Lemon Juice
Served Chilled and Up

Apricot Sidecar

St Rémy Brandy • Apricot Brandy • Lemon Juice
Served Chilled and Up

Skinny Tequila Martini

Patrón Tequila • Grand Marnier
Fresh Lime Juice • Splash Soda
Served Chilled and Up

Moscow Mule

Grey Goose Vodka • Ginger Liqueur • Cognac
Ginger Beer • Fresh Lime Juice
On the Rocks

Chocolate Banana Flip

Godiva Chocolate • Banana Liqueur
Cream • Whipped Cream
Served Chilled and Up

\$9.00

White Wines by the Glass

	Bottle	
White Wine Varietal Sampler		\$10.95
Buehler White Zinfandel	\$26.00	\$6.50
Butterfield Station Chardonnay	\$26.00	\$6.50
Kendall Jackson Chardonnay	\$30.00	\$8.25
Bogle Riesling	\$29.00	\$7.50
Villa Del Borgo Pinot Grigio	\$27.00	\$7.50
Terra Robles Sauvignon Blanc	\$27.00	\$7.50
Mumms Champagne 1/4 Bottle		\$12.00
Canella Rossina Prosecco 1/4 Bottle		\$8.50

Red Wines by the Glass

Red Wine Varietal Sampler		\$10.95
Red Diamond Merlot	\$26.00	\$7.00
Mark West Pinot Noir	\$27.00	\$7.00
Vinum Petite Sirah	\$27.00	\$6.75
Leese Fitch Cabernet	\$25.00	\$6.75
Shooting Star Cabernet Calif.	\$38.00	\$10.00
Four Vines Red Zinfandel	\$30.00	\$8.50

Champagne and Sparkling

Canella Rossini Prosecco	\$28.00
Chandon Rose	\$30.00
Gloria Ferrer Royal Cuvee	\$49.00
Mumms Cordon Rouge	\$66.00
Dom Perignon	\$199.00
Freixenet 1/2 bottle	\$14.00
Veuve Clicquot 1/2 btl	\$45.00
Freixenet 1/4 bottle	\$7.00
Mumms Cordon Rouge 1/4 Btl	\$12.00
Engine Room Sparkling Syrah	\$29.00

White Wines

Cambria Chardonnay	\$33.00
Mas de la Dame Rose ~France	\$33.00
4 Vines Naked Chardonnay ~California	\$27.00
Simi Chardonnay ~California	\$38.00
Cakebread Chardonnay ~Napa Valley	\$62.00
Tobali Late Harvest Muscat ~Chile	\$27.00
Tobin James Late Harvest Zinfandel ~California	\$27.00
Bollini Pinot Grigio ~Italy	\$29.00
Conte Brandolini Pinot Grigio ~Italy	\$34.00
Ken Forrester Chenin Blanc ~South Africa	\$26.00
Seven Terraces Sauvignon Blanc ~New Zealand	\$36.00
Shooting Star Sauvignon Blanc ~California	\$32.00
Tohu Marlborough Sauvignon Blanc ~New Zealand	\$36.00
Prum Blue Riesling ~Germany	\$34.00
Bogle Riesling ~California	\$29.00

Red Wines

J. Lohr Hilltop Cabernet ~California	\$40.00
Raymond "R" Merlot ~California	\$27.00
J. Lohr Los Osos Merlot ~California	\$32.00
Sterling "VC" Merlot ~California	\$35.00
Perrin Côtes Du Rhône ~France	\$28.00
Gode II Chianti Classico ~Tuscany	\$30.00
Beronia Rioja ~Spain	\$37.00
Dona Paula Malbec ~Argentina	\$36.00
Alberti Malbec ~Argentina	\$32.00
Viento Tempranillo ~Spain	\$28.00
Leese Fitch Cabernet ~California	\$30.00
Cannon Ball Cabernet Sauvignon ~California	\$36.00
Chateau St. Michelle Indian Wells Cabernet Sauvignon ~Washington	\$39.00
Conn Creek Cabernet ~Napa Valley	\$42.00
Pine Ridge Rutherford Cabernet Sauvignon ~Napa Valley	\$60.00
Merriam Merlot ~California	\$48.00
Morgan Pinot ~California	\$48.00
Montinore Pinot Noir ~Oregon	\$55.00
Le Crema Monterey Pinot Noir ~California	\$45.00
Errazuriz Carmenera ~Chile	\$36.00
Yalumba Shiraz ~Australia	\$28.00
Wishing Tree Shiraz ~Australia	\$26.00
5 Mile Bridge Syrah ~California	\$40.00
EOS Petite Sirah ~California	\$48.00
Stags Leap Petite Syrah ~Napa Valley	\$65.00
Four Vines Zinfandel ~California	\$30.00
Seghesio Sonoma Zinfandel ~California	\$40.00
Seghesio Old Vines Zinfandel ~California	\$53.00
Steele Zinfandel	\$45.00
Klinker Brick Old Vine Zinfandel ~California	\$38.00
Guenoc Claret ~California	\$32.00

Small Plates

Fresh Shucked Local Oysters

Cocktail Sauce • Green Apple and Champagne Granita
\$9 for Six
\$18 for One Dozen

Maine Crab Cakes

Lemon Garlic Crème Fraîche • Fennel - Arugula Salad
Shaved Red Onion
\$10.95

Beef Tenderloin Carpaccio

Pan Seared • Chilled • Thinly Sliced Red Onions
Capers • Parmigiano Reggiano
White Truffle Oil • Maine Sea Salt
Pink Peppercorns
\$10.95

Steamed Maine Mussels

Blue Cheese Cream • Bacon • Onions • Chives
OR
Andouille Sausage • Kale • Tomatoes
Garlic Butter • White Wine Sauce
\$11.95

Duck Confit Empanada

Wild Mushrooms • Shallots • Braised Cabbage
Fra Diavolo Sauce
\$10.95

Pan Seared Sea Scallops

Parsnip Puree • Carrot Puree • Sweet Chili Maple Glaze
\$12.95

Lobster Ceviche

Fresh Maine Lobster • Belgium Endive • Scallion Oil
\$ Market Price

Clam Fritters

with Roasted Garlic Aioli
\$12.95

Boneless Chicken Wings

Blueberry - Hoisin BBQ Sauce
\$8.95

Grilled Flatbread

Thinly Shaved Filet Mignon
Roasted Red and Green Peppers
Caramelized Onions • Mozzarella and Provolone Cheese
\$10.95

Mac & Cheese

Orecchiette Pasta • Maine Cheddar Mornay
Andouille Sausage
\$7.95

Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs, may increase your risk
of food-borne illnesses.

Soups

Chef's Soup of the Day

\$4.95 Cup
\$6.95 Bowl

New England Clam Chowder

Clams • Bacon • Onion • Thyme • Potatoes
\$4.95 Cup
\$6.95 Bowl

Salads

Spinach Salad

Baby Spinach • Roasted Beets • Candied Walnuts
Roquefort Cheese • Green Apples
Honey Dijon Vinaigrette
\$8.95

Goat Cheese & Mesclun Salad

Heart Song Farm Goat Cheese
Coated in Panko • Deep-fried • Cantaloupe
Spiced Pecans • Mesclun Greens
White Balsamic Vinaigrette
\$8.95

KPI Wedge

Crisp Iceberg Lettuce • Bacon • Tomato
Red Onion • Cucumbers
House Made Dressings:
White Balsamic Vinaigrette
Ranch • Creamy Blue Cheese
\$6.95

Options for all Salads

Add Grilled Shrimp
Add Grilled Chicken
Add Tuna
\$6.95

Maine Plates

Grilled Atlantic Salmon

Toasted Parmesan and Pea Risotto
Applewood Bacon Lardons • Chervil Oil
\$26.95

Veal Osso Buco

Braised Red Cabbage with Roasted Chestnuts
Buttermilk Whipped Potatoes
\$28.95

Lobster Fettuccine

Saffron Fettuccine • Lobster Cream • Fresh Basil
Truffle Oil • Fresh Picked Maine Lobster
\$Market Price

Roast Duck

Pan Roasted Duck Breast • Leg Confit
Buttermilk Whipped Potatoes
Lingonberry Demi Glaze
\$25.95

Pan Seared Statler Chicken

Creamy Polenta • Pancetta
Fresh Herb Pan Sauce
\$22.95

New York Strip Steak - Au Poivre

Seared with Black Pepper • Cognac Cream Sauce
House Made Tater Tots
\$28.95

Baked Stuffed Sole

Maine Crab Stuffing • Cheddar Whipped Potatoes
Lobster Cream Sauce
\$31.95

Grilled Beef Tenderloin

Wild Mushroom Orzo with Fresh Herbs
Leek Cream • Roquefort Cheese
\$29.95

Tempura Fried Ahi Tuna

Chinese Black Rice • Braised Baby Bok Choy
Fresh Ginger Aioli
\$28.95

Oven Roasted Haddock

Herbed Panko Crust • Garlic Whipped Potatoes
Chef Choice Vegetable
\$23.95

Butternut Squash Risotto

Parmesan Reggiano • Fresh Thyme • Spinach
Crispy Cubes of Fried Tofu
\$20.95

Grilled Hamburger

8 oz. Sirloin • Maine Cheddar, American,
or Blue Cheese • French Fries
\$12.95

Add: Bacon • \$2.00 • Sautéed Onions • \$1.00

Afterwards

Classic or Egg Nog Crème Brûlée

Delectable • Smooth • Creamy • Custard
Caramelized Sugar
\$7.50

Pumpkin Cheesecake

Hazelnut Crust • Local Honey Drizzle
\$7.50

Ice Creams and Sorbets

Today's Selection of Assorted
Homemade Ice Creams • Sorbets
\$7.50

Pumpkin Ice Cream Sandwiches

Gingerbread Cookies
Homemade Pumpkin Ice Cream Filling
\$7.50

Apple - Pear - Cranberry Crisp

Brown Sugar Crumble Topping • Vanilla Ice Cream
\$7.50

Strawberry and Blueberry Napoleon

Layers of Shortcake • Maine Blueberry Sauce
Fresh Strawberry Sauce • Whipped Cream
\$7.50

Cognacs & Cordials

Courvoisier VS • \$8.25
Courvoisier VSOP • \$11.00
Courvoisier XO • \$22.00
Hennessy • \$8.25
Remy Martin VSOP • \$11.00
Grand Marnier • \$8.50
Grand Marnier 100 • \$24.00

Armagnacs

Calvados Boulard • \$10.00

Port & Sherries

Fonseca 27 • \$7.00
Harvey's Bristol Cream • \$6.50
Sandman's • \$6.50
Taylor Fladgate LBV • \$6.50
Taylor Fladgate 20yr old • \$10.00

Single Malt Scotch

Cragganmore 12 yr • \$14.00
Dalwhinnie 15 yr • \$13.00
Oban • \$13.00
Talisker • \$13.00

An 18% gratuity will be added for a party of six people or more.