

Leaders

Steamed Mussels*

Mild Madras Curry, Roasted Jalapeno Butter Sauce 12

Caramelized Endive Bruschetta

Gorgonzola, Truffled Honey Bruschetta 9

Thai Style Fried Calamari

Mild Thai Style Sauce 12

Wild Burgundy Escargot*

Escargot with Parsley Garlic Butter 14

Shrimp Cocktail*

Traditional Cocktail Sauce 14

Soups

Dilworthtown Mushroom Soup

A Creamy Blend of Local and Exotic Mushrooms 7

Lobster Bisque

Butter Poached Lobster and Tarragon 8

Seasonal Soup du Jour

Chef's Seasonal Creation 8

Salads

Roasted Beet & Arugula Salad*

Ricotta, Pistachios, and Confit Oranges 9

Dilworthtown House Salad

Artisan Lettuce, Croutons, Shaved Carrots,
Toasted Sesame or Shallot Vinaigrette 8

Baby Greens

Goat Cheese, Walnuts, Shaved Parmesan, Honey Blossom Vinaigrette 11

Caesar Salad

Classically Prepared 9.5



*All items marked with an * are gluten free.
A nominal plate charge will be assessed for shared items.*

Principles

Florida Grouper*

White Miso Sauce, Baby Bock Choy, Sesame Scented Shiitake Mushrooms 34

Pan Roasted Salmon*

Dill Chimichurri, Warm Salad of Fingerling Potatoes, Heirloom Cherry Tomatoes, Red Onion, & Arugula 33

Barneгат Light Seared Scallops*

Kabocha Squash, Radishes, Beech Mushrooms, Calamansi Lime Emulsion 34

Roman Style Bucatini

Roasted Eggplant, Cauliflower, Fresh Chives, Charred Tomato Sauce 24

Vegetarian Artichoke "Crab Cakes"*

Israeli Couscous, Sriracha Aioli, Grilled Asparagus 24

Duck a L'Orange*

Roasted Half Duck, Haricot Verts, Roasted Garlic Potato Puree 38

Free Range Chicken Breast*

Figs, Prosciutto, Walnuts, Potato Puree & Fennel Honey Butter 28

Fennel Seed Encrusted Rack of Lamb*

Garlic-Red Wine Glaze, Potato Puree, Braised Kale 45

Braised Short Ribs*

Pearl Onion & Potato Hash, Crimini Mushrooms, Sauce Bourguignon 29

14 oz Pork Porterhouse*

Mustard & Thyme Marinated, Turnip Puree, Brussels Sprouts, Lardons 27

NY Strip Marinated in Italian Spices & Herbs*

Pesto Roasted Potatoes, Tomato Confit, Broccoli Rabe 42

Chateaubriand for Two*

Center Cut Beef Tenderloin, Carved Tableside, Sauce Béarnaise 89

Any health considerations will be met when at all possible if you inform your server of any dietary needs.

Consuming raw or undercooked animal products may increase your risk of food-borne illness, especially if you have certain medical conditions.

*All items marked with an * are gluten free.
A nominal plate charge will be assessed for shared items.*



Shared Accents

Sides for Two to Share

Bacon & Lobster Mac-n-Cheese

Berkshire Pork and Maine Lobster 9

Pan Roasted Eggplant*

Charred Tomato Sauce, Fresh Mint, Walnuts 8

Summer fun at The Inn Keeper's Kitchen Tuesdays & Wednesdays Four Courses & Paired Spirits Typically \$67—\$77

JUNE Classes

- 6/6 California Wine Series: Russian River & Alexander Valleys
- 6/7 Runaway with Red Wines!
- 6/13 New World Versus New World: Sonoma vs South Africa
- 6/20 Wines of Italy, Under Tuscan Sun
- 6/21 Bargain Bounty Hunter Wines
- 6/23 **Winemaker Series:** Paul Hobbs
- 6/27 California Wine Series: Monterey & South Central Coast
- 6/28 Farm to Table Wines from AUSTRALIA!!!

JULY Classes

- 7/1 **Craft Beer Series:** Summer Wheats & Whites
- 7/5 Crab and Sparkling Wine
- 7/6 "Paul Hobbs Imports" Dinner
- 7/11 Wines of South Africa
- 7/13 Summer Sippers! Wines of Sonoma
- 7/14 **Craft Beer & Wine Series:** Allagash Beers & Trimbach Wines
- 7/19 Rosé Wines! Summer's Special Treat
- 7/26 Lobster Lovers!

Party Planning

Happy Hour Parties, Team Celebrations
Showers, Rehearsals, Celebrations of Life
Business Meetings & Lunches
Graduations, Baptisms, Communion, Mitzvahs,

It's not too early to plan your event. Ask at the front desk.

Maine Event - Independence Week

Start off Summer with our annual Lobster event!
More details in our upcoming news letter.

