



SAMPLE DINNER MENU

LAST UPDATED JULY 17

Soup

Potato cheddar with bacon garnish

9

Appetizers

Crispy polenta with sautéed greens, shiitake and crimini mushrooms
finished with a balsamic reduction and Parmigiano Reggiano

13

Chicken liver pâté made with Applejack, lemon zest and nutmeg,
served with sweet red onion jam and toast rounds

10

Lollipop lamb chops grilled with a cocoa rub, served with a cider mint
gastrique

16

Salmon smoked over apple wood, cream cheese and lemon spread,
red onion, and capers with house-made sesame wheat crackers

10

Chilled seafood plate with grilled gulf shrimp, grilled scallops and
smoked mussels with an avocado herb sauce and lime aioli for
dipping

20

Acadia mussels steamed in white wine and Dijon, with fresh fennel,
garlic and shallot

14

Salad

Beech Hill lettuce and micro greens in a miso, sesame and ginger dressing

10

Sailor's salad of mixed greens with apple, aged cheddar and almonds, with a whole grain mustard vinaigrette

12

Beech Hill greens with Great Hill blue cheese, dried cranberry, aged balsamic vinaigrette

12

Red Sky Burger

A custom blend of all natural, Maine raised beef, sharp Vermont Cheddar, house-roasted red pepper 'ketchup,' spicy mayonnaise, pickled shallot. Served with roasted red potatoes

19

Main Courses

Lobster and risotto - the meat of a whole lobster sautéed with sherry, mushrooms and asparagus, served over a mushroom risotto

34

Crabcakes of fresh Peekytoe crab, pan browned, served with house made tartar sauce

35

Fresh cod seared and topped with crispy breadcrumbs and finished with a triple citrus beurre blanc

32

Seared scallops in a chile molasses glaze, with basmati rice and black beans with lime and cumin, and a red cabbage slaw

32

Organic roasted half chicken, with roasted potatoes and cranberry sauce

26

Pork ribs slowly braised, finished on the grill with a maple glaze
27

Grass fed Maine Ribeye grilled with a coffee rub and blue cheese,
over red wine caramelized onions
45

Breast of duck, pan roasted, with a port demi- glace and a cantaloupe
purée
29

House-made pasta with basil marinated summer squash, cherry
tomatoes, shallots and a roasted red pepper coulis, finished with
parmesan and fresh basil
26

Cheese Course

A selection of cheeses served with our house-made sesame wheat
crackers (small plate/large plate)
11/18