



SAMPLE DINNER MENU

(Last updated June 3, 2021)

Soup

Fortified chicken bone broth with tamari and sesame,
mushrooms and red pepper

10

Appetizers

Crispy polenta with sautéed local chard, Jolly's Farm oyster
mushrooms, finished with a balsamic reduction and Parmigiano-
Reggiano

16

Lollipop lamb chops grilled with a cocoa rub, served with a
cannellini bean herb salad and a cider mint gastrique

17

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

12

Grilled lobster tostada with a house-made corn tortilla, white
beans, lime ginger cabbage, pico de gallo, cheddar cheese and Red
Sky smoked pepper hot sauce

18

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

15

Salmon smoked over applewood, with cream cheese, goat cheese,
red onion, and capers with house-made sesame wheat crackers

16

Salad

House salad of Beech Hill Farm lettuce cucumber in a sesame
ginger dressing

12

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

14

Red Sky Burger

A custom blend of all natural, Maine raised beef, sharp Vermont
Cheddar, house-roasted red pepper ketchup, house-made spicy
mayonnaise, pickled shallot, on our own sesame seed bun. Served
with roasted fingerling potatoes

19

(A veggie burger is also available)

Main Courses

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

38

Seared scallops served over house-made pasta cacio e pepe, with
sautéed asparagus

35

Fresh local halibut pan-seared with toasted breadcrumbs, served
over sautéed kale with bacon and a triple citrus beurre blanc

38

Organic roasted half chicken, with roasted potatoes and cranberry
sauce

26

Breast of duck, pan roasted, with a port demi-glace and a
strawberry rhubarb sauce

36

Grass-fed Maine ribeye grilled with house rub and served with a
blue cheese compound butter over red wine caramelized onions

49

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

27

House-made tagliatelle primavera with summer squash, peas,
carrot, roasted red pepper, and roasted garlic

32

Cheese Course

A selection of cheeses served with our house-made sesame wheat
crackers

16