



SAMPLE DINNER MENU

(Last updated June 2, 2022)

Soup

Fresh pea and carrot with mint and ginger, crème fraîche garnish

10

Appetizers

Crispy polenta with sautéed baby kale, shiitake and crimini mushrooms, finished with a balsamic reduction and Parmigiano-

Reggiano

15

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

16

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

8

House-made duck and pork sausage with a pear, rhubarb and raspberry chutney

13

Ploughman's Plate — Clothbound aged Vermont cheddar, Vontrapp Family Mt. Alice brie-style cheese, hot sopressata, salumi finoccone, cornichons, Kalamata olives red onion jam, Bosc pear, and almonds. Served with house crackers

Salad

House salad of Beech Hill mixed greens and radishes, with
cucumber and a balsamic vinaigrette

12

Steak salad of NY sirloin over Beech Hill lettuce with asparagus and
a roasted cherry tomato and garlic dressing

22



Red Sky Burger

Aged prime beef with sharp Vermont cheddar, roasted red pepper
ketchup, house-made spicy mayonnaise and red wine caramelized
onions on a brioche bun with cottage fries

22

Fish Sandwich

Fresh cod cake with house made tartar on the side, lettuce and
tomato and cottage fries

18

Roasted Brussel sprouts with garlic, parmesan and breadcrumbs

6

Main Courses

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

42

Atlantic salmon baked in parchment with tomato, artichoke hearts
and sautéed onion

36

Baby back ribs from acorn fed Iberico pork, slow braised and
finished on the grill with a maple glaze

32

Breast of duck, pan roasted, with a port demi- glace and an apple
and rhubarb chutney

38

Organic roasted half chicken, with roasted potatoes and cranberry
sauce

24

Grilled 10 oz. New York strip with house rub and Highlawn blue
cheese compound butter and red wine caramelized onions

44

House-made tagliatelle pasta with cherry tomatoes, mushrooms
and asparagus tossed in a light shallot cream, finished with
parmesan

28