

THE AMERICAN

CLASSIC AMERICAN FARE

appetizers

Calamari*

Traditionally prepared fresh local calamari with hot pepper rings and a side of our housemade marinara sauce. 15

Stuffed Mushrooms*

Button mushrooms stuffed with our housemade seafood stuffing topped with Wisconsin Swiss cheese over fresh Parmesan butter-cream. 10

Homemade Potato Chips

Our housemade Russet Potato Chips drizzled with truffle oil and topped with freshly grated Parmesan Reggiano cheese. 8

Steakhouse Bacon

Premium smoked bacon, hand-cut to a quarter inch thick slice. 4

Maine Lobster Quesadilla*

Fresh Maine lobster, sautéed with white onion served over butter-cream sauce and topped with fresh sliced avocado and Gruyère cheese. 20

Shrimp Cocktail*

Colossal Tiger shrimp with horseradish and our own housemade cocktail sauce. 3.25 each

Oysters on the Half-Shell*

Chef's choice of locally harvested oysters served with our mignonette and cocktail sauce. 3 each

Pork Wings

Pork wings meticulously prepared in house and served with your choice of sauce: St. Louis BBQ or housemade buffalo sauce. 12

Scallops wrapped in Bacon*

George's Banks sea scallops wrapped with premium bacon. 13

Mussels and Fries*

One pound of locally sourced mussels steamed in a dijon cream sauce with our truffle oil Parmesan fries. 12

Maryland Crab Cakes

Two Maryland jumbo lump crab cakes served with coleslaw and our housemade Cajun remoulade. 13

Clams Casino*

Point Judith harvested clams classically prepared with seasoned cracker crumbs and chopped bacon. 11

steaks & chops

Steak au Poivre* 43

Certified Angus Beef NY Sirloin lightly crusted with seasalt and fresh cracked peppercorn and served with our Courvoisier cognac cream sauce.

American Filet* 50

10 oz Filet Mignon topped with fresh pan-seared lobster and topped with our own steakhouse bacon cream sauce and shallots.

16 oz. New York Sirloin* 36

14 oz. Blackened Iowa Pork Chop* 23

10 oz. Filet Mignon * 38

Add any topping to your steak or chop:

Portabella Demi Glace
Garlic Butter & Pepperoncini Rings
Gorgonzola Cream Sauce

Caramelized Onion & Blue Cheese Crumble
Sautéed Mushrooms

Make it Surf & Turf

Add 2 baked stuffed shrimp* 10

Add 3 seafood stuffed mushrooms* 6

seafood

Grilled Swordfish*

10 oz. grilled swordfish with red onions finished with a white wine garlic lemon caper butter sauce. 22
Pairs well with Cupcake Sauvignon Blanc

Almond Encrusted Salmon*

Fresh baked North Atlantic salmon crusted with sliced almonds with a housemade lemon dill cream sauce. 18
Pairs well with Bonterra Chardonnay

Sea Scallops*

One half-pound fresh George's Banks sea scallops baked traditionally en casserole. 28
Pairs well with Seven Daughters Moscato

Baked Stuffed Shrimp*

5 Extra large jumbo shrimp stuffed with a traditional crab meat seafood stuffing. 23
Pairs well with Hogue Cellars Riesling

Classic Broiled Cod*

Fresh Atlantic cod delicately prepared with lemon butter sauce and broiled with a cracker crumb and Parmesan topping. 17
Pairs well with Ferrari-Carano Pinot Fumé Blanc

soups

Baked Onion Soup

Sweet vidalia onion soup prepared in house, topped with a homemade crouton, fresh cut Gruyère and provolone cheese baked until golden brown. 8

New England Clam Chowder
6 cup
8 crock

Chicken Noodle Soup
5 cup
7 crock

Maine Lobster Bisque
7 cup
9 crock
Add fresh lobster meat 3

dinner salads

Caesar

Crisp Romaine lettuce tossed with fresh shaved Parmesan cheese and creamy Caesar dressing topped with croutons. 11
Pairs well with Acrobat Pinot Gris

The Steakhouse*

Filet tips marinated and grilled to perfection over Gorgonzola cheese, mixed field greens, crispy bacon, hard-boiled egg and poppyseed vinaigrette. 16
Pairs well with Franciscan Cabernet Sauvignon

Waldorf

Prepared with diced red apples, celery and dried tart cherries with toasted and chopped walnuts. Tossed in a homemade Waldorf salad dressing with yogurt, mayonnaise, lemon and pepper. 13
Pairs well with Woodchuck Cider

The American

Mixed field greens tossed with dried tart cherries, red onions, toasted walnuts and fresh Gorgonzola crumble tossed with creamy garlic and cracked pepper dressing. 12
Pairs well with J. Lohr "Riverstone" Chardonnay

Cobb*

Fresh thin-sliced iceberg lettuce tossed in a rich creamy blue cheese dressing with diced tomatoes, sliced avocado, chopped hard-boiled egg, thick-cut bacon pieces, grilled chicken and topped with crumbled blue cheese. 14
Pairs well with UFO White Ale

Add to any of our salads:

Fresh white anchovy fillets 1
Grilled or blackened chicken 4

Filet tips 6
Fresh lobster salad 10

entrées

The Dubya*

Classic chicken pot pie prepared with pearl onions, peas, carrots, celery and chicken gravy baked to perfection in a puff pastry. 16
Pairs well with Caposaldo Pinot Grigio

Yankee Pot Roast*

Home-made pot roast slow-cooked in its own juices and served deconstructed with carrots, onions, and celery. 17
Pairs well with Palm Belgium Ale

Lobster Mac 'n Cheese*

Fresh cavatappi pasta blended with cheese and fresh Maine Lobster meat. Topped with white cheddar cheese and breadcrumbs. 22
Pairs well with Kendall-Jackson "VR" Chardonnay

Classic American Meatloaf*

Classic American meatloaf meticulously prepared with veal, pork and beef and fresh herbs. Topped with our housemade ketchup. 15
Pairs well with Allagash White Ale

The American Steakhouse Burger*

10 oz. hand pressed and seasoned Certified Angus Beef grilled to temperature. Prepared with our garlic aioli mayonnaise and served over baby spinach, beefsteak tomato, crisp vidalia onion, steakhouse bacon and sautéed portabella mushroom. Topped with Havarti cheese and served on a buttered and grilled fresh made sourdough roll. 16
Pairs well with Brooklyn Brown Ale

Roasted Half Chicken*

Half-chicken roasted with fresh sliced lemon and topped with a chicken stock and garlic reduction. 15
Pairs well with Seven Daughters Moscato

Chicken Wellington*

Seasoned and pan-seared chicken breast, lightly sautéed fresh mushroom and onion in a Dijon mustard cream sauce and wrapped in a flaky puff pastry shell. 20.
Pairs well with Cakebread Estate Sauvignon Blanc

Lobster Ravioli*

Locally made fresh lobster stuffed ravioli served in our housemade Grey Goose pink vodka sauce. 21
Pairs well with Wild Horse Pinot Noir

Linguini & Clams*

Fresh locally sourced clams sautéed in olive oil and fresh chopped garlic. Served over organic linguini and topped with fresh shaved Parmesan cheese. 18
Pairs well with Acrobat Pinot Gris

sides 5

Smashed Idaho Potatoes
Green Bean Almondine
Creamed Spinach

Sautéed Spinach
Homemade Tater Tots
Parmesan Truffle French Fries

Classic Loaded Baked Potato
House or Caesar Salad
Roasted Garden Fresh Carrots

**Advisory: Consumption of raw or under-cooked foods of animal origin will increase your risk of food borne illness. Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked. It is the consumer's responsibility to notify staff of any food allergies prior to ordering.*