

Up North Cuisine

In the North woods of Maine, you can embrace the beauty of a soothing sunset or the quiet of a fresh snowfall. Up North Cuisine is a source of comfort – hot, hearty and filling. Chef Dennis blends the best that Maine offers always with an eye for presentation, one dish at a time.

To Start

Sun-Dried Tomato Bisque. with house parmesan breadsticks. 6

Mussels. with buttery garlic, chorizo & fennel broth. 12

Seared Scallops with Tomatillo Salsa. 12

Caesar Salad. 10 Add grilled chicken or shrimp. 14

Spring Mix Salad. buttermilk splash dressing, bacon crisps. tomato and house parmesan croutons. 6

Main Fare

Maine Lobster Mac & Cheese. pasta shells. lots of lobster. 28 side dish. 14

Fresh Wild King Salmon Cakes. lemon-caper yogurt sauce, cucumber, basil & tomato salad. 28

Vegetarian Option: Caramelized cauliflower, sun-dried tomato, mushroom and grilled asparagus on Farfalle pasta with lite Alfredo sauce. 19

Pork Tenderloin, apples & leeks. 32

Grilled Beef Filet. peppercorn sauce. caramelized cauliflower .

golden raisins. roasted potatoes. 34

To End

Options will be Available

*20% Gratuity added for parties of 6 or more
Thank you for joining us – Dennis & Linda Bortis, Proprietors*