

Dinner at **THE PILOT HOUSE**

Soups and Salads

Market Soup 7

New England Clam Chowder 8

Spinach & Pear Salad 13

Poached pears, baby spinach, drunken cheese, cider vinaigrette GF

Caesar Salad 12

Romaine hearts, Caesar dressing, shaved parmesan, toasted croutons, tomato basil relish

Heirloom Tomato Caprese Salad 13

Burrata, basil, balsamic glaze, Maine sea salt, cracked pepper GF

Roasted Beet Salad 12

Roasted beets, mixed greens, goat cheese, cashew, white balsamic GF

Appetizers

Caramelized Maine Scallops 14

Pancetta, cream corn, crispy mushrooms, lemon truffle aioli GF

Fresh Local Oysters 3 per

Mignonette, lemon GF

Mussels Bruschetta 13

Rope grown mussels, tomato, basil, garlic, onion, balsamic, grilled baguette

Bacon Dusted Charred Brussel Sprouts 15

Pearl onions, local cheddar cheese curds, truffle aioli GF

Lobster Corn Fritters 14

Fresh lobster meat, green onion, sweet corn, paprika aioli

From the Sea

Haddock 24

Baked haddock topped with crab salad, mashed potatoes, vegetables, lemon thyme beurre blanc GF

Salmon 24

Butternut squash risotto, grilled asparagus, sweet tomato jam, lemon beurre blanc GF

Lobster Carbonara 26

Angel hair pasta, guanciale, egg cream sauce, parmesan

Maine Lobster Dinner 26

Maine 1 ¼ lobster, roasted red potatoes, drawn sweet butter, corn GF

Roasted Halibut 29

Herb mashed potatoes, daily vegetable, lemon thyme beurre blanc GF

Pan Seared Scallops 30

Root vegetable hash, maple gastrique, sautéed spinach GF

Seafood Stew 35

Chef's daily seafood selection, cherry tomatoes, red potatoes, lobster cream stock. GF

From the Land

Half Roasted Jerk Chicken 22

Whipped sweet potatoes, cranberry relish, sautéed brussel sprouts, blueberry balsamic reduction GF

Filet Mignon 32

Grilled beef tenderloin, roasted mushroom demi – glace, mashed potatoes, vegetable GF

Bacon Wrapped Meatloaf 28

Herb mashed potatoes, apple red onion jam, demi bourbon glaze

Rack of Lamb 28

Sweet potato cake, minted demi – glace, daily vegetable GF

Cider Braised Short Ribs 28

Herb mashed potatoes, maple glazed carrots, cider reduction, crispy onion straws

Pork Osso Buco 27

Celery root puree, roasted tomatoes, daily vegetable GF

Vegetable Risotto 19

Butternut squash puree, roasted mushroom, fresh arugula, goat cheese GF

MAP. Includes your choice of soup or salad, entrée, dessert and a non-alcoholic soda fountain beverage

**This food is or may be served raw or undercooked or many contain raw or undercooked foods. Consumption of this food may increase the risk of foodborne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods.*