



2012  
*THEATRE & EVENT MENU*

*Starters*

*Soup du Jour*

Ask your server for today's specialty

*Classic Caesar Salad*

Crisp romaine tossed with parmesan cheese, Caesar dressing, anchovy & croutons

*New England Clam Chowder*

with thyme & lavender

*House Salad*

Mixed green salad with veggies & honey balsamic vinaigrette

*Tonights Offerings*

*Fish & Chips*

Grilled haddock, baby spinach, mushrooms, mashed potatoes, Green Thumb Farm's crispy potatoes

*Grilled Native Salmon*

Tomato basil risotto, andouille, roasted corn, shaved parmesan, lime

*Deconstructed Sirloin Wellington\*\*\**

Angus sirloin, mushrooms, baby spinach, gorgonzola pastry pinwheel rosemary demi

*Stuffed Free Range Chicken Breast*

Baby spinach, sundried tomato, goat cheese, cauliflower puree, roasted vegetables, tomato cream

*Sweet Potato Ravioli*

Walnut praline, grilled asparagus, wilted spinach, mushroom ragu, dried cranberry brown butter

*Dessert*

*Fish Bones Specialties du Jour*

Housemade Seasonal Desserts

\$ 25 per person plus 7% Maine Sales Tax and 18% gratuity.  
Price for your 3 course meal includes a choice of soup or salad, entrée & dessert.  
Meals also include Starbucks coffee and tea.