

THE KENNEBEC

SMALL PLATES

Seasonal Flatbread

ask your server for today's selection

\$12

Grilled Halloumi Cheese

served with marinated olives &
roasted tomatoes

\$12

Mussels & Clams

PEI mussels and Littleneck Clams
steamed in Durango Wheat Beer

\$14

Mediterranean Mix

chicken souvlaki, hummus, dolmas, tabbouleh,
pita bread, and tzatziki

\$18

*Fennel Pollen Dusted Sea Scallops

cauliflower, capers, raisins white wine sauce

\$15

Grilled Artichokes

served with chevre, orange zest, & olive oil

\$10

*Charcuterie Plate

a selection of cured meats, fine cheeses,
pickled vegetables and condiments

\$16

Garlic Parmesan Souffle

topped with a warm mushroom medley
and lemon beurre blanc

\$13

SALADS

Roasted Beets Salad

mixed greens, warm goat cheese, hazelnuts,
prosciutto with basil/ orange dressing

\$14

Caesar Salad

hearts of romaine, housemade dressing,
garlic croutons and shaved parmesan

\$9

Crab Cake Salad

served with mixed greens in a lemon-caper
vinaigrette, balsamic marinated tomato and
onion, and basil aioli

\$16

House Salad

mixed greens, tomatoes, cucumbers, red
onions and choice of dressing

\$6

*Warm Scallop Salad

Romaine, red onion, oranges, candied walnuts, and
pomegranates in a coriander vinaigrette

\$16

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

An 18% gratuity may be applied to parties 5 or more.

LIGHTER FARE

Beef Bourguignon

filet of beef, carrots, celery, and onions, served on garlic mashed potatoes \$17

Rigatoni Bolognese

a slow simmered sauce of pork, veal, tomatoes and vegetables,
over house made pasta, finished with parsley \$17

Shrimp Linguini

in champagne sauce with pinons, fresh tomatoes, and capers \$17

Pork Shank Ossobuco

braised greens and Ancient Grain Polenta \$18

Confit of Chicken with Orange/Balsamic Glaze

leg and thigh served with polenta, roasted beets and carrots \$18

Chicken Pot Pie

poached chicken, spring vegetables, and shitake mushrooms baked in a
delicate sauce topped with puff pastry \$16

* Grilled Top Sirloin

with bordelaise, garlic mashed potatoes and sautéed spinach \$20

Cannelloni Marinara

Filled with spinach, ricotta, mozzarella and parmesan, served with broccolini \$18

ENTRÉES

served with soup or side salad

* Seared Sea Scallops

orzo pasta, oven roasted tomatoes & sautéed spinach with a lemon vinaigrette \$34

* Ribeye with Blue Cheese Compound Butter

grilled onions and braised greens \$38

* Lamb Chops Scottadito

grilled rack of lamb, with charred tomatoes, asparagus, onions,
and rosemary hashbrowns \$38

* Duck Two Ways

seared breast and leg confit with a pomegranate glaze,
roasted potatoes, and braised greens \$34

* Seared Salmon with Thai Red Curry Sauce

basmati rice and snap peas \$28