

THE KENNEBEC

SMALL PLATES

Seasonal Flatbread

ask your server for today's selection

\$12

Mussels & Clams

PEI mussels and Littleneck Clams
steamed in Durango Wheat Beer

\$14

Fennel Pollen Dusted Sea Scallops

cauliflower, capers, raisins white wine sauce

\$16

Charcuterie Plate

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

\$20

Grilled Halloumi Cheese

served with marinated olives &
roasted tomatoes

\$12

Mediterranean Mix

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

\$20

Grilled Octopus

with potato, celery and lemon

\$18

Pate Campagna

pork/ mushroom medley
with cornichon and crostini

\$12

Grilled Artichokes

Served with chevre, orange zest and olive oil

\$10

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

\$10

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

\$18

VEGETABLE SIDES

Honey and Lemon Thyme Roasted Heirloom Carrots \$12

Grilled Vegetables \$10

Enjoy a complimentary basket of house made bread
\$5 for additional basket

LOCALS APPRECIATION

NO SUBSTITUTIONS

Beef Bourguignon filet of beef, carrots, celery, and onions, with garlic mashed potatoes	18
Bucatini with Mussels and Clams spinach and zucchini in a white wine clam sauce	18
Shrimp Linguini in champagne sauce with pinons, fresh tomatoes and capers	18
Chicken Pot Pie poached chicken, spring vegetables, shitake mushrooms baked in a delicate sauce topped with puff pastry	18
Grilled Top Sirloin with bordelaise, garlic mashed potatoes and sautéed spinach	18
Cannelloni Marinara - served with broccolini	18
Fennel Crusted Pork Tenderloin with Balsamic Reduction grilled asparagus and Ancient Grain polenta	18
Salmon a la Meuniere pan seared with lemon and capers served with rice and sugar snap peas	18
Grilled Calamari with Cannellini Beans served with braised spinach and oven roasted tomatoes	18
Mahi-Mahi Veracruz Served with rice and vegetable medley	18
Penne Bolognese beef, pork & veal in a tomato sauce	18

ENTRÉES

Seared Sea Scallops orzo pasta, oven roasted tomatoes & sautéed spinach with a lemon vinaigrette	32
Ribeye/Blue Cheese Compound Butter with Grilled Onions garlic mashed potatoes and braised greens	36
Lamb Chops Scottadito grilled rack of lamb, with charred tomatoes, asparagus, onions, and rosemary hash browns	36
Duck Two Ways seared breast and leg confit with a pomegranate glaze, roasted potatoes, and braised greens	32
Seared Salmon with Thai Red Curry Sauce served with basmati rice and sugar snap peas	26
Espresso Glazed Baby Back Ribs Ancient Grain polenta and sugar snap peas	26