

## Appetizers & Small Plates

<b>Grilled Lamb Lollipops</b> ..... \$14 <i>Hoisin glazed, soba noodle salad, spicy peanut sauce</i>	 <b>Broccoli Rabe</b> ..... \$8 <i>Garlic confit, kalamata olives, Andouille sausage, olive oil, grilled bread, roasted cipolline onion</i>
<b>Maine "Fricassée"</b> ..... \$17 <i>Butter poached lobster, asparagus, sweet peas, orzo, oyster mushrooms, citrus beurre blanc</i>	<b>Blackened Scallops</b> ..... \$14 <i>Corn bacon relish, popcorn shoot salad</i>
<b>Maryland Crab Cake</b> ..... \$14 <i>The best you will ever eat!</i>	<b>Ravioli</b> ..... \$12 <i>Sun dried tomato smoked mozzarella filled, sun-dried tomato &amp; summer squash, lemon, garlic confit, extra virgin olive oil</i>
 <b>Chilled Melon Avocado Soup</b> ..... \$8 <i>With chilled lobster meat \$16</i>	 <b>Chicken Liver Mousse</b> ..... \$8 <i>Grape gelee, grilled baguettes</i>
<b>Braised Bacon</b> ..... \$14 <i>No nitrate slab bacon slowly braised seared crisp, white bean puree, roasted pearl onions, pea shoot salad</i>	<b>Five Onion Bisque</b> ..... \$8 <i>Chevre crouton, chive oil</i>
<b>Duck Confit Bruschetta</b> ..... \$12 <i>Grilled peasant bread, brie, caramelized onion, duck confit, tart green apple</i>	







## Salads

<b>Arugula Salad</b> ..... \$9 <i>Dried cranberries, poached pears, Maytag blue, pear vinaigrette</i>	 <b>Classic Caesar Salad</b> ..... \$9 <i>With or without anchovies</i>
<b>Mozzarella Plate</b> ..... \$12 <i>House made mozzarella, heirloom tomatoes, roasted onion, olives, asparagus micro green salad</i>	 <b>Sunset Farms Field Green Salad</b> ..... \$9 <i>Great greens, balsamic vinaigrette, dried cherries, pecans, chevre</i>
<b>Warm Lobster Spinach Salad</b> ..... \$19 <i>Warm butter poached lobster meat, spinach, red onion, asparagus, and brie with lemon virgin olive oil.</i>	<b>Crab Louie Salad</b> ..... \$17 <i>Jumbo lump crab, sauce Louie, crisp lettuce, heirloom tomatoes, avocado, crispy leeks</i>

### Sunset Farms Buttercrunch Lettuce

*Roasted slab bacon, heirloom tomatoes, toasted walnuts, crumbled Maytag bleu, red wine vinaigrette*  
**\$10**

## Entrées

 <b>Angus Hanger Steak (\$3 prix fixe supplement)</b> ..... \$26 <i>Fingerling potatoes &amp; slab bacon salad, chimichurri, tomato arugula salad</i>	
<b>Angus Beef Tenderloin</b> ..... \$38 <i>Roasted fingerling potatoes, spring corn succotash, grilled asparagus, citrus butter</i>	
<b>Braised Beef Short Rib</b> ..... \$28 <i>Birch beer braised, Yukon gold mashed potatoes, spring vegetables</i>	
<b>Roasted Frenched Chicken Breast</b> ..... \$25 <i>Herb roasted, whipped potatoes, spring vegetables, lemon herb chicken jus</i>	
 <b>The Maestro's Favorite Chicken</b> ..... \$24 <i>Chicken Milanese style with salad of mizuna, red onion, sun-dried tomatoes, orange, Asiago, and lemon olive oil</i>	
<b>Lobster Scallop Risotto</b> ..... \$38 <i>Parmesan risotto, butter poached lobster, seared scallops, oyster mushrooms, melted leeks, spinach, lemon</i>	
 <b>Risotto</b> ..... \$18 <i>Fuji apples, caramelized onion, wild mushrooms, Robiola cheese</i>	
<b>Wild King Salmon</b> ..... \$28 <i>Pan roasted, parmesan risotto, spring corn succotash, micro green salad</i>	
 <b>Smoked Chicken Pasta</b> ..... \$24 <i>Smoked chicken breast, andouille sausage, spinach, creole cream, grana padano, ricotta salata</i>	
<b>Blackened Red Fish</b> ..... \$26 <i>Genuine American red fish, Asiago white polenta cake, heirloom tomato salad, Micro green salad</i>	
 <b>Grilled Swordfish (\$3 prix fixe supplement)</b> ..... \$28 <i>Line caught, local greens, kalamata olives, heirloom cherry tomatoes, red onion, fingerling potatoes, french green beans, crispy egg, Pommery vinaigrette</i>	
<b>Lobster Roll</b> ..... \$21 <i>House made NE style roll, chilled lobster salad, baked beans, coleslaw</i>	
 <b>#1 Ahi Tuna</b> ..... \$28 <i>Forbidden black rice sauté, Asian slaw, sambal gastrique</i>	
<b>Diver Scallops</b> ..... \$32 <i>Lobster mashed potatoes, broccoli rabe, mustard vinaigrette</i>	
<b>Dry Aged Bone-In 1lb Angus Rib Eye</b> ..... \$48 <i>Aged 42 days, Asiago whipped potatoes, summer succotash, roasted tomato jam butter &amp; sautéed wild mushrooms</i>	

### Maestro's \$25 Three Course Prix-Fixe

 Select One Marked Item From Appetizer or Salad Section

 Select One Marked Entrée Item

 Dessert