



## STARTERS

AWARD WINNING LOBSTER BISQUE 11

SEASONAL SOUP \* 9

MAINE MUSSELS \* 11

NIGHTLY PREPARATION

MAINE LOBSTER & BRIE DIP 15  
BAGUETTE

GRILLED EGGPLANT \* 9  
ROLLED & STUFFED WITH CHÈVRE,  
BALSAMIC & CHIVE OIL

TAVERN TART 12  
SHAVED RIBEYE, BRIE, MUSHROOM DUXELLE,  
WHOLE GRAIN MUSTARD AÏOLI

CLASSIC SHRIMP COCKTAIL \* 14  
FOUR JUMBO SHRIMP, CLASSIC COCKTAIL  
SAUCE, LEMON

## SNACKS

MAINE OYSTERS ON THE HALF SHELL\*

ACCOMPANIMENTS: 3/EACH

SHAVED FRESH HORSERADISH  
TONIGHT'S MIGNONETTE  
COCKTAIL SAUCE

TOSSED HAND CUT FRIES 9  
HERB INFUSED OIL & FONTINA

FRIED HADDOCK BITES 11  
LIGHTLY BREADED ~ BAJA SAUCE

ZUCCHINI STICKS 8  
FRIED & STACKED - GOAT CHEESE RANCH

FRIED PICKLES 8  
SPICY AÏOLI

## SALADS

SIGNATURE HOUSE \* 9  
BABY SPINACH LEAVES, MAPLE VINAIGRETTE, PISTACHIOS & DRIED CRANBERRIES

CLAY HILL CAESAR \* 8                      ADD WHITE ANCHOVIES \$2  
PARMESAN, VIDALIA ONION AND LEMON EMULSION, HEARTS OF ROMAINE, CROSTINI

TOMATO, BASIL & MOZZARELLA TOWER \* 12  
GARDEN BASIL OIL & BALSAMIC REDUCTION

### FROM GORDON'S GARDEN

RHUBARB ~ MINT ~ THYME ~ BASIL ~ CHIVE ~ RASPBERRIES ~ LEMON BALM ~ PARSLEY  
PLATE FLOWERS ~ TABLE FLOWERS

CLAY HILL FARM IS THE FIRST RESTAURANT IN THE COUNTRY TO BE A CERTIFIED  
WILDLIFE/BIRD SANCTUARY. OUR DEDICATION TO PROTECTING MAINE'S  
RESOURCES INCLUDES A PASSION FOR LOCALLY - SOURCED PRODUCTS. OUR  
BACKYARD GARDEN YIELDS MANY OF THE FLAVORFUL BUILDING BLOCKS IN YOUR  
MEAL TONIGHT. ENJOY!



ENTRÉES

CATCH OF THE DAY (MARKET PRICE)

ROASTED PEKIN DUCK BREAST \* 32  
 MAINE BLACKBERRY COULIS, MASHED POTATOES

ADD CONFIT LEG \* 7  
*\*\*Deloach, Pinot Noir 9*

SEAFOOD STUFFED HADDOCK 29  
 MAINE LOBSTER CREAM SAUCE, RISOTTO

*\*\*Kendall-Jackson Chardonnay, Vintner's Reserve 11*

NEW YORK STRIP STEAK\* 32

CHARRED SCALLION CHIMICHURRI & SOUTH WESTERN HASH ~ ROASTED CORN, RED PEPPERS,  
 POBLANO PEPPERS, ROASTED POTATOES

*\*\*Four Vines, Old Vine Cuvee, Red Zin 9*

FIRECRACKER MAINE LOBSTER STEW MARKET PRICE

MAINE LOBSTER KNUCKLE, CLAW & TAIL MEAT, SHRIMP, MUSSELS, SPICY BROTH ~ ROASTED  
 POTATO, CORN, BASIL AND LEMON BALM

*\*\*J.Lohr, Sauvignon Blanc 8*

BRAISED LAMB SHANK \* 34

RED WINE - ROSEMARY BRAISED, ROASTED GARLIC MASHED POTATOES,  
 RAINBOW SWISS CHARD

*\*\*Trivento, Malbec 9*

LEMON BROILED HADDOCK 25

LEMON-PANKO CRUMB TOPPING, RISOTTO

*\*\*Lagaria, Pinot Grigio 8*

HOUSEMADE BEET PASTA 24

TOMATO, CORN, WILD MUSHROOM, PESTO CREAM SAUCE

*\*\*Lindemans Bin 50, Shiraz 7*

PRIME RIB AU JUS \* TRADITIONAL CUT (12 OZ) 35 SMALLER CUT (8 OZ) 29

SLOW COOKED ANGUS RIBEYE, NATURAL AU JUS, MASHED POTATOES, HORSERADISH CREAM

*\*\*Clos du Bois, Cabernet Sauvignon 10*

SMOKED BBQ CHICKEN \* 24

HOUSEMADE BBQ SAUCE, CELERY ROOT SLAW, MAPLE BACON CORNBREAD

*\*\*Four Vines, Old Vine Cuvee, Red Zin 9*

ABOVE ENTRÉES SERVED WITH SEASONAL VEGETABLE UNLESS OTHERWISE NOTED

ADDITIONAL SIDES- \$5 / SUBSTITUTIONS- \$2

MASHED POTATOES ~ ROASTED GARLIC MASHED POTATOES ~ SAUTÉED SPINACH  
 SEASONAL VEGETABLE ~ RISOTTO ~ ROASTED POTATOES ~ RAINBOW SWISS CHARD

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

\*GLUTEN-FREE PREPARATION AVAILABLE

\*\*SUGGESTED WINES BY THE GLASS