



Dinner

Appetizers

Crispy Chicken Leg

Pomegranate gastrique, frisée, sherry vinegar and olive oil - 8

Applewood Smoked Pork Belly

Creamy polenta, sautéed apples, calvados -10

Fried Calamari

Cherry peppers, lemon-black pepper aioli, marinara-8

Crab Cakes

Cider slaw, cranberry aioli, crispy sweet potato strings -14

Jumbo Gulf Shrimp Cocktail

House made cocktail sauce and lemon- 12

Roasted Brussel Sprouts, Pumpkin and Garlic

Pepitas, maple syrup, Lakins Gorges Opus 42, red wine vinegar, olive oil -9

Soups

Lobster Stew - 9 cup 11 bowl

Clam Chowder- 6 cup 8 bowl

Soup of the day -5 cup 7 bowl

Salads

TMS Salad

Roasted sweet potatoes, grapes and apples, shaved red and white cabbage, sliced shallots, walnuts, sherry vinegar, and walnut oil -11

Caesar Salad -8

Garden Salad-6

house dressings: balsamic, peppercorn ranch, bleu cheese, red pepper parmesan Italian

Entrees

Charbroiled Piedmontese Filet Mignon*

Cabernet veal reduction, caramelized pearl onions, Yukon Gold mashed potatoes, apple cider glazed carrots -39

Grilled Berkshire Pork Chop*

Tasso stuffing, braised kale, bourbon -pork reduction-28

Bell and Evans Chicken Scaloppini

Butternut squash, onions, dried cranberries, lemon-sage cream, linguini -27

Lakin's Gorges Ricotta Gnocchi

Pesto cream, marinara, roasted carrots and parsnips -25

Broiled Haddock and Jonah Crab

Jasmine rice, wilted spinach, lemon-fennel pollen aioli - 30

Cedar Plank Roasted Faroe Island Salmon*

Sunflower-mint pesto, smashed roasted fingerling potatoes, Brussel sprouts -28

Cedar Plank Roasted 1/4lb Maine Lobster

Scallop, rock shrimp and Jonah crab Ritz cracker stuffing with daily potato and vegetable (market price)

Steamed or Grilled 1/4lb Maine Lobster

Drawn butter, daily potato and vegetable (market price)

Add Gulf of Maine Wild Mussels -6

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A gratuity of 20% will be added to parties of six or more.