

Twenty Milk Street

Soups

Soup du jour
Cup 3 – Bowl 4

New England Clam Chowder
Cup 4- Bowl 5

Lobster Stew
Fresh Maine lobster meat in a rich sherry cream,
enhanced with our own lobster reduction
Cup 8 – Bowl 11

Salads

Caesar Salad -7
With: Fresh picked Maine lobster 16,
jumbo shrimp -15
sirloin tips -13 grilled chicken -9

Garden Salad - 5
Fresh garden vegetables with your choice of dressing
Iceberg Chopped Wedge
With tomatoes, red onion, farm fresh
hardboiled egg, crispy bacon and Maytag bleu cheese with
red wine vinaigrette-9

Appetizers

Jumbo Shrimp Cocktail
Served with cocktail sauce and lemon -3 each
Charcuterie Plate
Sausages, pates and cured meats changing daily-
whole grain mustard, cornichons, caper berries and crostini -10

Steak Tartar
Chopped sirloin, cornichons, shallots, black pepper,
extra virgin olive oil, hen egg yolk, Pecorino Romano
and crostini -12

Pickled Beets
Served with goat cheese, roasted garlic,
walnuts and parsley oil -8

Crab Cakes
Three of our famous crab cakes
served with lemon shallot mayonnaise-11

Delicata Squash Cup
Filled with butternut squash custard
with black currant red maple sauce-7

Mouillard Duck Leg Confit
Musclun greens with cinnamon-blueberry vinaigrette
with candied pecans-10
Crispy Triple Crème Brie "Purses"
With a raspberry coulis-9

Piedmontese Beef

The Portland Regency proudly serves Piedmontese Beef, raised on our own farm located in Cumberland Maine. Piedmontese beef is known for its high protein content while being lower in fat and cholesterol than turkey.

Your server will describe tonight's special Piedmontese entrée.

Nutritional Facts: Approximate values per 100 grams

	Piedmontese	Certified Angus
Fat:	0.69 g	26.15g
Calorie:	106.25	297.31
Protein:	24.14g	15.79g
Cholesterol:	38.54mg	62.92mg

Entrees

Piedmontese Filet Mignon
Pan seared tenderloin with a brandy shallot and mushroom espagnole -35

Grilled Apple Cider Brined Berkshire Pork Chop
A local all natural center cut chop with maple-apple brandy demi-glace and roasted Cortland apple-21

Cedar Planked Salmon
Stuffed with dill Havarti and Jonah crab meat accompanied by tomato-dill cream sauce -27

Pan seared Cod "Chowder"
With bacon, leeks, fish fumet, cream and homemade potato gnocchi -22

Spinach and Sundried Tomato Ricotta Ravioli
With a lemon-golden raisin butter sauce -22

Grilled Bourbon and Brown Sugar Bell and Evans Chicken Breast
With savory bread stuffing, Swiss chard and gravy -23

Pan Seared Scallops
Over Maine shrimp risotto with chive oil and Pecorino Romano cheese -26

Single or Twin 1 ¼ lb. Maine Lobsters
Served with drawn butter and lemon (market price) Add a bowl of Bangs Island Mussels mariniere -4

Freshly baked cranberry wheat bread and butter is served
Consuming raw or undercooked meats may increase your risk of foodborne illness
A service charge of 20% will be added to parties of six or more