



## Afternoon & Evening

### Salads, Starters & Snacks

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Inn House Salad	\$ 7
Mixed greens, tomatoes, cucumber & red onion topped with home style croutons	
Caesar Salad	\$ 9
Crisp romaine lettuce, shaved parmesan, home style croutons, tossed in a creamy Caesar dressing.	
Top the above salads with your choice of Chicken, Shrimp or Sirloin Steak; add \$7	
Caprese Salad	\$15
A traditional caprese made of fresh mozzarella, tomatoes & basil drizzled with olive oil & balsamic vinegar	
Steak Salad	\$16
Baby arugula tossed with Great Hill bleu cheese, red seedless grapes, almonds, marinated tomatoes, sirloin steak and herb vinaigrette	
Roasted Chicken Salad	\$14
Mixed greens with strawberries, diced apple, walnuts and Maine feta, finished with a citrus dressing	
Chips & Dip	\$10
Tri-colored tortilla chips, salsa and guacamole	
Hummus	\$11
Toasted cumin hummus, marinated edamame and baked pita	
Olives	\$ 11
Olive assortment, mixed with prosciutto and shaved parmesan cheese served with crusty bread	
Daily Ceviche	\$17
Local Maine seafood, marinated in citrus juice, with onions, peppers and cilantro, served with tortilla chips	

*"The Department of Health requires us to inform that consuming RAW or UNDERCOOKED meat, poultry, shellfish & eggs may increase your risk of foodborne illness, especially individuals with certain medical conditions."*

## The Local Dish

Great Diamond Clam Chowder	\$11
New England style with oyster crackers	
Maine Lobster Roll	\$MKT
Maine lobster meat tossed in a lemon thyme aioli with shredded lettuce on a New England Style Roll	
Maine Crab Cakes	\$15
Maine crab meat served with pickled beet slaw, and a spicy remoulade sauce	
Jumbo Shrimp Cocktail	\$17
Poached shrimp with house made cocktail sauce	

## Burgers

*choice of brioche, wheat Kaiser roll or gluten free roll, served with Morse's pickle and choice of Chef's side selections*

Casco Bay Burger	\$13
An 8oz., grass fed Angus beef patty cooked to your liking, topped with Pineland Farm cheddar cheese & smoked Applewood bacon	
BBQ Turkey Burger	\$11
Topped with pepper jack cheese, lettuce & tomato	
Black Bean Burger	\$11
A completely Vegan & Gluten Free sandwich! Lalibela farm black bean tempeh with spicy tomato relish and avocado	

## Wraps

*served with Morse's pickle and choice of Chef's side selections*

Chicken Caesar	\$ 10
A crisp classic Caesar, minus the croutons and all wrapped up!	
Black & Blue -Turkey	\$11
Sliced turkey breast, lettuce, tomatoes, blueberries and maple walnuts with a house made bleu cheese mayo	
Vegetable Wrap	\$ 9
Assorted vegetables lightly sautéed & wrapped up with lettuce, tomatoes, cheese curds & citrus oil	

## Panini's

*Served on Ciabatta bread, served with Morse's pickle and choice of Chef's side selections*

Ham & Cheese	\$12
Shaved ham and prosciutto with provolone cheese and pesto	
Steak & Mushroom	\$13
Shaved steak, portabella mushroom, red peppers & rosemary bleu cheese aioli	
Chicken & Spinach	\$11
Roasted chicken breast, baby spinach, goat cheese with asparagus and balsamic	

## M. Y. O. Pizza

\$14

Make your own pizza! Pick 3 toppings & we do the rest!  
Toppings to choose from: pepperoni, sausage, ham, onions, peppers, broccoli, spinach, mushrooms, pineapple, chicken, steak, gorgonzola. Additional toppings \$1.00  
*All pizzas include your choice of cheddar or mozzarella cheese.*

## Entrees

Roasted Chicken	\$21
Herb rubbed 1/2 chicken, roasted potatoes, asparagus and a fig demi glaze	
New York Strip Steak	\$29
14 oz. strip served with béarnaise aioli, mushrooms & caramelized shallots <b>add a skewer of shrimp \$9</b>	
Lemon Pepper Salmon	\$25
Salmon filet baked with lemon pepper spice & fresh lemon juice with herbed potatoes and daily vegetable selection	
BBQ Ribs	\$23
Braised and glazed with sesame ginger BBQ sauce, served with spicy noodle salad	
Shrimp Pasta	\$26
Shrimp sautéed in white wine, garlic, butter & diced vegetables, served over linguine	
Cheese Tortellini	\$19
Tri-color cheese tortellini served with in a rich vodka sauce, local tomatoes, capers, basil and mozzarella	