

DINNER SPECIALS

Thursday, April 20, 2017

Soup du Jour

Chicken Vegetable Soup

chive, farro

Appetizers

Red Oak Leaf & Berry Salad 10

blackberry, strawberry, almond, goat cheese,
red onion, fennel, lemon vinaigrette
(Southern Tier Lemon Drop Sun)

Artichoke Hearts Gratin 10

garlic, shallot, bread crumb, Parmigiano
Reggiano, red pepper flake, olive oil
(Smuttynose Vunderbar Pils)

Deviled Salmon Cake 12

tartar sauce, pickled carrot and cabbage slaw,
salmon roe
(Allagash White)

Entrees

Herb Baked Flounder 26

lemon caper sauce, asparagus, wild rice pilaf
(Victory Summer Love)

Grilled New Zealand Rack Of Lamb 30

mint chimichurri, haricot vert, baby carrot,
roasted potato medley
(Bolero Snort The Herd Quad)

Chicken Ragu Penne 22

pulled braised chicken, garlic, shallot, tomato,
black olive, spinach, basil, parmesan
(Two Roads Rye 95 Tripel)

Baked Fish Tacos 16

grapefruit salsa, shredded cabbage,
radish, matchstick carrot, cilantro,
black beans and rice
(Stillwater Superhop)

Stirling Hotel Logo Pints \$5

Ask your server!