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## SMALL PLATES

Fresh Baked Garlic Loaf with herb whipped butter 3

Cup or Bowl of Farm to Table Soup of the Day 5 / 8

Cup or Bowl of New England Clam Chowder 6 / 9 (GF)

French Onion Soup 8 (GF\*)

Poached jumbo tiger shrimp with sriracha lime cocktail sauce 1.5 each

Otter Cove Oysters on the half shell 3 each \*(GF)

2 Fried or Grilled Blackened Haddock Taco with a mango poblano salsa & creamy Baja sauce on a flour tortilla 10 (GF\*)

Casco Bay Mussels steamed with garlic, shallot, spicy black bean sauce & roasted red pepper 12 (GF)

Escargot sautéed with Pernod, bacon & spinach then topped with parmesan 11 (GF)

### BISTRO FRIES

Hand-cut fries tossed with asiago cheese, fresh sage, oregano & sea salt served with truffle aioli dipping sauce 9 (GF)

Crispy Brussels sprouts fried with with shiitake mushrooms & shallots, then glazed with sambal & honey & served with a side of sriracha aioli 11 (GF)

3 Jumbo nacho chips with cheddar jack cheese, black olives, pico de gallo, avocado créma & 13 hour smoked brisket 9 (GF)

Classic Chicken Wings tossed in a choice of sambal & honey glaze, buffalo or garlic & parmesan with blue cheese dipping sauce and carrot & celery sticks 11 (GF)

Baked Pretzels served with a horseradish, cheddar & English Cream Ale cheese spread 9

Duck Confit Poutine over hand-cut fries, cheese curds & rich gravy 9

Brie & Duck Confit slider with Bermuda onion marmalade & truffle chips 8

Fried Cod Cheek Bites with cajun remoulade & lemon 12

Crock of Mini Meatballs & Mozzarella baked with marinara sauce & garlic bread 11

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## SALADS

### 233 HOUSE SALAD

Baby watercress, caramelized onions, dried mission figs, gorgonzola, pistachios & sherry vinaigrette 10 (GF)

### CLASSIC CAESAR SALAD

Romaine hearts, parmesan & croutons tossed with our house creamy caesar dressing 9 (GF\*)

### ASIAN SALAD

Bibb lettuce, cashews, carrots, mandarin oranges, grape tomatoes & crispy wontons with ginger sesame dressing 10 (GF\*)

### SEASONAL SALAD

Baby spinach, pears, creamy goat cheese, candied pecans & warm maple bacon vinaigrette 12 (GF)

### TACO SALAD

Romaine hearts & baby spinach tossed with cajun beef, pico de gallo, black olives & cheddar jack cheese in a giant taco shell with creamy guak & ranch dressing 12

Add on Salad Protein: Grilled Chicken 6 Grilled Salmon 10 Poached Shrimp 7 Steak Tips 11

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## ENTRÉES

### HANGAR STEAK

10 oz choice Angus hangar steak served over roasted garlic mashed potatoes & sautéed spinach then topped with rosemary marrow butter & balsamic plate glaze 27 \*(GF)

### CHICKEN POT PIE

Chicken breast, roasted corn, carrots, sweet onion, celery & peas simmered in a rich thyme velouté, topped with flaky pastry & baked \$17.

### SHEPHERD'S PIE

Rosemary lamb layered with roasted corn, carrots, red peppers with Guinness gravy & parmesan mashed potatoes 18

### FISH & CHIPS

Lightly breaded local haddock filet with hand cut fries, cole slaw, tartar sauce & lemon wedge 18

### HADDOCK TACO DINNER

Three soft tortilla tacos with choice of fried or grilled blackened haddock, mango poblano salsa, creamy Baja sauce & hand cut fries 18 (GF\*)

### PASTA BOLOGNESE

Beef, pork & veal slow cooked with tomatoes, onions, garlic & cream finished with aged parmesan & fresh basil served over pasta of the day 19

### CHICKEN PICCATA

Pan seared chicken breast with pasta of the day in a lemon caper white wine sauce 17

### BIBIMBAP

Korean rice bowl of sticky rice, bulgogi beef, kimchi, sprouts, vegetables, Korean chili sauce & a sunny side egg 17 (GF)

### COUNTRY FRIED PORK CHOP

Buttermilk fried bone in pork chop with mashed potatoes, sautéed green brans & country gravy 18

### CHICKEN & TORTELLINI

Chicken breast sun-dried tomatoes, garlic, shallots & basil sautéed with white wine & extra virgin olive oil then tossed with tortellini pasta & topped with parmesan cheese & garlic bread 19

### MAC OF THE DAY

Gemelli pasta tossed with cheese sauce, slice hotdogs & chili, tipped with cheddar jack cheese & baked finished with yellow mustard & crispy fried onions 15

### RISOTTO

Italian rice cooked with cranberries, spinach & beets then topped chèvre & sliced almonds 18 (GF)

Add on Risotto Protein: Grilled Chicken 6 Grilled Salmon 10 Poached Shrimp 7 Steak Tips 11

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## BURGERS

### HOMEMADE VEGGIE BURGER

Black bean & quinoa with fresh corn, peppers, zucchini, onion, cilantro, a hint of chili with lettuce, tomato, avocado & cheddar cheese served with hand cut fries \$13.

### BISTRO BURGER

Half pound ground Angus burger served on a brioche bun with lettuce, tomato & pickle with hand-cut fries \$12 \*(GF\*)

#### Add on for Burgers:

Cheddar / American / Swiss / Gorgonzola 1  
Bacon / Fried Egg / Avocado 1.5

#### Side Substitutions:

Cole Slaw 1 Sweet Potato Fries 1.5 Mashed Potatoes 3  
Sautéed Garlic Spinach 2.5 Small House Salad 7 Small Caesar Salad 6

\* Consuming raw or under cooked fish, shell fish, eggs or meats may increase your risk of foodborne illness.  
(GF) These dishes are gluten free.

(GF\*) These dishes can be made gluten free with slight menu modifications (additional charges may apply)

-Please let us know of any food allergies prior to ordering- - Additional charges may apply to any food modifications.-

20% Gratuity added to parties of 6 or more