



Starter

Asparagus "Fries" Δ ~ Fresh asparagus spears, lightly dusted with seasoned flour & crisp fried. Served with chipotle ranch dip

Proposed Luncheon Menu Items

Turkey Panini ~ with Avocado, Bacon, Tomato & Cheddar

Crab Cake on Toasted Croissant ~ Pineapple Mango Salsa, Lettuce, Tomato & Chipotle Ranch

Cuban pulled Pork Panini ~ Ham, Pickles, Swiss & whole grain Mustard

The Bear Island Blue Burger ~ Bacon, Lettuce, Tomato, & Crumbled Blue Cheese

Sesame-cruste Sashimi Grade Tuna Δ ~ Sashimi-grade Tuna Encrusted with Sesame Seeds, pan seared with a Mango-Basil Sauce & Wasabi Drizzle. Served with a Red Cabbage & Pickled Ginger Slaw

Current Dinner Menu Items

Roasted Pear, Bacon and Goat Cheese Salad ‡ ~ Roasted Pears, Toasted Butternut Squash "Croutons" & Griddled Red Onions on Greens with Apple Wood Smoked Bacon & Chipotle Ranch Dressing. Garnished with Crisp Fried Tortilla Chips & sprinkled with Goat Cheese

Short Rib Shepherd Pie ~ braised boneless beef short ribs, in a red wine, mushroom & onion pan sauce, with sweet corn, & roasted butternut squash cubes. Topped with parmesan mashed potatoes

Wild Mushroom Ravioli ~ tossed with grape tomatoes, greens, Greek olives, & wild mushrooms in a lemon rosemary cream. Served on fresh zucchini ribbons, & sprinkled with shredded Parmesan

Concepts

Shellfish Sausage ~ Shrimp, Scallop, & Crabmeat Sausage, on either baby arugula or wild mushroom, leek & asparagus "hash", with fresh dill & lemon beurre blanc & fresh tomato relish

Pan Bronzed Duck Breast ~ with spinach & toasted almond risotto, Madeira sage pan sauce & fresh cherry chutney

Boneless Chicken Leg ~ stuffed with bacon & Gorgonzola, served on roasted garlic gnocchi, with fresh basil pan sauce. Sprinkled with lemon gremolata