

The Looking Glass Dinner Menu

Appetizers

Grilled Jumbo Shrimp Cocktail	13.95
<i>Homemade cocktail sauce</i>	
Lobster Brioche	14.95
<i>Fresh Maine lobster sautéed with shallots, simmered in brandy cream sauce and filled into a buttery brioche</i>	
Oysters Rockefeller	12.95
<i>Baked oysters topped with fresh spinach and creamy hollandaise</i>	
Asparagus Strudel	8.95
<i>Shitake mushrooms, sweet peppers and cheddar</i>	
Stuffed Artichoke Bottoms	8.95
<i>Walnuts and roasted red pepper stuffing</i>	
Pecan Chicken Tenders	10.95
<i>Apricot horseradish sauce</i>	
Spicy Maine Crab Cakes	12.95
<i>Roasted garlic aioli</i>	

Soup and Salad

Lobster Bisque	8.95
<i>Chunks of fresh Maine Lobster atop creamy bisque a hint of apple brandy</i>	
New England Clam Chowder	7.95
<i>Rich and creamy traditional chowder</i>	
Vegetarian Bean with Vegetables	6.95
House Salad	7.95
<i>Baby arugula lightly tossed with goat cheese vinaigrette, with roasted pecans, dried cranberries and pear</i>	
Caesar Salad	7.95
<i>Crisp romaine tossed with homemade dressing toasted croutons and grated parmesan cheese</i>	
Fresh Spinach Salad	7.95
<i>Tender leaves of fresh baby spinach, feta cheese, tomato, cucumbers, toasted almonds and lemon oregano dressing</i>	

Lighter Fare

Maine Lobster Roll	Market
<i>Fresh lobster, fresh dill, scallions, sweet pepper & lemon mayo on toasted roll</i>	
The Bluenose Special	13.95
<i>Grilled beef tenderloin, roasted onions, Gruyère cheese, lettuce, tomato creamy horseradish mayonnaise on a roll</i>	
Vegetarian Wrap -	9.95
<i>Grilled portabella mushroom, feta cheese, lettuce, tomato, roasted onion & Dijon mayonnaise</i>	
All American Beef Burgers or Grilled Chicken Breast	9.95
<i>Served on a toasted roll with lettuce, tomato, onion and traditional condiments</i>	
Create your own burgers by topping it off with:	1.50 each
<i>Swiss, Cheddar or Bleu cheese, roasted onions, mushrooms or peppers, or crispy bacon</i>	
Down East Macaroni and Cheese	10.95
<i>The best, made with Gruyère Cheese, Cheddar and Parmesan</i>	
Looking Glass Chicken	12.95
<i>Tender chicken breast stuffed with the Chef's mixture of cheeses, spinach and herbs, with a white wine cream sauce served with rice</i>	

Entrées

Lobster in “The Looking Glass”

Baked Stuffed Lobster <i>This is an extravagant display of Maine’s favorite crustacean baked open-faced with scallops and sweet pepper stuffing sweet vermouth and tarragon butter sauce</i>	Market
Traditional Boiled Dinner <i>With boiled fresh lobster, clams, corn on the cob and potatoes</i>	Market
Lazy Lobster <i>Boiled lobster served out of shell with garlic herb butter</i>	Market
Looking Glass Seafood Delight <i>Scallops, shrimp, salmon and lobster simmered in a garlic, cream sherry sauce</i>	32.95
Fresh Tuna Steak <i>Pan-seared finished with a pecan lime butter sauce</i>	28.95
Oaxacan Style Salmon <i>Grilled to perfection over fresh pineapple cilantro chutney</i>	24.95
Hand-made Rolled Seafood Crêpes <i>Filled with scallops, shrimp and salmon topped with garlic sherry wine sauce</i>	27.95
Grilled Beef Tenderloin <i>Hand-trimmed and cut, grilled to your specifications and topped with fresh tomatoes, basil and Madeira wine sauce</i>	29.95
Veal Medallions <i>Pan-seared, simmered with shallots, fresh tomatoes, capers and lemon butter sauce</i>	26.95
Rosemary Crusted Lamb Chops <i>Pan-seared with fresh garlic, artichoke hearts and Maderia wine sauce</i>	30.95
Chicken Provencal <i>Sautéed with fresh tomatoes, garlic, olives and white wine butter sauce</i>	22.95
Parmesan Pasta Primavera <i>Fresh pasta with seasonal vegetables topped with a Parmesan cream sauce</i>	16.95
Add chicken to the pasta dish 6.00 add 5 shrimp 8.00 add ½ Lobster 13.00	
Vegetarian Wild Mushroom Crêpes <i>Three hand-made crêpes filled with wild mushroom Duxelle on a bed of fresh broccoli robe and drizzled with fresh thyme-infused white truffle oil</i>	19.95

*Please inform your server of any dietary needs
We are happy to prepare fish grilled, broiled or baked
Note: Consumption of raw or undercooked foods can cause food borne illness
Executive Chef Arturo Montes*