



Appetizers

Fresh Maine Lobster Meunière 15

fresh herbs, shallots, garlic, and brandy butter sauce served in pastry puff

Tequila Lime Shrimp Cocktail 14

succulent jumbo shrimp with homemade tequila fresh lime cocktail sauce

Oysters Rockefeller 14

baked oysters topped with garlic, sweet peppers, fresh herbs and creamy champagne hollandaise

Marmalade Baked Brie 13

orange marmalade and brie wrapped and baked golden in French pastry

served with fresh fruit and crackers

Asparagus Strudel 9

with shiitake mushrooms, sweet peppers and cheddar

Spicy Maine Crab Cakes 13

served with roasted garlic aioli

Soups and salads

Lobster Bisque 9

pieces of fresh Maine Lobster atop creamy bisque with a hint of Calvados apple brandy

New England Clam Chowder 8

rich and creamy clam chowder

Vegetarian Tomato Basil Soup 7

with fresh basil and a splash of port wine

House Salad 8

baby arugula lightly tossed with goat cheese vinaigrette topped with roasted pecans, dried cranberries and fresh pear

Homemade Caesar Salad 8

crisp romaine gently tossed with homemade Caesar dressing, toasted croutons and grated parmesan cheese

Fresh Spinach Salad 8

tender leaves of fresh baby spinach, feta cheese, tomato, cucumbers, toasted almonds and lemon oregano dressing

Citrus Salad 8

baby arugula with fresh orange and grapefruit segments, cherry tomatoes, toasted sesame seeds and honey balsamic dressing

I hope you enjoy your dining experience with us this evening. I strive to use the freshest ingredients and buy local products when possible. Please inform your server of any dietary needs and we will be happy to accommodate.

Thank you,

Executive Chef Arturo Montes

Note: consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of food borne illness

Entrées

Lobster in “The Looking Glass”

Fresh Maine Lobster market price

Traditional boiled dinner fresh lobster, clams, corn on the cob and potatoes

Lazy Lobster boiled lobster served outside of the shell with garlic herb butter

*Baked stuffed Lobster an extravagant display of Maine’s favorite
crustacean baked open faced with scallop and sweet pepper stuffing
topped with sweet vermouth tarragon butter sauce*

Seafood Medley 34

*fresh Maine lobster, scallops, shrimp and halibut
sautéed with fennel, red peppers, capers and fresh lemon white wine butter sauce*

Baked Vanilla Scented Filet of Halibut 33

with asparagus and Hollandaise sauce

Honey and Mustard Salmon Filet 28

with rosemary, fresh apple and garlic butter sauce

Veal Medallions 36

sautéed with shallots, garlic, fresh apples, sage, walnuts and a brandy cream sauce

Horseradish Crusted Rack of Lamb 36

with an apricot, cranberry, rosemary sauce

Pan-Seared Beef Tenderloin 32

tenderloin of beef with bleu cheese herb crust and a garlic, shallot, Madeira demi sauce

Pepper Crusted Pork Tenderloin Medallions 29

pan-seared with honey Dijon and roasted onion sauce

Aquavit Flambéed Pork Chop 28

with an apple, onion, caraway, fennel, cumin, brandy demi sauce

Chicken Artichoke 28

sautéed breast of chicken with shallot, garlic, mushroom, artichoke and a white wine cream sauce

Baked Stuffed Portabella Mushroom 26

filled with vegetables, dried fruit, goat cheese and herbs

Sandwiches and Lighter Fare

All sandwiches served with potato chips and fresh vegetable sticks

Maine Lobster Roll 16

*fresh Maine lobster lightly tossed with fresh dill, scallions, sweet pepper
and lemon mayo on toasted roll*

The Bluenose Special 14

*grilled beef tenderloin topped with roasted onions, gruyère cheese, lettuce, tomato
and mild horseradish mayonnaise on a roll*

Burgers 10

served on a toasted roll with lettuce, tomato, onion and traditional condiments

Burger Toppings each 1

Swiss, cheddar, bleu cheese, roasted onions, mushrooms, peppers, crispy bacon

Looking Glass Chicken 15

*tender chicken breast stuffed with the Chef’s mixture of cheeses, spinach
and herbs with a white wine cream sauce and served with rice*

Down East Macaroni and Cheese 12

just the best, packed with cheese

Vegetarian Wrap 11

*grilled portabella mushroom, feta cheese, lettuce tomato, roasted onion
and Dijon mayonnaise*