

## *Appetizers*

### **Lobster Bisque \***

A bowl of our very own recipe, garnished with fresh Maine lobster. \$11

### **Soup du Jour** \$5

### **Maine Blueberry Bisque**

Fresh Maine blueberries pureed with sweet cream, nutmeg and cinnamon, served in a chilled bowl. \$6

### **Poached Chioggia & Golden Beet Salad**

Sugared farm raised beets tossed in field greens, mandarin oranges and a balsamic dressing topped with Arugala. \$6

### **Maine Crab Risotto**

A creamy Italian risotto tossed with Maine "Peekytoe" crabmeat and Applewood smoked bacon. \$11

### **Twin Seafood Cakes \***

Two fried cakes of crab, scallops and shrimp, served with remoulade and crispy julienne sweet potatoes. \$13

### **Blackened Beef Tenderloin**

Twin petit medallions pan-blackened and served with smoked red onion and maple-sweet potato. \$7

### **Shrimp Cocktail \***

Five extra large shrimp served chilled with a side of traditional cocktail sauce and lemon. \$12

## *Salads*

### **Mixed Greens with Garden Vegetables**

Baby Field greens with grape tomatoes, chopped cucumber, diced red onion and sweet carrot crisps. \$5

### **Classic Caesar \***

Chopped romaine hearts tossed with garlic herbed croutons, Asiago cheese and a classic Caesar dressing. Served with or without anchovies. \$10

### **Salad dressings**

Our house Sweet and Sour, Blue Cheese, Parmesan Peppercorn, Balsamic Vinaigrette, Cranberry Vinaigrette, Caesar and Oil & Vinegar

*Our dressings are homemade.*

We truly hope you enjoy your dining experience, compliments of Chef Robert Bates.

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# Entrees

*All entrees are served with our freshly baked breads and rolls and appropriate sides and garnishes as described.*

## New York Sirloin

A Twelve-ounce New York strip char-grilled and topped with Maitre d' hotel butter and served with a baked potato and vegetable of the day. \$26

*Benziger Cabernet Sauvignon, Sonoma, California (Bin# 114) \$13/\$44*

## Atlantic Salmon

Fresh off-the-boat, then pan-seared with a honey glaze and plated with a fresh Maine berry compote. \$21

*Firesteed Pinot Noir, Willamette Valley, Oregon (Bin# 132) \$14/\$49*

## Tuscan Veal Chop

Tender veal rubbed with light seasonings and olive oil char-grilled and served with our own sun dried tomato and olive relish, vegetable and starch of the day. \$23

*Cecchi Chianti Classico, Tuscany, Italy (Bin# 175) \$8/\$29*

## Roast Prime Rib of Beef \*

A Bethel Inn classic; request your cut on the bone, off the bone or an end cut when available. Served traditionally seasoned with baked potato, vegetable of the day and sides of Horseradish sauce and sour cream. \$32

*Michele Chiarlo Barbera d'Asti, Piedmont, Italy (Bin# 174) \$9/\$32*

## Surf n' Turf \*

An eight-ounce flatiron steak dusted with kosher salt and cracked pepper, char-grilled and served with two jumbo Cajun-spiced gulf shrimp, vegetable and starch of the day. \$29

*Clos du Bois Merlot, North Coast California (Bin# 123) \$10/\$36*

## Roasted Chicken Breast

A whole Statler chicken breast seared with fresh oregano, then roasted with lemon and served with a creamy honey-butter sauce, vegetable and starch of the day. \$17

*Sonoma Cutrer Chardonnay, Russina River, California (Bin# 147) \$12/\$42*

## Maine Seafood Sauté

Mahogany clams, mussels and bay scallops steamed in a buttered saffron broth served over pasta. \$27

*J. Moreau Chablis (Chardonnay) Burgundy, France (Bin# 90) \$11/\$39*

## Maine Lobster \*

A one-and-a-quarter pound live Maine lobster served simply with drawn butter, lemon wedge, baked potato and our house coleslaw. Market Price

*Louis Jadot Pouilly Fuisse, Macon Valley, France (Bin# 91) \$14/\$49*

## Rack of Lamb \*

Rosemary-marinated tender lamb rack, oven-roasted, and prepared with candied Vidalia onions, warm peaches and a hint of mint. Served with vegetable and starch of the day. \$29

*Rosenblum Zinfandel, North Coast, California (Bin# 129) \$11/\$39*

## Vegetable Fettuccini

A medley of garden vegetables, olives and feta cheese, lightly seasoned and tossed with fettuccini and white wine. \$19

*Matua Sauvignon Blanc, Marlborough, New Zealand (Bin# 178) \$8/\$29*

## Chef's Specials

A variety of traditional and innovative entrée specials are made nightly. Your server will be happy to describe tonight's selection.

### Guests on the Modified American Plan (MAP) please note:

Your dinner includes choice of appetizer, salad, entrée and dessert. So that we may offer additional premium selections, some items are marked with an (\*) which represents a \$5 surcharge that will be added to your dinner check.

*For parties of six or more an 18% gratuity will be added automatically.*

☞ We are happy to prepare your order to your desired temperature however please note: ☞  
Consumption of either raw or undercooked food may increase the risk of illness.

IMPORTED WHITES CONT'D

- 185 Greg Norman Chardonnay ~ \$39
- 186 Penfolds, Rawson's Retreat Chardonnay ~ \$21
- 187 Torbreck, "Woodcutters" Semillon ~ \$37
- 194 El Portillo Sauvignon Blanc ~ \$29
- 197 Marques de Casa Concha Chardonnay ~ \$35
- 198 Santa Rita Reserve Chardonnay ~ \$29
- 84 Chartron La Fleur Blanc ~ \$29
- 86 Louis Latour Puligny-Montrachet ~ \$129
- 87 Girardin Meursault Limousin ~ \$69
- 88 Louis Jadot Chassagne-Montrachet ~ \$99
- 89 Jean Claude Thevenet St. Veran "Old Vines" ~ \$49
- 90 J. Moreau & Fils Chablis ~ \$11 ~ \$39
- 91 Louis Jadot Pouilly Fuisse ~ \$14 ~ \$49
- 15 Louis Jadot Pouilly Fuisse ~ half \$29
- 93 Louis Latour "Genevieve" Macon-Lugny ~ \$31
- 94 Trimbach Pinot Gris Reserve ~ \$44
- 95 Trimbach Riesling ~ \$42
- 96 Marquis de Goulaine Pouilly Fume ~ \$41
- 97 Cherrier Sancerre ~ \$54
- 98 Muscadet de Sevre et Maine ~ \$32
- 99 Martin Vouvray ~ \$24

DOMESTIC REDS

- 108 Pine Ridge Cabernet Sauvignon ~ \$139
- 109 Dynamite Cabernet Sauvignon ~ \$65
- 110 Frog's Leap Cabernet Sauvignon ~ \$89
- 111 Marcelina Cabernet Sauvignon ~ \$59
- 112 Beringer Cabernet Sauvignon ~ \$54
- 113 Eberle Vineyards Cabernet Sauvignon ~ \$49
- 114 Benziger Cabernet Sauvignon ~ \$13 ~ \$44
- 115 Camelot Cabernet Sauvignon ~ \$6.50 ~ \$23
- 116 Rodney Strong Cabernet Sauvignon ~ \$44
- 117 Geyser Peak Cabernet Sauvignon ~ \$37
- 118 Liberty School Cabernet Sauvignon ~ \$29
- 119 Merriam Cabernet Sauvignon ~ \$69
- 26 Robert Mondavi Cabernet Sauvignon ~ half \$29
- 100 Beaulieu Vineyard "Tapestry" ~ \$129
- 101 Dominus Bordeaux Blend ~ \$219
- 102 Seghesio, "Omaggio" ~ \$89
- 103 Clos du Bois Bordeaux Blend, "Marlstone" ~ \$99
- 104 St. Francis Red ~ \$33
- 106 Ironstone Cab Franc ~ \$29
- 120 Franciscan Merlot ~ \$13 ~ \$48
- 121 Clos Pegase Merlot ~ \$54
- 122 Camelot Merlot ~ \$6.50 ~ \$23
- 123 Clos du Bois Merlot ~ \$10 ~ \$36
- 124 Sebastiani Cask Merlot ~ \$36
- 125 Columbia Crest Merlot ~ \$29
- 126 Wente Merlot ~ \$38
- 25 Clos du Bois Merlot ~ half \$23
- 127 Frog's Leap Zinfandel ~ \$57
- 129 Rosenblum Zinfandel ~ \$11 ~ \$39
- 130 Ravenswood Vintner's Select Zinfandel ~ \$29
- 131 Chehalem Pinot Noir ~ \$139
- 132 Firesteed Pinot Noir ~ \$14 ~ \$49
- 133 Saintsbury Pinot Noir ~ \$69
- 134 Wild Horse Pinot Noir ~ \$49
- 135 Chalone Pinot Noir ~ \$35
- 24 Schug Pinot Noir ~ half \$28
- 136 Frei Brothers Syrah ~ \$51
- 137 Marietta Old Vine Red Syrah ~ \$31
- 138 Foppiano Petite Syrah ~ \$11 ~ \$39
- 105 Coppola Rosso Shiraz ~ \$9 ~ \$32

- 139 Bonny Doon "Le Cigare Volant" ~ \$59

IMPORTED REDS

- 170 Castello del Terricio, Super-Tuscan Lupicaia ~ \$279
- 171 Argiano Brunello ~ \$119
- 172 Marchesi di Barolo ~ \$89
- 173 Massolino Dolcetto ~ \$39
- 174 Michele Chiarlo Barbera d'Asti ~ \$9 ~ \$32
- 175 Cecchi Chianti Classico ~ \$8 ~ \$29
- 180 Faustino Grand Reserva Rioja ~ \$69
- 181 Sierra Cantabria Rioja ~ \$10 ~ \$38
- 188 Rosemont Cabernet/Shiraz ~ \$35
- 189 Zonte's Footstep Cabernet Sauvignon ~ \$9 ~ \$34
- 190 Wynn's Coonawarra Shiraz ~ \$39
- 191 Bulletin Place Shiraz ~ \$29
- 192 Lindemans, Reserve Merlot ~ \$24
- 193 Fairview Pinotage ~ \$29
- 195 Saurus Malbec ~ \$31
- 196 Concha y Toro, Don Melchor Reserve Cabernet ~ \$129
- 50 Chateau Cos D'Estournel, St. Estephe ~ \$179
- 52 Chateau Lynch Bages, Pauillac ~ \$169
- 53 Chateau Duhart-Milon-Rothschild, Pauillac ~ \$139
- 55 Chateau LaRose Trintaudon, Medoc ~ \$44
- 58 Chateau Simard, St. Emilion ~ \$69
- 22 Chateau Simard, St. Estephe ~ half \$42
- 59 Chateau Haut Brion, Graves '88 ~ \$475
- 60 Chateau Haut Brion, Graves '90 ~ \$475
- 61 Chateau Meric, Organic, Graves ~ \$34
- 62 Chateau Gloria, St. Julien ~ \$129
- 63 Chateau de Sales, Pomerol ~ \$72
- 64 Chateau Clairefont, Margaux ~ \$66
- 65 Chateau Prieure-Lichine, Margaux ~ \$139
- 66 Christian Moueix Merlot ~ \$29
- 67 Chateau Pesquie Terrasses Rouge ~ \$29
- 68 Domaine Louis Jadot Clos Vougeot, Grand Cru ~ \$199
- 70 Mommessin Clos de Tart, Grand Cru ~ \$219
- 71 Louis Jadot Gevrey-Chambertin ~ \$79
- 72 Louis Jadot Nuits St. Georges ~ \$69
- 74 Louis Latour, Beaune ~ \$89
- 76 Louis Jadot Pommard ~ \$89
- 77 Louis Latour "Valmoissine" Pinot Noir ~ \$37
- 78 Georges Duboeuf, Fleurie ~ \$36
- 79 Chateau De LaChaize Brouilly ~ \$38
- 80 Louis Jadot Beaujolais-Villages ~ \$27
- 81 Louis Bernard Cote du Rhone-Villages ~ \$32
- 83 Domaine la Roquette Chateau-Neuf-du-Pape ~ \$69
- 23 E. Guigal Chateau-Neuf-du-Pape ~ half \$45



*Thank you for joining us!*

# Wine List

## CHAMPAGNE

- 31 Moet et Chandon, Cuvee Dom Perignon - \$225
- 32 Bollinger, Special Cuvee - \$99
- 34 Duval-Leroy, Brut Rose - \$89
- 36 Mumms, Extra Dry - \$69
- 37 Veuve Clicquot, Brut, Yellow Label - half \$59
- 38 Taittinger, Brut - half \$49

## SPARKLING

- 33 Jean-Francis Merieau Brut - \$49
- 35 Freixenet - \$7.25 - \$29
- 40 Taittinger Domaine Carneros, Brut - \$49
- 43 Domaine Chandon, Blanc de Noirs Cuvee #393 - \$39
- 44 Korbel, Brut - \$29
- 46 Nino Franco, Prosecco - \$39
- 39 Korbel Brut - half \$18

## BLUSH/ROSE

- 200 Chateau D'Aqueria, Tavel Rose - \$36
- 201 Chivite Gran Fuedo Rose - \$29
- 202 Talus White Zinfandel - \$17
- 203 Beringer LVS White Zinfandel - \$7 - \$27

## DOMESTIC WHITES

- 141 Cakebread Chardonnay - \$79
- 142 Rodney Strong Chardonnay - \$49
- 143 La Crema Chardonnay - \$44
- 144 Silverado Chardonnay - \$49
- 145 Frog's Leap Chardonnay - \$59
- 147 Sonoma-Cutrer Chardonnay - \$12 - \$42
- 148 Fess Parker Chardonnay - \$39
- 150 St. Clement Chardonnay - \$39
- 151 Kendall Jackson Chardonnay - \$9 - \$32
- 152 Arnold Palmer Chardonnay - \$27
- 153 Camelot Chardonnay - \$6.5 - \$23
- 154 Meridian Chardonnay - \$25
- 157 Chateau Ste. Michelle Chardonnay - \$29
- 11 Edna Valley Paragon Chardonnay - half \$23
- 156 Muriettas Well White Blend - \$42
- 158 Conundrum White Blend - \$49
- 159 Camelot Sauvignon Blanc - \$6.50 - \$23
- 160 Chateau Ste. Michelle Sauvignon Blanc - \$36
- 161 Honig Sauvignon Blanc - \$29
- 162 Lockwood Sauvignon Blanc - \$26
- 163 Murphy-Goode Fume Blanc - \$44
- 164 Dry Creek Vineyard Fume Blanc - \$9 - \$34
- 14 Dry Creek Vineyard Fume Blanc - half \$23
- 165 Fess Parker Riesling - \$9 - \$32
- 166 Chateau Ste. Michelle Eroica Riesling - \$49
- 167 Fetzer Gewurztraminer - \$22
- 168 Rosenblum Viognier - \$42
- 169 Ahlgren Semillon - \$39

## IMPORTED WHITES

- 176 Gavi Meiranna, Broglia - \$44
- 177 Marco Felluga Pinot Grigio - \$11 - \$39
- 178 Matua Sauvignon Blanc - \$8 - \$29
- 179 Villa Maria Chardonnay - \$32
- 182 St. Urbans-hof Spaetlese - \$54
- 183 Gunderloch Kabinett - \$46
- 184 Rosemount, Show Reserve Chardonnay - \$44

*more inside*