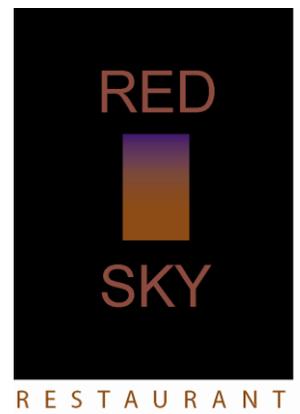


**Open Thursday -Sunday**  
Seating for dinner 5:30- 8:30  
207-244-0476 for reservations  
**NO CELL PHONES PLEASE**



Soup

Onion with cheese crouton garnish 9

Appetizers

Crispy polenta with sautéed spring spinach, Shiitake and Crimini mushrooms,  
finished with a balsamic reduction and parmigiano reggiano 12

Quail fried in duck fat and finished with a cranberry apricot glaze 11

Tostada of lobster over yellow eye bean refries and a house made corn tortilla,  
with pico de gallo, cheddar cheese local lettuce and Red Sky smoked pepper hot sauce 14

Salmon smoked over apple wood, with goat and cream cheese caper spread, red onion  
and house made sesame wheat crackers 10

Acadia Mussels steamed in white wine and Dijon, with fresh fennel, garlic and shallot 12

Red Sky Burgers

A custom blend of all natural, Maine raised beef, aged Vermont Cheddar,  
Salt Meadow Farm bun. Served with house roasted red pepper 'ketchup', spicy  
mayonnaise, pickled shallot and duck fat fries 16

Fresh haddock cake, Salt Meadow Farm 7 grain bun, house made tartar sauce, duck fat fries 16

Salads

Beech Hill mixed greens with Great Hill Blue cheese, sun dried cranberries,  
And an aged balsamic vinaigrette 10

Roasted organic beets over Beech Hill lettuce with Sunset Acres goat cheese, pine nuts  
and a lemon and Spanish olive oil dressing 10

Sailor's salad of organic greens with apple, aged cheddar and pistachios,  
with a whole grain mustard vinaigrette 11

Main Courses

Lobster and risotto - the meat of a whole lobster sautéed with sherry,  
mushrooms and asparagus, served over a mushroom risotto 33

Seared scallops served over house made pasta 'Cacio e Pepe', with sautéed asparagus 29

Fresh sole sautéed in brown butter with lemon, white wine and capers 28

Ragu of braised Maine raised, grass fed beef with fresh scialatielli pasta, sautéed zucchini 23

Prime NY Strip sirloin grilled with a coffee rub and blue cheese butter,  
over red wine caramelized onions, with shoestring frites, 32

Breast of duck, pan roasted, with a port demi- glaze and balsamic infused cherries 28

Organic roasted half chicken, with roasted potatoes and cranberry sauce 24

Baby back ribs slowly braised, finished on the grill with a maple glaze 26

Vegetable pot pie with roasted organic root vegetables, a white wine and rosemary  
gravy, buttermilk crust 22

Cheese course A selection of cheeses served with our house made sesame wheat crackers  
small plate/large plate