



SAMPLE DINNER MENU

(Our menu changes more frequently than we update our website.)

Soup

Potato and Cheddar soup with fresh chive garnish

11

Appetizers

Hand smuggled Italian prosciutto, clothbound aged cheddar, rhubarb, and balsamic

18

Crispy polenta with sautéed Ironwood Farm baby kale, shiitake, and crimini mushrooms, finished with a balsamic reduction and Parmigiano Reggiano

16

House apple wood smoked salmon, served with goat and cream cheese spread, red onion, and capers with our own sesame wheat crackers

16

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

16

Salad

Sailor's salad of Beech Hill lettuce with apple, aged cheddar
and pistachios, with a whole grain mustard vinaigrette

14

Great Hill blue cheese with Beech Hill lettuce, dried cherries,
aged balsamic vinaigrette

15

Red Sky Burger

Aged prime beef with sharp Vermont Cheddar and red wine
caramelized onions, with lettuce and roasted tomato, on a
brioche bun, with roasted potatoes

25

Main Courses

Lobster and risotto - the meat of a whole lobster sautéed with
butter and sherry, served over a mushroom risotto with
asparagus, finished with parmesan

48

Grilled swordfish with a ginger mint chimichurri and toasted
coconut, with vegetable and roasted potatoes

44

Baby back ribs, slowly braised and then finished on the grill with
a maple glaze, served with vegetable and au gratin potatoes

36

Breast of duck, pan roasted and served with a rhubarb
Chambord compote and vegetable and house gratin potatoes

44

12 oz. Prime NY Strip, grilled with our house rub and served
with our olive oil Bearnaise, vegetable and house gratin
potatoes
52

Organic roasted half chicken with roasted potatoes, vegetable
and cranberry sauce
29

Bolognese of beef, lamb and with house made pasta, made
ricotta and parmesan cream, house made ricotta and parmesan
36

House made tagliatelle with our fresh ricotta, arugula, Aleppo
pepper, lemon, finished with crispy breadcrumb and parmesan
cheese