

THE CHART ROOM on Prouts Neck

Starters

Cheese Plate

Selection of Local and International Offerings,
Dried Fruit Mostarda, Quince Paste, Crostini

Crispy Calamari

Pickled Pepper Relish and Smoked Paprika Aioli

Chilled Crab and Fall Citrus Salad

Grapefruit, Mâche, Lightly Pickled Onion

Sea Salted Kettle Chips

House-Made served with Aioli

Mediterranean Platter

Roasted Pepper Salad, Grilled Marinated Vegetable,
Hummus and Goat Cheese Fritter, Crostini

Wild Mushroom and Goat Cheese Flatbread

Arugula Pesto, Shaved Fennel, Heirloom Tomato

Shrimp Cocktail

Cocktail Sauce and Fresh Lemon
Add Shrimp

Crispy Brussels Sprouts

Tarragon Aioli and Toasted Garlic

Damariscotta Oysters*

Classic Cocktail Sauce and Black Pepper Mignonette
Half Full

Soups & Salads

New England Clam Chowder

Chopped Surf Clam, Bacon,
Light Cream, Westminster Oyster Cracker
Cup Bowl

French Onion Gratin

Caramelized Onion, Gruyère,
Rich Beef Broth, Sherry, Thyme

Soup du Jour

Ask your server about
today's soup special
Cup Bowl

Jardinière Salad

Mixed Greens, Tomato, Cucumber, Radish
Carrot, Feta Cheese, Basil Vinaigrette
Starter Entrée

Butternut Squash and Poached Pear Salad

Caramelized Butternut Squash Salad, Red Wine Poached
Pear, Blue Cheese, Crystalized Ginger Orange Vinaigrette

Traditional Caesar

Hearts of Romaine,
Herbed Crouton, Anchovy
Starter Entrée

Add to Any Salad

Chicken

Shrimp

Salmon

Executive Chef Daniel Dumont CMC

Food & Beverage Manager Taylor Benenti

Pastry Chef Caitlan Morris

*Consuming raw or undercooked foods may increase your risk of foodborne illness, especially if you have certain medical conditions.

Main Course

Black Point Burger*

Short Rib and Sirloin Blend, Lettuce, Tomato, Cabot Cheddar Cheese, Crispy Shallot, Horseradish Aioli, Served with French Fries

Maine Lobster Roll

Fresh Lobster Salad, Toasted Brioche Roll, Touch of Mayo, Bibb Lettuce, Served with French Fries

Seared Sea Scallop

Rosemary Maple Glaze, Crispy Prosciutto, Dauphine Potato, Fall Beet, Heirloom Carrot

Steak and Frites

Grilled Hanger Steak, Pommes Frites, Wild Mushroom, Roasted Asparagus, Café de Paris Butter

Haddock with Lobster Newburg

Whipped Potato, Jumbo Asparagus, Hollandaise

Gulf of Maine Salmon

Pan Seared Salmon, Sweet Potato Hash, Caramelized Cipollini, Pomegranate Gastrique

Warm Sirloin and Gorgonzola Salad

Mixed Greens, Garlic French Bean, Grilled Portobello Mushroom, Kalamata Olive, Sundried Tomato, Roasted Shallot Dressing

Fall Harvest Apple Salad

Grilled Chicken, Baby Greens, Pickled Cortland Apple, Dried Cranberry, Corn, Candied Pecan, Local Goat Cheese, Cider Maple Dressing

Oat Crusted Local Chicken

Free Range Chicken Breast, Cheddar Apple Grits, Brown Sugar Bacon Jam, Balsamic Brussels Sprout

Shrimp and Black Pepper Fettuccini

Wilted Spinach, Portobello Mushroom, Hot House Tomato, Roasted Garlic Cream

Today's Best Catch

Ask our team about what the fishermen brought home and how the Chef is preparing it today! . . . *Market Price*

As always, twin lobsters, vegetarian and vegan options are available upon your request.



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