

APPETIZERS

Bacon Wrapped Scallops 14

Fresh sea scallops wrapped in smoked bacon, tossed with a maple-mustard glaze.

Maine Crab Cakes 15

Served with a red pepper rémoulade sauce, spicy tomato and sweet pepper salsa.

Artichoke and Spinach Casserole 12

Shaved artichoke hearts and fresh spinach in a light Parmesan and Romano cheese, oven baked and served with toast points.

Bleu Cheese and Bacon-Stuffed Mushroom Caps 10

Potstickers 10

Pan-seared pork filled dumplings served with Thai dipping sauce.

The Classic Escargot 15

Baked in traditional garlic, Chardonnay and herbal butter served with pesto toast points.

Creamy Brie Fondue 11

Served with Apples and Toast Points

Jumbo Shrimp Cocktail

Three Gulf shrimp served with our homemade cocktail sauce. **11**

Additional shrimp **2.50 each**

Basket of Beer-Battered Shrimp 10

OLD VILLAGE INN



SOUP AND SALAD

Baked French Onion Soup Gratinee 9

Our House Made Lobster Bisque 12

New England Clam Chowder 10

Lobster Chowder 12

Try our special twist on chowder by mixing it with Lobster Bisque!

Mixed Baby Greens Salad 8

Caesar Salad 12

Summer Salad 13

Mixed baby spinach and Romain with fresh berries, blue cheese crumbles, pistachios, and pumpkin seeds

Iceberg Wedge Salad 10

Crisp iceberg lettuce, blue cheese, and chopped bacon served with Balsamic Vinaigrette

**Add: Grilled Chicken 8, Cajun Shrimp 10,
Steak Tips 12, *Salmon 9 or
Fresh Lobster 15**

**Add: Blue Cheese Crumbles 1.50
White Anchovies 2.00**

PUB FAIR

***Pub Burger 11**

***Mt. Katahdin Burger 15**
Blue Cheese, Bacon, Mushrooms

Plant-based 'Burger' 12

Served with chipotle-mayo sauce

Beer-battered Chicken Tenders 15

Teriyaki Chicken Skewers 13

Served over wild grains

Lobster Roll 25

Maine lobster tossed with mayo, in a toasted hotdog roll

Double Meat Lobster Roll 36

French Dip au Jus 16

B-52 Chicken Sandwich 15

Onions, mushrooms, cheddar cheese, honey Dijon sauce

Fish & Chips 15

Sweet Potato Fries 5

Wings 13

Buffalo, BBQ, or Sweet Chili. Served with hand cut fries.

Add Cheese 1.00, Bacon 2.00, Mushrooms 2.00

Make your Fish & Chips a sandwich for 1.00

Above is served with our hand-cut fries, unless otherwise noted.

Heartland Gluten Free Penne Pasta (yellow corn and white rice) is available for an additional charge of \$2.50 as a substitution for pasta of the day.

Please inform our staff of any allergies or dietary restrictions you may have. We will do our best to accommodate your needs.

*Some foods may be served raw or undercooked or may contain raw or undercooked foods. Consumption of these foods may increase the risk of food-borne illness.



SEAFOOD

Honey Garlic Glazed Salmon 24

Pan-seared Salmon topped with a honey garlic soy glaze atop a bed of wilted spinach, served with vegetables and a mix of wild grains.

Broiled Haddock 22 or Broiled Scallops 28

Broiled in white wine, lemon and butter, topped with sherried bread crumbs. Served with fresh vegetables and a choice of mixed wild grains or a baked potato.

Seafood-Stuffed Haddock 26

Fresh Haddock, stuffed with our house-made crabmeat and shrimp stuffing, finished with Lobster sauce. Served with vegetable of the day, and a choice of wild grains or a baked potato.

Baked Stuffed Shrimp 26

Four Gulf shrimp, baked to perfection with crabmeat and shrimp stuffing. Served with vegetable of the day, and a choice of wild grains or a baked potato.

Seafood-Stuffed Scallops. 29

Fresh sea scallops, baked with crabmeat and shrimp stuffing. Served with vegetable of the day, and a choice of wild grains or a baked potato.

Pan-Seared Scallops 29

Sea scallops sautéed with mushrooms, garlic and baby spinach. Finished with a Pernod cream sauce and Parmesan cheese over angel hair pasta.

Maine Lobster Roll 25

Maine lobster tossed with mayonnaise in a toasted hotdog roll, served with our hand cut fries.

Double Meat Lobster Roll 36

Chef's Lobster Selection of the Evening
priced daily

MEAT AND POULTRY

***Tournedos of Beef Au Poivre 29**

Medallion of tenderloin encrusted with cracked pepper berries, finished in a Brandy cream, served with a mix of wild grains and vegetable of the day

***Filet Mignon 34**

8 oz Center cut tenderloin topped with a choice of Port wine demi-glaze or Bearnaise, vegetable of the day, and a baked potato

***Grilled Ribeye (limited availability)**

Market Price

Served with a popover, choice of sauce, fresh vegetable and a baked potato.

***Pistachio Encrusted Rack of Lamb**

Market Price

Rack of Lamb encrusted with Pistachio, Rosemary, and Thyme and finished with a mint demi-glaze. The rack is served with a baked potato and vegetable of the day

Pork Schnitzel 24

Lightly breaded Pork cutlet, finished with sautéed spinach and mushrooms, white wine lemon sauce. Served with a baked potato and vegetable of the day

House Special Chicken Marsala 27

Golden pan-fried chicken breast filet, with mushrooms and prosciutto, served in a creamy Marsala wine sauce over angel hair pasta

Chicken Piccata 25

Egg-battered boneless chicken breast, with a lemon white wine sauce and capers. Served over angel hair pasta

***Grilled Breast of Duck 29**

8oz, boneless breast of Duck with our Port Wine Black Cherry Sauce, served with a mix of wild grains and vegetable of the day

***House Marinated Bourbon Steak Tips 27**

Served with a potato and vegetable of the day

PASTA AND VEGETARIAN



Roasted Vegetable Ravioli 23

Roasted vegetable-filled ravioli tossed with fresh vegetables in pesto, olive oil and white wine.

Wild Mushroom Ravioli 23

Wild mushroom-filled ravioli served in a Garlic Parmesan cream sauce.

Add: Grilled Chicken 8, Cajun Shrimp. 10, *Steak Tips 12,
***Salmon 9 or Fresh Lobster 15**
Sautéed mushrooms or caramelized onions 2