

## APPETIZERS

### **Bacon Wrapped Scallops 12**

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

### **Maine Crab Cakes 11**

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

### **Artichoke and Spinach Casserole 10**

*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 9**

### **Potstickers 10**

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

### **The Classic Escargot 12**

*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. 10*

*Additional shrimp 2.50 each*

### **Basket of Beer-Battered Shrimp 10**

### **Onion-fried Green Beans 10**

## SOUP AND SALAD

### **Our House Made Lobster Bisque 10**

### **Baked French Onion Soup Gratinee 9**

### **New England clam chowder 8**

### **Mixed Baby Greens Salad 7**

### **\*Caesar Salad 11**

### **Summer Salad 12**

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

### **Iceberg Wedge Salad 9**

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

**Add: Grilled Chicken for an additional 6, Cajun Shrimp 8, Steak Tips 10,  
Salmon 7 or Fresh Lobster 12**

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

## MEAT AND POULTRY

### **\*Tournedos of Beef Au Poivre 28**

*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 32**

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

### **\*Prime Rib of Beef (limited availability)**

*Served with a popover, pan jus, horseradish sauce, fresh vegetable and a baked potato.*

**King Cut - 14oz 28**

**Queen Cut - 10oz 25**

### **\*Pistachio Encrusted Rack of Lamb 31**

*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 20**

*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 25**

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

### **Chicken Piccata 22**

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

### **\*Grilled Breast of Duck 27**

*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 24**

*Served with a potato and vegetable 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 whenever possible.***

*\*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 22**

*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 20 or Broiled Scallops 26**

*Served in a 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 24**

*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 25**

*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. 28**

*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 28**

*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 20**

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

### **Double Meat Lobster Roll 32**

### **Chef's Lobster Selection of the Evening**

*Steamed Lobster Dinner (Seasonal/limited availability)*

*priced daily*

*market price*

## PASTA AND VEGETARIAN

### **Artichoke and Spinach Ravioli 20**

*Artichoke and spinach-filled ravioli, tossed with fresh vegetables in pesto, olive oil and white wine.*

### **Wild Mushroom Ravioli 20**

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

**Add: Grilled Chicken for an additional 6, Cajun Shrimp 8, Steak Tips 10,  
Salmon 7 or Fresh Lobster 12  
Sautéed mushrooms or caramelized onions 2**

*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 in dinner specials.*

## *Welcome to the Old Village Inn!*

*The Old Village Inn has provided lodging since 1833 and today continues the long tradition of providing the same friendly service. Seven larger suites provide our guests with comfort and all the amenities that make "Inn Hopping" a popular past time.*

*The Inn, over the years has provided comfort and solace for many well-known guests, including Paul Newman & Joanne Woodward, Kitty Carlise, Maureen O' Sullivan, Sally Struthers and, of course, many faces of our satisfied customers.*

*Inquire about our accommodations and rates which are available at the front desk.*

*We sincerely hope that you enjoy your dinner and look forward to having you join us again.*

*Menu created by Executive Chef Sean Spellman*

### *Thank you for being here!*

*As a courtesy to others, please, no cell phones*

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#### **PUB FAIR**

**\*Pub Burger 10**

**\*Mt. Katahdin Burger 14**

*Blue Cheese, Bacon, Mushrooms*

**\*Plant-based 'Burger' 12**

*Served with chipotle-mayo sauce*

**Beer-battered Chicken Tenders 12**

**Teriyaki Chicken Skewers 10**

*Served over wild grains*

**Lobster Roll 20**

*Maine lobster tossed with mayonnaise  
in a toasted hotdog roll*

**Double Meat Lobster Roll 32**

**French Dip au Jus 15**

**B-52 Chicken Sandwich 12**

*Onions, mushrooms, cheddar cheese,  
honey Dijon sauce*

**Fish & Chips 14**

**Sweet Potato Fries 5**

**Wings 10**

*Buffalo, BBQ, or Sweet Chili. Served  
with onion fried green beans*

*Add Cheese 1.00, Bacon 2.00,*

*Make your Fish & Chips a sandwich for 1.00*

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