

# DINNER MENU

## APPETIZERS

- Spicy Duck Leg Drummettes -12 -  
*Kissed with buffalo sauce, garden chives and our CURE bleu cheese dressing*
- P.E.I. Pan Roasted Mussels -11 -  
*White wine, tomato broth, basil, melted parmesan cheese, grilled bread*
- Fresh Maine Lobster Martini - 16 -  
*Chilled meat tossed with sweet corn, shallots, garden chives, touch of mayo and citrus. Served with bibb lettuce*
- Chicken Liver Pâté - 9 -  
*Seasonal fruit compote, citrus dressed greens, grilled bread*
- Sizzled Bacon Diver Scallops - 12 -  
*Zesty Sauerkraut tossed in the pan and deglazed with dijon vinaigrette, on frisee' greens*
- Wild Mushroom Flatbread - 8 -  
*Thyme roasted mushrooms, mascarpone, confit garlic, crumbled goat cheese, lightly garnished with fresh rocket greens*
- Cure Charcuterie Plate - 10 -  
*House cured salmon gravlox, shaved prosciutto, garlic cured sopressata, dill cream cheese, dijon, cornichons, brown bread, grilled baguette*

## SALADS

- Caprese Salad - 9 -  
*Burrata cheese, backyard vine-ripe tomatoes, fresh basil, rocket greens, olive oil and aged balsamic*
- Frisee' Aux Lardon Salad - 9 -  
*Farm fresh poached egg, curly endive, crispy bacon, red onion in a warm tomato vinaigrette*
- Cure Wedge - 8 -  
*Iceberg lettuce, creamy bleu cheese dressing, chopped egg, diced bacon, tomato, cucumber*
- Simple Greens - 7 -  
*Mixed greens, radish, cucumbers, shaved carrot, shallot, grape tomatoes, champagne vinaigrette*

Add to any salad - Chicken 5, Grilled Steak 7, Seared Scallops 12



## SOUPS

- Lobster Bisque - 9 -  
*Slow simmered, rich flavor, chunks of fresh meat*
- Five Onion - 7 -  
*Caramelized Spanish, red, garlic, shallots, chives, sherry, beef broth, swiss cheese*
- Creamy Tomato -5 -  
*Fire roasted Roma tomatoes, mirepoix, herbs, touch of cream*

## ENTRÉE

- Orange BBQ Short Ribs - 20 -  
*Slow braised until fork tender, brushed with sweet and smokey BBQ sauce, grilled zucchini and summer squash, Merlot infused sea salted Yukon gold potatoes*
- Creekstone Farms NY Strip -26 -  
*Warm fingerlings, apple wood smoked bacon, chopped egg caper potato salad, citrus zested asparagus, beurre rouge sauce*
- Rosemary Rack of Lamb - 19 -  
*Spicy green curry quinoa, orange roasted baby carrots, kalamata olive tapenade*
- Smokey Brined Pork T-Bone - 18 -  
*Sharp cheddar cheese and caramelized leek potato gratin, sautéed broccoli, Port infused - clove - cinnamon apple sauce*
- Lemon-Dill Scottish Salmon - 17 -  
*Over fluffy vegetable orzo, oven roasted vine ripe tomatoes and shallots, cucumber yogurt sauce and white balsamic reduction*
- Crispy Skinned Duck Breast -19 -  
*Creamy herb polenta, crisp arugula and mission fig salad, Maine blueberry jam beurre blanc*
- Brick Pressed Half Chicken - 16 -  
*Crispy breast and boneless thigh, roasted apple and cornbread stuffing, cumin glazed baby carrots, chicken veloute*
- Grilled Vegetable Ravioli- 14 -  
*Filled with zucchini, yellow squash, spinach, romano and parmesan cheese in a fresh basil pesto - Add Scallops -12*
- Lobster Mac and Cheese - 20 -  
*Cavatappi pasta, Three cheeses, lobster mornay, Ritz cracker crumbs, grilled asparagus*

## SIDES

- Cornbread Skillet - 7
- Warm Fingerling Potato Salad - 5
- Green Curry Quinoa - 4
- Maine Blueberry Polenta - 5
- Grilled Citrus Asparagus - 4
- Sautéed Garlic Broccolini - 5
- Cumin Glazed Baby Carrots - 4