



## **APPETIZERS**

### **Wellington Room Green Salad**

Organic greens, Danish blue cheese, dried cranberries, walnuts, local pears, champagne vinaigrette

11

### **Roasted Beet and Warm Chevre Salad**

Dressed in sherry vinaigrette

11

### **Mushroom Crepe**

Crimini mushrooms and shallots, with Boursin mousse, port wine reduction

11

### **Thai Shrimp Bisque**

Coconut milk infused with lemongrass, ginger, cashew butter

11

### **Mushroom Soup**

Thyme, sherry, light cream, bacon, truffle oil

10

### **Mussels Poached in Ale**

Shallots, garlic, and slow roasted tomatoes in Maine's Shipyard Export

12

### **Maine Crab Cakes**

Made with fresh Jonah crab, served with roasted garlic lime aioli

14

### **House Made Gnocchi**

Apple wood bacon, English peas, Parmigiano-Reggiano

11



## MAIN COURSES

### **Shellfish Bouillabaisse**

Scallops, mussels, shrimp and cod in a saffron fennel tomato broth

32

### **Ancho Cinnamon Grilled Pork Tenderloin**

Sweet potato, bell pepper hash, over lime spinach, finished with barbecue demi-glace

25

### **Danish Salmon with Horseradish Dill Sour Cream**

Wilted arugula and potatoes Anna

31

### **Dayboat Scallops with Parsnip Purée**

Haricot vert and bacon pistachio gremolata

33

### **Moroccan Cous Cous**

Zucchini, summer squash, and roasted tomatoes, braised in harissa with feta cheese.

24

### **All-Natural Chicken Breast with House Made Gnocchi**

Crimini mushrooms, spinach, and Parmigiano-Reggiano

26

### **Grilled Filet Mignon**

With asparagus and Yukon potato purée, finished with Madeira mushroom demi-glace

35

*Thank you for dining with us at The Wellington Room!*