# THE GRILL

AT UNION BLUFF HOTEL

#### CHILLED

East Coast Oysters\*
3.50 ea
1/2 Dozen 19
Dozen 36
Served with mignonette,
cocktail sauce, lemons

Shrimp Cocktail 16 Five shrimp with classic cocktail sauce

#### STARTER

# New England Clam Chowder 10

Caesar Salad 13 Romaine, garlic croutons, parmesan, white anchovies

Mussels Fra Diavolo 18 Spicy tomato sauce, garlic, white wine, parsley with a baguette

# Lump Crab Cakes 18 Cajun remoulade

Fried Brussels Sprouts 15
Peppered maple syrup, pancetta,
lemon aioli

Roasted Beet Salad 15 Whipped feta, baby arugula, sugared walnuts, balsamic reduction

Fried Calamari 16 Sweet chili sauce

## FROM THE SEA

Grilled Atlantic Salmon\* 34 Pancetta-green pea risotto, preserved lemon beurre blanc, broccolini

Roasted 1/2 Duck\* 35
Port wine & wild berry demi glace, marble potatoes, walnut brussels sprouts

Shrimp Scampi 30 Garlic, shallot, lemon, chardonnay, whole butter, linguini

Baked Stuffed Haddock 30 Seafood stuffing, lobster-sherry cream sauce, broccolini, marble potatoes

## FROM THE LAND

Filet Mignon\* 42 Yukon gold mashed potatoes, broccolini, bordelaise

Chicken Scallopini 29
Lemon-chardonnay butter, wild rice pilaf, capers, gremolata, broccolini

Butternut Sage Ravioli 29 Maple cream, brussels sprouts, pecans, pancetta

#### SANDWICHES

Maine Lobster Roll MKT Brioche roll, fries

Grill Burger\* 18 80z beef burger, brioche bun, bacon, mushroom, swiss, LTO, fries



# COCKTAILS

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Luxardo Royale 18 Prosecco, luxardo liqueur

Pomegranate Mule 15 Milagro tequila, pomegranate liqueur, ginger beer, fresh lime juice

Ginger Pear Martini 18 Grey goose la poire, domaine canton, spiced pear liqueur

White Negroni 17 Hardshore gin, dry vermouth, salers aperitif

> The Suze Spritzer 15 Suze liqueur, pierre ferrand dry curação, club soda, prosecco

Grill Old Fashioned 16 Bulleit rye, amaro nonino, orange-chocolate bitters

# WINE

#### SPARKLING/WHITE

Canella Prosecco 16 Split, Italy

KJ 'Vintner's Reserve' Chardonnay 12 California

> Lagaria Pinot Grigio 10 Italy

Kellerei-Terlan Pinot Grigio 20 Italy

Ferrari-Carano Fumé Blanc 13 Sonama County

Mohua Sauvignon Blanc 12 New Zealand

Schmitt Söhne Riesling 10 Germany

> Cote Mas Rosé 11 France

Pieropan Soave Classico 17 Italy

#### RED

Cataclysm Cabernet Sauvignon 13 Washington

Alanera Rosso Veronese 11 Italy

Termes Tinta De Toro 22 Spain

Belle Glos Pinot Noir 22 Santa Barbara

Benziger Family Pinot Noir 12 Monterey County

Poggio Anima Sangiovese 13 Italy

Monsanto Chianti Classico 26 Italy

> Beran Zinfandel 16 Sonoma County

> Saldo Zinfandel 24 California



# BEVERAGES

AT THE GRILL

### BEER

#### DRAFT

DKMII

Baxter Brewing Co 8 Lewiston, Maine

Allagash Brewing 8
Portland, Maine

Lone Pine Brewing 10

Portland, Maine

Peak 10 Portland, Maine

Maine Beer Co. Lunch 9

Freeport, Maine

Maine Beer Co. Dinner 11

Freeport, Maine

Oxbow Brewing 9 New Castle, Maine

Stoneface IPA 10 Newington, New Hampshire

Sebago Brewing 9 Scarborough, Maine

Dos Equis XX 7
Mexico

BOTTLE

Miller Lite 6

Wisconsin

Budweiser 6

Missouri

Bud Light 6

Missouri

Corona 7

Mexico

Michelob Ultra 6

Missouri

Stella Artois 6

Belgium

Tributary Pale Ale 10

Kittery, Maine

NON ALCOHOLIC

Heineken 0.0 NA 8

Amsterdam

# CIDER AND MORE

North Country Cider Original Press 10

Honey Badger 10

Truly Hard Seltzer 10

**Rotating Selection** 

Maine Craft Distilling Blueshine Lemonade 11

Portland, Maine