



# INN *of* Acadia

## STARTERS

<b>HAND CUT FRIES</b> Classic hand-cut fries served with our favorite vinegar aioli for dipping	\$7
<b>SPINACH ARTICHOKE DIP</b> Housemade creamy spinach and artichoke dip served with house fried pita chips	\$10
<b>GARDEN SALAD</b> Fresh butter leaf lettuce with ripe tomatoes, crisp cucumber, and sliced onion, served with your choice of house vinaigrette or creamy house ranch.	\$8
<b>GRILLED STEAKHOUSE CAESAR *</b> Crisp romaine, shaved parmesan, croutons, and house-made Caesar dressing <b>With Chicken \$19    With Steak \$23</b>	\$16
<b>CHICKEN WINGS *</b> Four crispy, juicy bone-in wings tossed in your choice of house sauces: Honey Mustard, Hot, Teriyaki, or Blueberry BBQ.	\$10
<b>SEAFOOD CHOWDER *</b> Creamy chowder with fresh cod, haddock, clams, shrimp, potatoes, leeks, and carrots, served with 2 garlic crostini <b>Bowl \$17        Cup \$8.50</b>	
<b>FRESH FRIED WHOLE CLAMS *</b> Fresh whole clams, lightly battered in our custom panko breading for a perfect crunch. Served with a zesty tartar aioli dipping sauce	\$18

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## MAIN COURSES

~No substitutes

<b>THE INN BURGER *</b> Fresh pressed beef patty topped with cheddar cheese, fresh lettuce, tomato, and onion, finished with our house-made sauce, served on a buttery brioche bun with fries    Add applewood bacon for \$2	\$19
<b>ALFREDO WITH CHICKEN *</b> Enjoy tender grilled chicken or pan-seared scallops over al dente fettuccine, tossed in a rich, creamy Alfredo sauce with fresh Parmesan and a hint of garlic. Garnished with parsley, this classic dish is pure comfort <b>With Scallops \$27</b>	\$22
<b>PARMESAN-CRUSTED HADDOCK *</b> Tender haddock filets coated with a savory Parmesan and herb crust, baked to golden perfection. Served with roasted golden Yukon potatoes and steamed, seasoned broccoli	\$26





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## MAIN COURSES

~No substitutes

<b>PAN-SEARED SCALLOPS *</b>	\$33
Succulent, fresh scallops pan-seared to perfection, served with creamy parmesan risotto and roasted asparagus	
<b>PORK MEDALION *</b>	\$24
Juicy pork tenderloin medallions, perfectly seared and oven-roasted, served with creamy mashed potatoes and tender glazed carrots. Finished with a rich apple cider reduction	
<b>CHICKEN CORDON BLEU ROULADE *</b>	\$26
A tender chicken breast rolled with smoked ham and Gruyère cheese, roasted to golden perfection. Served with buttery mashed potatoes and sweet-glazed carrots, and drizzled with a silky, gruyere cheese sauce	
<b>RIB-EYE *</b>	\$36
Indulge in 12 oz of marinated rib-eye, grilled to perfection. Served alongside creamy garlic mashed potatoes and tender asparagus	
<b>SURF AND TURF *</b>	\$39
Savor the best of both worlds with our Surf and Turf. Enjoy 7 oz of our marinated sirloin tips paired with lightly battered fresh fried whole clams and succulent pan-seared scallops. Served with our hand-cut fries	

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## DESSERTS

<b>CLASSIC CRÈME BRÛLÉE</b>	\$9
A silky vanilla custard infused with real vanilla bean, topped with a perfectly caramelized sugar crust.	
<b>SALTED CARAMEL MINI CHEESECAKE WITH STRAWBERRY SWIRL</b>	\$10
A buttery graham crust, topped with a rich, velvety cream cheese filling, swirled with luscious strawberry compote. A drizzle of golden salted caramel and a sprinkle of sea salt flakes crown this exquisite dessert.	
<b>MAINE BLUEBERRY PIE</b>	\$11
Savor a taste of Maine with our individual Maine Blueberry Pie. Bursting with wild blueberries in a flaky, buttery crust, baked to perfection just for you. Enjoy this sweet tart treat warm, with a scoop of Gifford's vanilla bean ice cream.	
<b>WHOOPIE PIE</b>	\$8
Decadent chocolate whoopie pie with a thick, creamy vanilla bean and cream cheese filling, finished with a light dusting of powdered sugar	

Thank you for dining with us. We proudly create everything fresh, not frozen.

