



# STAGE NECK INN

---

## Plated Banquet Dinner Menu

### APPETIZER

**Fresh Fruit with Raspberry Glaze and Herbs \$10**

**Gulf Shrimp Cocktail \$16**

**North Atlantic Red Crab Cake \$11**

classic remoulade or Creole tartar sauce

**House Chicken Liver Mousse \$10**

home-made mango jam and garlic crostini

**Deep-Fried Terra Cotta Ravioli \$12**

sautéed dates and crispy bacon lardons, parmesan cream

**Roasted Brussels Sprouts \$12**

tomato sunflower pesto, parmigiano reggiano

### SOUP

**Maine Clam Chowder \$7**

bacon lardon, parsley oil

**New England Seafood Chowder \$10**

**Roasted Tomato Bisque \$7**

**Onion Soup \$9**

Shearwater 48-hr veal broth, sherry wine, Swiss, crostini

**Chilled Gazpacho \$7**

**Black Bean Soup \$7**

corn & chicken

All prices are subject to change and correction without notice. Maine State Meals Tax and service charges are additional.



# STAGE NECK INN

---

## **SALAD**

### **Farm Green Salad \$10**

French radish, carrots, cocktail tomatoes, red onion, cucumber

### **Caesar Salad \$12**

focaccia crouton and shaved parmigiano reggiano

### **Greek Salad \$12**

spinach, tomato, roasted pine nuts, Kalamata olives,  
roasted red pepper, feta

### **Baby Kale & Arugula \$11**

pickled onions, roasted tomatoes, toasted almond, chèvre cheese  
& garlic herb dressing

### **Panzanella Salad \$13**

fried focaccia croutons, fresh mozzarella, heirloom tomato, red  
onions, Thai basil, parsley & balsamic agrodolce

## **ENTREE**

### **SEAFOOD**

### **Grilled Swordfish \$29**

tomato leek confit and chardonnay butter

### **Maine Salmon al Cartoccio \$28**

black garlic butter or pecan butter

### **Horseradish Panko-Crusted Haddock \$28**

fried leeks & capers, chardonnay sauce

### **Seared Scallops & Shrimp \$32**

over rice with lemon sake jus

### **Crispy Pan-Seared Cod \$30**

sourdough crust, pancetta chip, lemon garlic sauce

### **Butter-Poached Lobster market**

### **Seafood-Stuffed Lobster market**



# STAGE NECK INN

---

## **BEEF & LAMB**

### **Grilled 8oz. Filet \$38**

choose sauce, red wine jus, au poivre, house steak sauce

### **Sliced Tenderloin \$35**

choose sauced wine jus, mushroom bordelaise, merlot butter

### **Grilled Sirloin \$34**

crispy fried onions, demi glace

### **Harissa-Marinated Rack of Lamb \$33**

feta gremolata, red pepper jus

### **Prime Rib au Jus \$34**

natural jus, herbes de provence

### **Sliced Lamb Sirloin au Poivre \$32**

sautéed bok choy

## **POULTRY & FOWL**

### **Misty Knoll Farms Pan-Seared Statler \$24**

chicken breast, shiitake marsala glaze, lemon herb, jus confit tomato cream

### **Chicken Tikka Masala \$27**

yogurt marinated breast & tenderloin, ginger Masala sauce, toasted sesame

### **Chicken Paprikash \$26**

spiced & baked, paprika tomato cream sauce

### **Crispy Fried Boneless Chicken Thigh \$24**

ginger orange glaze, scallion puree, paprika oil

### **Roasted Duck \$32**

apricot lemon jus, candied ginger

### **Seared Duck Breast \$32**

orange thyme glaze

### **Confit Duck Thigh & Leg \$30**

pan fried, tomato scallion salad, orange soy sauce



# STAGE NECK INN

---

## **VEGETARIAN**

**Selections Available Upon Request**

All prices are subject to change and correction without notice. Maine State Meals Tax and service charges are additional.

---