



*Welcome to the Bistro at
Center Lovell Inn
Where the Mountains Meet the Sky*

207-925-1575 / Centerlovellinn.co

DINNER MENU

Chef Rose Adams, a graduate of The New York Restaurant School, continues the Inn's historic 40 plus years dining tradition of fine food & spirits while mix & mingling fresh local ingredients with her love of bold flavors.

Starters

FEATURED NIGHTLY

- ** MAINE CRAB CAKE — With chipotle slaw and fried capers. 12
- ** GF SMOKED SALMON SPREAD — Nice creamy, mildly smoked spread, with pickled red onions & topped with wild Alaskan salmon caviar. 12
- GF BEET HUMMUS — Savory sweet, served with toasted pumpkin seeds & pita bread. 10
- GF CASSAVA FRIES — Tropical root vegetable fried crispy-creamy & serve with garlic-cilantro mojo dip. 7

Salads

- KNIFE & FORK CAESAR — Romaine, lemony garlic-Dijon dressing, parmesan, croutons. 9
- GF HOUSE GARDEN — market field greens, tomatoes, red onions, dried cranberries, toasted nuts, cider honey vinaigrette & 'everything spice' encrusted goat cheese. 12

Soup

PLEASE ASK

Mains

- **SEARED SCALLOPS — Dusted with porcini mushroom powder, served with fennel-sweet pea puree, corn, smoked lardons and daily side. MP
- **CATCH OF THE DAY — MP
- TOFU STEAK — Cajun spiced and pan-seared, lentil salad & sweet potato fries. 18
- CIDER BRINED PORK TENDER LOIN — Mild jerk spices, cranberry & guava BBQ sauce, pickled purple cabbage & sweet potato fries. 25

Daily Specials

TUESDAY — WEDNESDAY

- THREE COURSE PRIX FIXE**
Soup or any salad, the catch of the day, tofu or pork loin & any dessert. 29

THURSDAY

- LAMB BOLOGNE**
Slow cooked in red wine, served over polenta with shaved aged parmesan. 28

FRIDAY

- BRAISED SHORT RIB**
Horseradish mashed potatoes, smokey stout gravy, fried onions & pickled purple cabbage. 26

SATURDAY

- SEAFOOD CHOWDER OR STEW**
Cioppino, Bouillabaisse, Newburg, or chef's creations. Chef's choice. MP

** The State requires food establishments to inform the public that eating raw or undercooked (cooked to order) meats, poultry, seafood, shellfish, or eggs may can increase your risk of food borne illness.

GF = Gluten free items.

PLEASE NO SUBSTITUTIONS OR





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Sweet Endings

GF **DOS LECHE COCONUT FLAN. 8**

*Maple sugar & spiced rum caramel, toasted coconut flakes, candied ginger.
Optionally paired with Captain Morgan Private Stock sipping rum..... 15

GF **DARK CHOCOLATE MOUSSE WITH PINK SEA SALT. 8**

*Cinnamon sugar & whipped cream.
Optionally paired with Penfold Club Tawny Port..... 15

GF **ROSE SCENTED PANNA COTTA. 8**

*Made with Goat's milk, finished with a cardamom & honey sauce.
Optionally paired with Pyrat Reserve XO Sipping Rum..... 18



After Dinner Drinks

ROSA REGALE, ITALY 12

PENFOLDS CLUB TAWNY PORT 8

HARDYS WHISKERS BLAKE TAWNY PORT. 7

Succulent & complex layers of caramel, walnut, coffee, almond & orange peel. 94 pts ws

SAMBVCA, ITALY 7

FONSECA PORTO, 20 YEARS 12

LAFAUIE-PEYRAGU, SAUTERNE, 2003, FRANCE 14

Big, viscous, sweet with dried pineapple, maple syrup flavors. 97 pts. WS

AGED SIPPING RUM FLIGHT..... PLEASE ASK

General Information

*Open for dinner starting at 6pm; Closed Sunday. Focused on best quality ingredients and great flavors: all natural and organic locally sourced ingredients whenever possible.
Always non trans fat oil, and no MSG.*

Sorry, to ensue great service for all, we don't split checks for parties 5 or more.

Parents, for the safety of your child and comfort of everyone, please see to that your child behaves properly while dining with us. We thank you in advance.

*20% gratuity added to parties of 5 or more.
Plate sharing charge \$6.*

*Reservations suggested.
MasterCard, Visa, Cash. American Express.*



Children options available.

Menu subject to change according to availability of ingredients.

