



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

** **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

SOUP DU JOUR



Mains

****SEARED SCALLOPS** — Dusted with porcini mushroom powder, served with fennel-sweet pea puree, corn, smoked lardons and daily side. MP

CIDER BRINED PORK TENDER LOIN — Mild jerk spices, cranberry & guava BBQ sauce, pickled purple cabbage & sweet potato fries. 25

****CATCH OF THE DAY** — MP

TOFU STEAK — Cajun spiced and pan-seared, lentil salad & sweet potato fries. 18

PORK, BEEF, OR 'GAME' SPECIAL — MP

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 BEEF 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 MODIFICATIONS



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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.

