



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** — Chipotle remoulade & fried capers. 12

**** GF SEAFOOD STARTER**— Seviche, poke, tartar, smoked, or cured. Chef's choice. MP

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, shaved parmesan, croutons, extra virgin olive oil drizzle. 9

'EVERYTHING SPICE' BEET & GOAT CHEESE — Beet hummus, goat cheese crumble, field greens, dried cranberries, apples, tomatoes, toasted pumpkin seeds, ginger cider vinaigrette, pita bread. 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

HARD 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 'house' salad, the catch of the day, tofu or pork loin & any dessert. 29

THURSDAY

LAMB BOLOGNE

Slow cooked in red wine. with aromatic spices, served over creamy polenta with shaved parmesan. 26

FRIDAY

BRAISED BEEF SHORT RIB

Horseradish mashed potatoes, smokey stout gravy, fried onions & pickled purple cabbage. 26

SATURDAY

SALMON SEAFOOD COMBO

Pan seared local salmon filet, with mussels, clams, and chorizo in a wine & cream sauce, with garlic mashed potatoes. 29

** 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 **Crème Brulee** 8
Dark maple-bourbon custard & salted pecan.
 *Optionally paired with Captain Morgan Private Stock sipping rum 12
- GF **CHOCOLATE MOUSSE WITH PINK SEA SALT** 8
Cinnamon sugar & hard-whipped cream.
 *Optionally paired with Penfold Club Tawny Port 12
- GF **ROSE SCENTED PANNA COTTA** 8
Made with goat's milk, finished with cardamom honey.
 *Optionally paired with Pyrat Reserve XO Sipping Rum 15



After Dinner Drinks

- ROSA REGALE, Sparkling, 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
CAPTAIN MORGAN AKE PRIVATE STOCK 8
SAMBUCA, 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
Tray a unique tasting of 3 fine aged sipping rums PLEASE ASK

General Information

Open for dinner starting at 6pm; Closed Monday & 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 ensure 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.

