

# Kawanhee Inn Menu

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## Appetizers

**Sweet Potato Fries** with a cranberry - bourbon glaze & curry aioli  
\$6

**Spiced Potato Wedges** - Potatoes with a blend of Spanish spices served with a piquillo dipping sauce  
\$5

**Corn & Cheddar Fritters** with Maple lime drizzle & roasted corn salsa  
\$7

**Maine Shrimp Blue Corn Quesadilla** with char corn black bean relish & chipotle aioli  
\$8

**Applewood Bacon Wrapped Sea Scallops** with a Maple BBQ sauce & savory corn cakes  
\$12

**Tuna Martini** - Yellow fin tuna diced, then tossed with sesames ginger sauce, served with seaweed salad, wasabi creme fraiche, & tobiko  
\$12

**Spanish Style Mussels** - Chirzo sausage, tomatoes, garlic, basil, Spanish spices & White wine  
\$11

**Lobster Cocktail** with a light lemon aioli  
MKT\$

**Fried Japanese Style Calamari** - with a mango-chili & spice aioli  
\$9

**Walis's Onion Rings** with a spicy aioli & sweet chili sauce  
\$9

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## Salads

**Slow Roasted Beet & Goat Cheese** Salad with walnuts & served with sherry shallot vinaigrette  
\$8

**Classic Bistro** - Assorted field greens with a Dijon vinaigrette dressing  
\$6

**Wedge** - Iceberg lettuce with a bacon bleu cheese dressing topped with chopped tomatoes, eggs & scallions  
\$8

**Kawanhee Inn** - Fresh greens with maple balsamic dressing topped with dried cranberries, walnuts & Danish style onions  
\$7

**Deconstructed Caesar** - Romaine lettuce, shaved Parmesan & Romano cheese, garlic crostini, & classic Caesar dressing  
\$8

Fruit & Cheese Plate for two  
\$14

Soup Du Jour - Whatever the Chef's whim

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### Entrees

**Sizzling Lobster Truffle Mac & Cheese** - A blend of Manchego, Asiago, Parmesan & Aged Cheddar mixed with meat from a whole Maine Lobster served in a cast iron skillet \$30

**Maine Cedar Plank Salmon** with Cranberry Maple glaze, crispy sweet potato hash and Chef's rice  
\$24

**Butter Poached "Lazyman Lobster"** served with corn spoon bread pudding \$32

**Cape Cod Potato Chip & Bacon Crusted Haddock** with a lobster corn chowder sauce & topped with roasted corn salsa  
\$24

**"A Twist" on "Sea Scallops Wrapped in Bacon"** - Scallops, pan seared, with a green onion relish & warm bacon vinaigrette, & savory corn cakes \$25

**Pan Seared Sea Scallops** with Citrus-Ginger vinaigrette, Shaved fennel citrus salad, & finished with curry oil \$26

**Spanish Style Seafood Stew**- An array of seafood in a rich stock of fennel, tomatoes, peppers, Spanish spices, chick peas topped with a Manchego Cheese sprinkle - Mkt price

**All Natural Grilled Chicken Breast** with Tandoori spices, cucumber yogurt dipping sauce, & spiced basmati rice  
\$22

**Bistro Steak Frites** with a black pepper Cognac demi, hand cut fries & roasted garlic aioli \$22

**Yellow Thai Style Curry** - a blend of currys, coconut milk, vegetables, pineapple, & seasonings  
simmered to flavorful delight

\$18

Add: Tofu \$4                      Chicken \$5                      Maine shrimp \$5

**Summer Pasta** - Fresh tomatoes, julienne vegetables, argulua, basil, & lemon, with a touch of garlic  
& EVOO then tossed with pasta & finished with imported Parmesan cheese

\$19

Add: maine shrimp \$5                      lobster \$9

**28<sup>oz</sup> "Tomahawk" Bone in Ribeye Steak** - Best steak you will ever have! Certified aged Angus  
seasoned

& grilled \$39

**9<sup>oz</sup> Bacon Wrapped Filet Mignon** served with a romesco or sherry vinegar steak sauce \$29

**Chicken Tikka Masala** - all natural chicken simmered in a medly of tomatoes, chilis, cumin, green  
peppers, cardamom, clove, onion, coriander & touch of cream served with spiced basmati rice & Naan

\$20

**BBQ St Louis Ribs** - Slow roasted ribs with our own dry rub. Finished with the Original Blueberry  
Chiptole BBQ sauce or Maple Bourbon sauce, sweet potato fries, coleslaw, corn on cob & baked  
beans

½ rack \$20                      full rack \$26

**Surf & Turf - Filet Mignon with**

~ sauteed Maine Shrimp in garlic herb butter \$34.50

~ butter poached Lobster tail \$37.50

~ a whole butter poached Lobster \$39.50

~ fried Maine Shrimp \$34.50

**Southwestern Chicken & Chirzo Sausage Pasta**

Chicken & Sausage sauteed with fresh tomatoes, cilantro, onions, peppers, blackbeans, corn, lime  
juice, spices, olive oil & stock

\$20

**Jump Seared Tuna** -Medium Rare Sushi grade Tuna, coated with black & white sesame seeds,  
served with seaweed salad, crisp soba noodle cake, &

soy sauce

\$25

**Carmelized Mallard Duck Breast** with Cabernat Cassis sauce, roasted shallots and vegetable cous-  
cous

\$26

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### Desserts

Purse's Homemade Icecream Cakes

Tracy's Tiramisu

Maple Crame Burlee

Brownie Sundae's

Gifford's Ice Cream

Blueberry Pie

Cheesecake

Seasonal Crisp

Lemon Curd tarts

Shortcakes

We also offer a sugar free dessert nightly

These are just a sample of Desserts

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### Lunch & Pub Menu

**Fried Maine Shrimp** with fries & our spiced coleslaw

\$13.95

**Applewood Bacon Lettuce & Tomato** on Challah Bread Bun

\$8.95

**Lobster BLT** - 4oz of lobster meat mixed with mayo & lemon, strips of bacon, lettuce & tomato on a bun

\$MKT

**Shrimp Roll "All the Way"** - North meets South! Fried Shrimp on a bun with coleslaw & special tartar sauce.

\$8.95

**Smoked Turkey Melt** - 3 cheeses, Chef's sauce & turkey on

country whitebread & grilled to perfection

\$9.95

**Lobster Roll** - Maine favorite

\$MKT

**Fish Tacos** - A twist on fish & chips! Beer battered haddock fried to golden brown & served in a flour tortilla with a chipotle tarter sauce & lettuce  
\$15.95

**Fish Sandwich** - Fresh haddock fried in beer batter  
\$9.95

**All Natural Burger** - 6oz burger topped with cheddar or pepper jack cheese, bacon, onion straws  
\$8.95

**Pulled Pork Sandwich** - Slow roasted pork with an infused North Carolina BBQ sauce & Maine maple syrup  
\$9.95

**Meatloaf** with a onion gravy and smashed potatoes  
\$14.95

**Lobster Taco** - fresh chunky lobster salad served with lettuce in a flour tortilla  
\$MKT

*(All served with fries & coleslaw - except Meatloaf)*