



Starters

Grilled Marinated Cajun Shrimp Skewers with Mango, Papaya and Watermelon Salsa in an Avocado Bowl \$9
add Four Bacon Wrapped Scallops with Raspberry Dipping Sauce for \$5

Sicilian Calamari with Tomatoes over Couscous \$9

Fried Heirloom Tomato and Maine Crabmeat Salad Napoleon
with Sweet and Spicy Thai Chili Sauce and Stained Glass Basil \$12

Fresh Maine Butter Poached Lobster Lightly Dressed with Lemon Aioli Served on a Warm Brioche Roll with Housecut Fries \$18

Sweet Pea and Ricotta Pesto with Housemade Toasted Bread Crostinis \$7

Wild Caught Frenchman's Bay Maine Mussels Sauteed and Steamed with White Wine, Garlic, Scallions, Butter and Tomatoes \$9

Soups

Lobster Bisque cup:\$6 bowl:\$12

Soup or Chowder of the day priced daily

Salads

Fresh Buffalo Mozzarella Layered with Vine Ripe Tomatoes and Garden Basil with Balsamic Reduction \$9

Mixed Baby Greens with Fresh Seasonal Vegetables Dressed with House Vinaigrette \$5

Caesar Salad with Shaved Parmesan, Garlic Croutons and Housemade Creamy Caesar Dressing \$5

River Drivers Salad: Mixed Baby Greens Served with a Creamy Roasted Garlic and Herb Vinaigrette Dressing,
Garnished with Warm Wild Mushrooms, Mild Chevre and Sauteed Walnuts. Side Salad \$6 Dinner Salad \$10

Main Course

Ⓢ Lemon Garlic Marinated 10oz Veal Chop with Vidalia Onion Straws, Candied Shallot Sauce and Sauteed Rainbow Chard \$22

Baked North Atlantic Haddock Encrusted with Maine Crabmeat and Fresh Maine Lobster,
Drizzled with a Lobster Cream Sauce and Served over Rice \$21

Ⓢ Crispy Seared Fresh Salmon Filet with Lobster Orzo, Fried Wontons and Coconut Red Curry Sauce \$21

8 oz Organic Beef Tenderloin Grilled Served with Local chanterelles (when in season) or Sauteed Wild Mushrooms \$27

Ⓢ Lemon, Thyme and Garlic Marinated Statler Chicken Breast is Slow Roasted and Served with Savory Rice \$18

Butter Poached Maine Lobster Served Over Hand Made Ribbon Noodles from Orvieto's Italian Deli in a Champagne Cream Sauce \$33

Pan Seared Scallops with Pinot Gris Butter Sauce and Wilted Spinach over Orzo \$20

Fresh Maine Butter Poached Lobster Lightly Dressed with Lemon Aioli Served on a Warm Brioche Roll with Housecut Fries \$18

Jack Daniel's and Fresh Lime Marinated Boneless Rib-Eye Grilled served with Goat Cheese Mashed Ⓢ 8oz: \$20 12oz: \$24

Ⓢ Mediterranean Pasta - Penne Pasta tossed with Olive Oil, Butter, Garlic, Tomatoes, Greek Olives,
Artichoke Hearts, Roasted Peppers, Mushrooms, Basil, and Goat Cheese \$18

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NIGHTLY SPECIALS

Every Tuesday is 2-fer Tuesday... 2 entrees off our special menu for \$29

Friday Night Delights: Buy an appetizer get the second one for half-priced!

Ⓢ = Entree choices for guests staying with NEOC that are on a meal plan. You have a \$14 credit if you wish to upgrade.

All non-pasta entrees include farm fresh vegetables and chefs choice of potato. Fresh house-made bread served nightly.

RESERVATIONS ARE ALWAYS WELCOME

207.723.8475 www.neoc.com riverdrivers@neoc.com 800.766.7238

Dinner served nightly starting June 22nd from 5PM to 9PM (10PM Fri & Sat) Summer 2010 Menu

Head Chef: Mike Peters – mike@neoc.com Dining Room Manager: Lynne Smith – lynne@neoc.com

Special Events Coordinators: Shorey Ewing – shorey@neoc.com – 723.5523 or Wendy Polstein – wendy@neoc.com – 723.8475

CHILDREN'S MENU AVAILABLE

Located at 1221 Medway Road just off Route 157 on the banks of the Penobscot River in Millinocket at the New England Outdoor Center/Rice Farm. We accept Visa, Mastercard, American Express and Discover. 20% gratuity may be added for parties of 12 or more, 1 check.