



Starters

- Warm Roasted Maine Backyard Beauty Tomato and Cheese Tartlet \$8
- Maine Crab Cakes with a Sun Dried Tomato Basil Pesto \$11
- Wild Caught Frenchman's Bay Maine Mussels Steamed in Guinness Stout, Garlic, Tomato and Shallots \$9
- Roasted Scallops Wrapped in Bacon and Chilled Jumbo Shrimp. Served with a Duet of Raspberry and Cocktail Sauce \$12
- Wild Mushroom and Bacon Sauteed with a Brandy Cream Reduction and Truffle Oil. Served in Puff Pastry \$9
- Fried Clam Tenderloins with Fresh Lemon Aioli Cream \$9

Soups

- Lobster Bisque cup:\$6 bowl:\$12
- Soup or Chowder of the day priced daily

Salads

- Roasted Red Beet and Goat Cheese Napoleon with Candied Pecans, Orange Supremes, Citrus Vinaigrette \$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

- Ⓢ Roasted Pork Loin Stuffed with Spinach, Goat Cheese and Pecans with a Cranberry Demi \$20
- Pan Seared Crispy Haddock with Proscuitto, Lemon and Capers \$21
- Ⓢ Fresh Vegetable and Orzo Stuffed Roasted Peppers topped with Goat Cheese Served on Wilted Spinach Greens \$17
- 18oz Porterhouse Grilled and Served with a Lobster Shallot Compound Butter \$28
- Ⓢ Chicken Roulade Stuffed with Andouilli Sausage and Cornbread Wrapped in Bacon, Sliced and Served with Butternut Squash Risotto with a Light Cream Sauce \$20
- Sauteed Scallops, Shrimp, Lobster and Haddock with a Parmesan Cream Sauce Served Over Penne Pasta Topped with Maine Crabmeat \$24
- Ⓢ Lemon Garlic Marinated 10oz Veal Chop and Candied Shallot Sauce, Vidalia Onion Straws \$22
- Whole Grain Mustard Encrusted Lamb Chops with a Mint Demi and Potato Au Gratin \$26
- Traditional Scampi: Choice of Shrimp or Scallops
- Sauteed with Olive Oil, Scallions, Tomatoes, Parsley, Basil, White Wine, Lemon and Garlic Buerre Blanc over Linguini \$21
- Pan Seared Beef Tenderloin Topped with Foie Gras and Roasted Beet Demi 6oz. \$22 10oz. \$28

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

- Pan Seared Duck Breast, Duck Confit with White Truffle Rissotto \$23
- Ⓢ Pan Seared Salmon with a Tomato and White Bean Ravigote \$20

All non-pasta entrees include farm fresh vegetables and chefs choice of potato.

RESERVATIONS ARE ALWAYS WELCOME

207-723-8475 www.neoc.com riverdrivers@neoc.com 800-766-7238
Dinner served Thursday - Monday 5PM to 9PM (Closed Tuesday & Wednesday) Winter 09-10 Menu.

Chef: Mike Peters Dining Room Manager: Lynne Smith

Special Events Coordinators: Shorey Ewing, shorey@neoc.com or Wendy Polstein, wendy@neoc.com

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.