



Starters

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

Wild Caught Frenchman's Bay Maine Mussels with a Pepper Spiked Coconut Curry Sauce and Grilled Crostini \$9

Roasted Scallops Wrapped in Bacon and Chilled Jumbo Shrimp. Served with a Duet of Raspberry and Cocktail Sauce \$12

Spiny Creek Oysters Mignonette – Sherry Vinegar Reduction with English Cucumbers and Orange Tobiko \$11

Bruchetta Du Jour, Chef's choice of Fresh Bruchetta on Toasted River Drivers Crostini. Priced Daily

Terrine of Foie Gras Wrapped in Applewood Smoked Bacon with Armagnac, Melba Poached Pear of Toast Points \$14

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 \$4

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

☉ Chicken Roulade stuffed with Gorgonzola, Fresh Spinach and Toasted Pine Nuts Wrapped in Bacon,
Sliced and Served with Asparagus and Sweet Pea Risotto with Sherry Pan Jus \$20

Twin 4oz Maine Crab Cakes with Whipped Potatoes and Sundried Tomato Pesto \$26

☉ 12oz NY Strip Steak with Fresh Chimmi Churry and Sauteed Local Chanterelle Mushrooms \$23

Pan Seared Diver Scallops with Pan Fried Fresh Bread, Charred Vine Ripe Tomatoes, Vidalia Onions and Warm Bacon Vinaigrette \$24

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

☉ Crispy Seared Fresh Salmon Filet with Lobster Orzo, Fried Wontons and Coconut Red Curry Sauce \$20

Butter Poached Maine Lobster with Crispy Polenta, Roasted Corn and Sweet Pepper Chutney
and Citrus Beurre Blanc. - Limited Availability \$32

☉ Grilled Eggplant Napoleon with Layers of Fresh Vegetables and Chevre with Warm Balsamic Vinaigrette and Extra Virgin Olive Oil \$17

Bacon Wrapped Filet Mignon Encrusted with Gorgonzola and Walnuts, Finished with a Worcestershire Demi Glace \$26

☉ Pan Seared Sesame Crusted Ahi Tuna with Shitake Mushrooms, White Truffle Risotto and Wasabi Tobiko \$19

NIGHTLY SPECIALS

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

All entrees are served with Housemade bread, farm fresh vegetables and chefs choice of starch.

RESERVATIONS ARE ALWAYS WELCOME

207-723-8475 www.neoc.com riverdrivers@neoc.com 800-766-7238

Dinner served 5PM to 9PM (10PM Friday & Saturday) Seven nights a week. Summer 09 Menu.

Head Chef: David Welsh Sous 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 on to parties of 12 or more, 1 check.