



Starters

Iron Skillet Mussels Sauteed and steamed with Scallions, Garlic, White Wine and Butter.
Served with River Driver Crusty Bread \$9

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

Coconut Curry Chicken Skewers are Marinated, Grilled and Served with a Sweet Sauce \$9

Maine Crab Cakes, Sauteed with Shallots, Bread Crumbs with a Lemon Tarragon Aoli \$11

Fried Maine Lobster Tail with Buerre Blanc and Tarragon Mayo \$14

Soups

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

Soup or Chowder of the day priced daily

Salads

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

Ⓢ Maple Bacon Wrapped Pork Loin Dry Rubbed and Oven Roasted with Blackberry Demi \$19

Ⓢ Statler Chicken Breast Coated with Seasoned Crumbs, Sauteed and Baked, then Smothered in Fresh Tomatoes \$19

Natural Tenderloin of Beef (6 oz) with a Merlot Demi \$26

Surf and Turf of Natural Tenderloin of Beef (6 oz) and a Fried Lobster Tail Buerre Blanc \$34

Ⓢ Bistro Style Steak (8 oz) is Grilled and Sliced with Fresh Herb Compound Butter \$21

Ⓢ Asian Marinated Salmon with Roasted Pineapple Salsa and Soy Glaze \$20

Seared Sea Scallops with Cheesy Bread Pudding Sauteed Wild Mushrooms, Balsamic Drizzle \$23

Baked Haddock Stuffed with Maine Lobster and Crabmeat Stuffing and Topped with a Lobster Cream \$25

Ⓢ Tr-Colored Peppers are Stuffed with Orzo and Fresh Vegetables, Baked with Goat Cheese \$17

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

RESERVATIONS ARE ALWAYS WELCOME

207-723-8475 or 800-766-7238

www.neoc.com shorey@neoc.com

Dinner served 5PM to 9PM Tuesday - Saturday. Spring/Early Summer 09 Menu.

Sous Chef: Mike Peters Dining Room Manager: Lynne Smith

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

We accept Visa, Mastercard, American Express and Discover. A 20% gratuity may be added on to parties of 12 or more, 1 check.

CHILDREN'S MENU ALWAYS 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.

All entrees are served with farm fresh vegetables and chefs choice of starch