

OUTLOOK KITCHEN

Tatiana Rosana, Executive Chef

SOUPS, SALADS & APPS

GREENS AND GRAINS SALAD \$12
Barley, Quinoa, Mesclun Greens, Feta Cheese,
Pomegranate Seeds, Lemon Poppyseed Dressing

CHARRED BRUSSELS SPROUT
CAESAR \$13
Parmesan Dressing, Pumpkin Seeds,
Sourdough Croutons

SALT ROASTED BEET SALAD \$12
Honey, Roquefort, Brown Butter Pistachios,
Green Goddess Dressing, Toasted Cornbread

JONAH CRAB CHOWDER \$14
Fennel, Herbs, Black Pepper Biscuit

COGNAC MAC AND CHEESE \$16
Smoked Gouda, Aged Cheddar,
Garlic Bread Crumbs
ADD LOBSTER: \$12

TOSTONES WITH GUACAMOLE \$14
Roasted Garlic, Cilantro, Lime

SANDWICHES & FLATBREADS

DUCK CONFIT MELT \$15
Marble Rye, Gruyere, Sour Cherry Chutney,
Grainy Mustard

CUBANA SANDWICH \$15
Braised Pork, Smoked Ham, Dill Pickles,
Swiss Cheese, Jalapeno Mustard

THE ENVOY BURGER* \$17
River Rock Farm Beef, Aged Cheddar, Bacon

THE OUTLOOK BURGER* \$19
River Rock Farm Beef, Bacon Jam, Aioli,
Sunny Egg, Avocado

MARGHERITA FLATBREAD \$16
Vine-Ripe Tomatoes, Buffalo Mozzarella, Basil

SAUSAGE AND GARLIC FLATBREAD \$17
Mozzarella Cheese, Roasted Garlic,
Italian Sausage

TURKEY CLUB SANDWICH \$14
Chipotle Aioli, Avocado, Bacon, Bibb Lettuce,
Sourdough Bread

ENVOY LOBSTER ROLL \$25
Maine Lobster Salad, Chives, Fried Onion

LARGE PLATES

Served with Garden Salad and French Fries

MAINE FAMILY FARMS
CHICKEN* \$19

PINELAND FARMS
FLAT IRON STEAK* \$21

BAY OF FUNDY
SALMON* \$19

* Before placing your order, please inform your server if a person in your party has a food allergy.

* Consumption of undercooked meat, poultry, egg, or seafood may increase the risk of foodborne illnesses.