



Greenville Inn

at Moosehead Lake

*Catch of the Day, Chef's Featured Items, Featured Daily Soup,
as well as fresh breads offered daily*

~ First Course ~

Seasonal Berry and Goat Cheese Salad

Baby spinach tossed in a vanilla and Valencia orange vinaigrette, York Hill Farms chevre and toasted Spanish almonds
8

Roasted Red Beet Carpaccio

*Organic mixed greens, with julienne carrot and red onion, a fresh sage-grain maple mustard vinaigrette,
and cracked peppercorn brioche crostinis*
6

~ Second Course ~

Sea Scallops

Served with a five spiced almond butter sauce and a summer melon salad in coconut water with local chives
10

Chef's Crêpe

A crisp tulip crepe filled with sautéed wild mushrooms, duck confit, a Camembert Mornay sauce and black truffles
18

Grilled and Chilled Maine Shrimp

Served with a roasted corn coulis with zest of lime, an amber agave cured tomatillo & pimento salsa and fresh Avocado
13

Fruit and Fromage

*Chef's selection of local and imported artisan cheese
accompanied by seasonal fruit and house made crostinis*
15

~ Third Course ~

Breast of Duck

Maine blueberry and ginger rice wine sauce, served with sautéed local green onions, sweet potatoes and toasted cashews
28

Beef Tenderloin

Grilled grass-fed filet mignon, wild mushrooms, Yukon potato gratin and a Marsala wine reduction
38

Sweet Potato Gnocchi

*House made sweet potato dumplings, sautéed with butternut squash, prosciutto de Parma ham,
roasted Bartlett pears & sweet basil butter sauce topped with shaved Pecorino Romano cheese*
23

Vegetable Pavè

*A pan roasted vegetable napoleon of summer squash, portabella mushrooms,
spinach, vine ripe tomatoes, artichokes, zucchini, fresh herbs and Yukon gold potatoes
topped with micro greens tossed in a lemon and sauvignon blanc vinaigrette*
21

Midsummer Night's Meadow Farm Lamb

*Pan roasted lamb with a natural lamb and port wine au jus,
a lemon-mascarpone and braised local apple risotto with fresh mint*
35

Cuisine by Chef Curtis "Bear" Hillard

Here at the Greenville Inn, we are proud to offer desserts that are all made in house.

Please advise the wait staff of any possible food allergies.

Innkeepers

Jeff and Terry Johannemann

Please no split checks on parties of five or more.

An 18% gratuity will be added for parties of five or more.

Thank you for dining with us!