

Old Village Inn
207-646-7088

Appetizers, Soups and Salads

Bacon Wrapped Scallops 10

Maine Crab Cakes 10

Artichoke and Spinach Casserole 10

Bacon and Blue Cheese Stuffed Mushrooms 8

Pot Stickers (Pork Dumplings) 9

Basket of Beer Battered Shrimp 8

Jumbo Shrimp Cocktail 9

(additional shrimp 2.5 Each)

Iceberg Wedge Salad 8

(Wedge of Iceberg, Blue Cheese
Bacon & Balsamic dressing)

Lobster Bisque 9

French Onion Soup 8

N.E Clam Chowder 7

Mixed Field Green Salad 6

Caesar Salad 8

Classic Escargot 10

Onion Fried Green Beans 7

OVI Summer Salad 10

(Romaine, Spinach, Fruit
Blue Cheese crumbles, Pistachios)

**Add Chicken 6, Cajun Shrimp 8, Grilled Salmon 7, Lobster 11, extra Blue Cheese 1.5
Anchovies 2**

Pub Fare

Pub Burger 9

Mt. Katahdin Burger 13

(Blue Cheese, Bacon, Mushrooms)

Beer Battered Chicken Tenders 9

Teriyaki Chicken Skewers 9

(served with Wild Grains)

Regular Lobster Roll 19

Double Lobster Roll 30

French Dip Au Jus 11

B-52 Chicken Sandwich 9

(onion, mushroom, cheddar, honey dijon)

Fish & Chips 11

Sweet Potato Fries 5

Wings 10 (Buffalo, BBQ, Sweet Chili
served with onion fried green beans)

Add Cheese 1, Bacon 2, Make your Fish and Chips a sandwich for 1

Above served with our hand cut Fries unless otherwise noted. Sub Sweet Potato Fries 2.5

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Land

Tournedos of Beef Au Poivre 28

Medallions of Tenderloin with a Peppered Brandy Cream Sauce

Filet Mignon 32

8oz Center Cut Tenderloin topped with a choice of Port Wine Demi-Glace or Bearnaise sauce

House Prime Rib (Limited Availability) 14oz King Cut 26, 10oz Queen Cut 23

Pistachio Encrusted Rack of Lamb with a Mint Demi-Glace 29

Pork Schnitzel 18

Lightly breaded pork cutlet, with a sautéed spinach, mushrooms, white wine lemon sauce

House Special Chicken Marsala 24,

Statler Chicken Breast with Angel Hair Pasta

Chicken Piccata 18

Lemon, Caper, White Wine Lemon Sauce over Angel Hair

Grilled Breast of Duck 25

With a Port Wine Black Cherry Sauce

SEA

Honey Garlic Glazed Salmon 21

Pan seared with a Honey Garlic Soy Glaze atop a bed of Spinach

Pan Seared Scallops 26

Sea Scallops in a Pernod Cream Sauce with Mushrooms and Spinach over Angel Hair

Broiled Seafood... Haddock 18 or Scallops 24

Stuffed Seafood... Haddock with Lobster Sauce 22 or Shrimp 24 or Scallops 26

House Stuffing of Crabmeat and Shrimp

Steamed or Baked Stuffed Lobster Dinner (Seasonal/Limited Availability) Market Price

Lobster Selection of the Evening Market Price

Vegetarian

Chefs Seasonal Vegetable Sauté 16

Wild Mushroom Ravioli 18

Add Chicken 6, Shrimp 8, Salmon 7, Fresh Lobster 11

Sautéed Mushrooms & Caramelized Onions 2

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