

COLONY HOTEL

K E N N E B U N K P O R T

Marine Room

Served Daily, 12pm – 9 pm

SMALL PLATES & STARTERS

Tomato Bisque

grilled parmesan croutons
bowl... 8. cup...5

New England Clam Chowder

bowl... 8. cup...5.

Sauté Mussels 13.

pernod cream, fresh tomato & herbs with grilled garlic toast

White Truffle Pita Chips 9.

crispy pita triangles tossed in truffle oil, creamy chipotle onion dip

Lobster & Avocado 14.

maine lobster & fresh avocado with spiced mayo, sourdough crostini & ginger mint vinaigrette

SANDWICHES

(served with choice of hand cut french fries or cole slaw)

BLT 13.

toasted whole grain roll, crispy pancetta, lettuce, ripe tomato, avocado & sweet onion relish

Grilled Jumbo Hot Dog 10.

toasted brioche roll, sauerkraut & relish

Pulled Pork 15.

tangy BBQ sauce & Asian slaw on a toasted brioche bun

BBQ Chicken 14.

grilled chicken breast on a toasted brioche bun, tang of BBQ sauce,
side of sweet pepper relish

Colony Lobster Roll 18.

toasted brioche roll, celery & mayo

All Natural Grilled Turkey Burger 13.

swiss cheese, toasted sesame ginger aioli

Bacon & Cheddar Burger 14.

hardwood smoked bacon, vermont cheddar, jalapeno aioli

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SALADS

grilled chicken...6.5 seared shrimp....9. seared salmon.....8. lobster salad.....14.

Caesar Salad 8.

crispy garlic parmesan croutons & white anchovies

Wedge Salad 10.

iceberg lettuce, crispy pancetta, cherry tomatoes with blue cheese dressing

Colony House Salad 7.

boursin crouton, field greens, tomato & cucumber , spiced pecans and celery seed dressing

Arugula, Endive & Grilled Beets 13.

balsamic honey drizzle & gorgonzola cheese

LARGE PLATES

Linguini Primavera 19.

shaved parmesan cheese, fresh seasonal veggies

Steamed Maine Lobster 29.

1 1/4 pound lobster with lemon, drawn butter, corn on the cob & steamed red bliss potatoes

Boneless Ribeye Steak 35.

14oz rib eye, port wine sauce, summer vegetables & roast fingerling potatoes

Pan Seared Atlantic Halibut 26.

summer salsa, rustic leafy greens stir fry, jasmine rice

Lobster Ravioli Alfredo 26.

Sauté fresh garden herbs, cream, parmesan & a hint of pesto

Grilled Center Cut Bone-In Pork Chop 28.

pomegranate & peach compote, summer vegetable & roasted fingerling potatoes

Sesame Coated Salmon Fillet 25.

cilantro beurre blanc, wakame & cucumber salad, jasmine rice

DESSERT

Mascarpone Cake 7.

lemon cake layered with sweetened mascarpone

Gold Brick 6.

chocolate hard topping with pecans on vanilla ice cream

Ice Cream 4.

vanilla, chocolate, and pistachio

Chocolate Mousse Cake 7.

dark and light chocolates

Maine Blueberry Pie 7.

topped with vanilla ice cream

NY Style Cheesecake 7.

fresh fruit & caramel sauce