

— GRAND AVENUE —



- APPETIZERS -

BUFFALO WINGS 12

8 jumbo chicken wings deep-fried and tossed in our sweet & spicy buffalo sauce. Served with carrot & celery sticks, cool bleu cheese dressing.

HOME-MADE CRAB CAKES 14

Lump crab meat mixed with traditional ingredients, seared and dressed with sweet basil aioli.

MAINE TWICE-BAKED POTATO 8

Maine-grown potatoes baked in the Chef's weekly selection. Ask your server for details.

MAINE LOBSTER SALAD MARTINI 12

Tender Maine lobster mixed with a traditional coastal dressing, served in a martini glass with French baguette crisps.

RISOTTO DU JOUR 9

Chef's daily selection. Please ask your server for details.

CALAMARI 11

Deep-fried until golden brown and served with diced tomatoes, banana peppers & drizzled with chipotle remoulade.

- SOUPS & SALADS -

NEW ENGLAND CLAM CHOWDER

Cup 6 Bowl 7

SOUP DU JOUR

Cup 6 Bowl 7

MARKET SALAD 6

Fresh Maine baby greens, diced tomatoes, sliced cucumbers & grated carrots.

CLASSIC CAESAR SALAD 7

Crisp romaine, garlic croutons & shaved parmesan.

JORDAN GRAND SALAD 8

Tender Maine mesclun tossed with a Maine maple-mustard dressing, topped with candied walnuts, diced granny smith apple, sweet cranberries & cheddar cheese.

Add grilled chicken to any salad 3 *Add grilled steak to any salad* 4



- ENTRÉES -

BBQ PORK RIBS *half-rack* 16 *full-rack* 24

Basted with *Sunday River's* blueberry BBQ sauce. Served with your choice of garlic mashed potatoes or seasoned french fries & sautéed seasonal vegetable.

GRILLED PORK MEDALLIONS 15

Grilled until medium, topped with an apple-cranberry compote. Served with garden rice pilaf & sautéed seasonal vegetable.

GRILLED SIRLOIN BRUSCHETTA 21

Char-broiled to your liking, on top of grilled rustic bread with a warm Tuscan relish. Served with garden rice pilaf & sautéed seasonal vegetable.

BEEF TIPS 18

Tender beef tips sautéed with wild mushrooms, crushed garlic and shaved onions and finished with a red wine demi glaze. Served with creamy mashed potatoes & roasted seasonal vegetable.

CLASSIC MAINE SURF & TURF 32

Tenderloin grilled to your liking and your choice of grilled, broiled or fried lobster tail. Served with bearnaise and drawn butter. Garlic mashed potatoes or seasoned french fries & roasted vegetable.

SOUTHWESTERN PENNE PASTA 12 *ADD CHICKEN* 15

Penne sautéed with diced tomatoes, green onion, avocado, artichoke hearts & roasted corn. Tossed with a creamy red pepper & lime pesto.

BAKED STUFFED HADDOCK 15

Fresh *Maine* haddock seasoned and encrusted with a *Maine* crab meat & mushroom topping then baked. Served with garden rice pilaf & roasted seasonal vegetable.

BROILED ARCTIC CHAR 18

Marinated in olive oil, garlic and fresh herbs then seared and broiled to perfection, finished with lemon infused butter. Served with garden rice pilaf & roasted seasonal vegetable.

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness - especially if you have certain medical conditions.



- LIGHTER FARE -

NORTH PEAK CHICKEN SANDWICH 12

Fried chicken breast topped with aged cheddar cheese, hickory-smoked bacon and sautéed crimini mushrooms. Dressed with a *Maine* maple-mustard spread.

FRIED MAINE SHRIMP BASKET 9

Maine shrimp deep-fried golden brown and served with our red wine coleslaw & chipotle tartar sauce.

GRAND AVE'S ALL-AMERICAN BURGER 9

Char-grilled and topped with cheese and bacon, served with lettuce, tomato & french fries.

MAINE LOBSTER SALAD SLIDERS 16

Tender *Maine* lobster mixed with a coastal dressing, served on three toasted slider buns. Served with your choice of french fries or a side salad.

DAILY FLAT BREAD PIZZA 12

Please ask your server for details

- DESSERT -

Please ask your server for our daily dessert selection.



- HOUSE WINE -

Mirassou Vineyards, California	7	28
Merlot, Cabernet Sauvignon, Pinot Noir, Chardonnay	7	28

- SPARKLING WINE -

Carpene Malvolti Prosecco, Italy	9	36
Domaine Carneros, California		48
Franics Coppola Sofia, Blanc De Blanc, California		38
Gosset Brut Excellence, France		70
Jordan "J" Cuvee 20, California		60
Schramsberg Blanc De Blanc, California		55
Tattinger Brut La Francaise, France ½ Bottle		34
Veuve Cliquot Brut, France		80

- WHITE WINE -

Frei Brothers Chardonnay, Sonoma 2007	8	32
Martin Codax Albraino, Rias Baixas 2007	8	32
Maso Canali Pinot Grigio, Italy 2008	9	36
Whitehaven Sauvignon Blanc, Marlborough 2008	10	40
Bridlewood Voignier Reserve, Central Coast 2007		42
Broulia Gavi La Meirana, Italy 2007		45
Burgans Albarino, Rias Baixas 2005, 2007		35
Cakebread Chardonnay, Napa 2003, 2005, 2007		69
Chateau St. Michelle Gewurtzaminer, Columbia 2006		35
Trimbach Gewurtzaminer, Alsace 2004		40
Clean Slate Riesling, Mosel 2007		33
Honig Sauvignon Blanc, Napa 2008		38
Innocent Bystander Pinot Gris, Yarra 2007		40
Kim Crawford Chardonnay Unoaked, New Zealand 2008		38
Loosen Reisling, Mosel 2007		34
Louis Jadot Pouilly Fuisse, France 2005, 2006, 2007		45
Louis Latour Puligny Montrachet, France 2005		90
MacMurray Ranch Pinot Gris, Russian River 2004, 2007		37
Saintsbury Chardonnay Carneros,		45

- *RED WINE* -

Dona Paula Malbec, Mendoza 2007	9	38
Hahn Merlot, Monterey 2007	8	32
Louis Martini Cabernet Sauvignon, Sonoma 2007	10	40
MacMurray Ranch Pinot Noir, Sonoma 2007	10	40
McWilliams Shiraz, South Eastern Australia 2007	8	32
Fess Parker Pinot Noir, Santa Barbara 2006		50
Folie a Deux Zinfandel, Amador 2005		36
Foppiano Petite Syrah, Russian River 2005		38
Franciscan Cabernet, Napa 2005		50
Frei Brothers Pinot Noir, Russian River 2006		51
Gascon Malbec, Mendoza 2007		36
Goose Ridge Syrah, Columbia 2003		40
Hob Nob Pinot Noir, France 2007		33
Honig Cabernet Sauvignon, Napa 2006		58
Jordan Cabernet Sauvignon, Sonoma 2001, 2004		89
Kenwood Cabernet Sauvignon, Sonoma 2004		50
Martin Codax Rioja, Spain 2007		40
Merriam Merlot, Russian River 2002		47
Michel Chiarlo Barbara D'asti, Italy 2004		30
Millsreef Merlot/Malbec, Hawkes Bay, 2005		38
Montes Alpha Cabernet Sauvignon, D.O. Colchagua, 2005		48
Nozzole Chianti Classico Reserve, Italy 2004		47
Perrin Reserve, Cotes Du Rhone 2006		30
Sebastiani Merlot, Sonoma 2005		36

- *DESSERT WINE* -

Warre's King's Tawny Port, Portugal	10	38
Warre's Vintage Port, Portugal 1999		48
Bonny Doon Framboise, Santa Cruz ½ Bottle		31
Michel Chiarlo Nivole Moscato D'asti, Italy 2003 ½ Bottle		28