



2022 Plated Entrée Offerings

*All Entrees Include Artisan Rolls & Butter, Seasonal Roasted Vegetable & Potatoes
Priced per Person*

Poultry & Pork

-Slow Roasted Rosemary & Lemon Free Range Chicken Breast-

-Caprese Chicken-

Free Range Chicken Breast accompanied by Plum Tomatoes & Fresh Mozzarella with a Basil Pesto Sauce

-Chicken Marsala -

Marinated Free Range Chicken Breast topped with a Shallot, Mushroom & Herb Marsala Wine Reduction

-Maine Maple Infused Pork Loin with Apple Chutney-

-Bacon Wrapped Pork Tenderloin Medallions with a Vidalia Onion Glaze-

\$55

Beef

**all beef options are cooked Medium Rare-Medium*

-Grilled Marinated Sirloin Steak with a Red Wine Reduction, Wild Mushrooms and Crispy Onions-

\$60

-Braised Beef Short Ribs with a Korean BBQ Glaze-

\$60

-Filet Mignon with Applewood Smoked Sea Salt and Cracked Pepper-

Please choose one topping;

Crumbled and Melted Blue Cheese or Mushroom & Red Wine Demi Glace or Béarnaise Sauce

\$65

Seafood

-Maine Seafood Pappardelle Pasta with Shrimp, Lobster & Scallops in a Lobster Sherry Cream Sauce *\$65

-Traditional New England Seafood Stuffed Haddock with a Lemon Dill Beurre Blanc *\$65

-Baked Atlantic Haddock with Lemon & Herbs *\$65

-Pan Roasted Salmon with a Maine Maple Mustard Glaze *\$65

-Grilled Swordfish with Choice of Garlic Herb Butter or Grilled Pineapple & Roasted Red Pepper Salsa *\$70

-Twin Lobster Tails with Garlic & Herb Scampi Butter *\$70

**Market Pricing is Subject to Change*

Appetizers of Soup or Salad are available for an additional \$5-\$8 per person

Prices do not include 8% food and beverage tax and 20% service charge | Prices and Selections subject to change

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Certified Environmental Leader