



Penobscot Shores
Life with a view

WEEKLY MENU

9/14/20 ~ 9/20/20

**Sign-up for the week by
Friday, Sept. 11 @ 2 p.m.**

On-line at

[https://www.penobscotshores.com/services/
fine-dining-at-penobscot-shores/](https://www.penobscotshores.com/services/fine-dining-at-penobscot-shores/)

or

Call the Main Office ~ **338-2332**

See side two for more information

Monday, Sept. 14

Bean & Ham
Soup

~

Local Farm Salad

~Welsh Rarebit
w/bacon & garden tomatoes

~Sweet & Sour Meatballs
over vegetable rice

~Steamed Buttercup Squash
w/diced chicken & kale pesto ♥

~Assorted Desserts

Tuesday Sept. 15

Baked Deviled
Clam Cakes

~

Local Farm Salad

~Pork & Butternut Squash Stew
served w/potato gnocchi

~Ground Thai Chicken Bowl
w/basmati & red curry butternut

~Grilled Chicken
w/tomato-cucumber salad ♥

~Strawberry-Rhubarb Crepes

Wednesday, Sept. 16

Creamy Spinach
Soup

~

Local Farm Salad

~ Dijon & Dill Roasted Salmon
w/roasted pepper & broccoli
cous cous

~Tuna Club Sandwich
w/avocado mayo, bacon & tomato

~Tuna Salad Stuffed Tomato ♥

~House Made Cider Donuts ☺

Thursday, Sept. 17

Italian Wedding
Soup

~Local Farm Salad

~Meatball Flatbread
w/marinara & mozzarella

~Oven Fried Chicken & Waffles
w/farm greens & maple syrup

~Hummus & Kale
Flatbread ♥

~Pumpkin Cake Roll

Friday, Sept. 18

Chicken Tortilla
Soup

~

Local Farm Salad

~Jumbo Stuffed Shrimp
w/creole sauce & farm vegetables

~Cheesy Baked
Orzo Pasta

~Steamed Shrimp & Veggies ♥

~Pecan Pie

Saturday, Sept. 19

Chef's Choice

~

Local Farm Salad

-Large Soup
w/bread

-3 Cheese Stuffed Shells
w/marinara

~Assorted Desserts

Sunday, Sept. 20

Sausage, Potato & Kale
Soup

~

Local Farm Salad

~Pot Roast
w/local carrots, onion & potatoes

~Plant Based Burger
& steamed squash ♥

~Apple Spice Cake
w/brown sugar frosting

More to the Menu.....

Welsh Rarebit

In case you forgot....this is an English cheese sauce made with beer that is poured over toast. We add bacon & tomatoes for a more complete meal.

Autumn Desserts!!!

We are all excited (especially Emerson) to start making more fall inspired desserts. Baked Cider Donuts, Pumpkin Roll Cake & Apple Spice Cake w/Brown Sugar Frosting ☺ ☺

We are also excited to be serving you our own Penobscot Shores grown musk melon (like cantaloupe) & plum tomatoes!

Expanded Entrée Choices

We are excited to now offer a third entrée option. This new offering features a lighter preparation of one of the other entrees and can be found by looking for the

♥ next to it on the menu.

It is complimented by the day's soup, local farm salad and cut fresh fruit for dessert.

Bread will not be served with this entrée.

Please try to have your menu selections sent to the office by 2:00 p.m. Friday

Thank you,

Diana, Bim & Emerson

Karen, K2, Reshell

DID YOU KNOW?

We are now getting local produce from:

~Villageside Farm
in Freedom

~Cross Patch Farm
in Morrill

This week we have:

- Herb Salad Mix
- Cucumbers
- Beets & Kale
- Delicata Squash
- Buttercup Squash
- Cantaloupe
- Zucchini
- Tomatoes
- Eggplant

~Soup to go available for \$7.00 a pint. Available the day after it is served at dinner.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

Questions? Please give us a call, stop in, or ask your waiter. Staff are updated every evening before the dining room opens.

*From your Executive Chef
Diana Evans
505-3807 or devans@wcgh.org*